

# LUNCH



## SMALL PLATES

Crab Cake*	pan seared, corn succotash, hominy, pickled okra, red pepper romesco	16
Confit Wings <sup>GF</sup>	jerk spice rub, mango sauce	11
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	13
Whipped Feta <sup>GF</sup>	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	10
Fried Calamari	cherry pepper sofrito, parmesan aioli, lemon	14
Baked Shrimp <sup>GF</sup>	wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut served with toasted baguette	16
Fried Oysters	black-eyed pea salad, bacon vinaigrette, creole remoulade, harlowe custom microgreens	15

## SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 8 | shrimp 12 | crab cake 14

Clam Chowder	cream, potato, bacon	cup 6	bowl 9
Gazpacho <sup>GF</sup>	summer vegetables, tomato, cucumber	cup 6	
Baby Arugula <sup>GF</sup>	shaved fennel, marcona almonds, mint, watermelon, ricotta salata cheese, pomegranate vinaigrette		12
Garden Vegetable <sup>GF</sup>	mesclun greens, shaved seasonal vegetables, cherry tomato, lemon vinaigrette		9
Tomato Caprese <sup>GF</sup>	burrata cheese, basil pistou, aged balsamic		14
Baby Kale Caesar	aged parmesan, yellow pepper, shaved onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish		11

## FLATBREADS

Margherita	marinara, fresh mozzarella, basil	10
Fig & Prosciutto	arugula, aged balsamic	13
Seasonal	olive oil, roasted garlic, corn, red peppers, fried okra, sauce rouille	13
The Daily Flatbread	ask your server about today's offering	13

## SANDWICHES + MORE

SERVED WITH > choice of fries, chips, coleslaw or petite salad

Grilled Chicken Panini	prosciutto di parma, basil, wash rind cheese sun-dried tomato & red pepper tapenade	14
Moonrakers Burger*	pickled green tomato, pimento cheese, ancho crema, lettuce	14
Fish Sandwich	beer battered local flounder, creole remoulade, lettuce, tomato, brioche bun	15
Grilled Mahi Tacos	lime cole slaw, roasted salsa, cilantro	16
Black Pepper Shrimp	quinoa, roasted cauliflower, sweet potato, grilled pineapple, baby gem lettuce, apricot vinaigrette	19
Cunningham's Fish & Chips	beer battered local flounder, house made tarter, french fries	18

## A LA CARTE SIDES

Conch Fritters	jalapeño, corn, dipping sauce	6
Succotash <sup>GF</sup>	hominy, green beans, red pepper romesco sauce	5
Cheesy Grits <sup>GF</sup>	anson mills grits, cheddar, mascarpone	6
Cole Slaw <sup>GF</sup>	carrot, cabbage, grated apple	4
Parmesan Fries	herbs, sriracha ketchup	6
Corn on the Cobb <sup>GF</sup>	north carolina local, grilled, mexican street corn butter	4

GF Gluten Friendly

\* Steaks, burgers and seafood may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

N 34° 43' 2.1936" 34

76° 40' 0.4656" W

