

SMALL PLATES

Crab Dip ^{GF}	marinated baby artichoke, spinach, baked pita chips	16
Confit Wings ^{GF}	jerk spice rub, mango sauce	11
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	13
Whipped Feta ^{GF}	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	10
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli	14
Seasonal Flatbread	olive oil & garlic, pancetta, shaved brussels sprouts, aged parmesan, cherry peppers, roasted tomato	13
Baked Shrimp ^{GF}	wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut, served with a wood fired toasted baguette	16
Cauliflower Gratin	oysters, creamed cabbage, castelvetro olive	14

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 8 | shrimp 11 | crab cake 14 | salmon* 16

Clam Chowder	cream, potato, bacon	cup 6 bowl 9
Suimono	mushroom, tofu, wakame, scallion, fried wonton	cup 6
Shaved Brassica & White Bean ^{GF}	savoy cabbage, turnip, aged parmesan, grapefruit, hazlenut, maple vinaigrette	12
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette	9
Root Vegetable & Freekeh	"sandy creek" local goat cheese, roasted green apple, nuts, raison vinaigrette	13
Baby Kale Caesar	aged parmesan, yellow pepper, shaved onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish	11

ENTREES

Shrimp & Grits ^{GF}	anson mills grits, gravy, bacon, andouille sausage	26
Blackened Grouper ^{GF}	clams, fennel hash, roasted tomato, saffron cream	Mkt
"60 South" Salmon*	cider glazed, house-made crab tortellini, parsnip & carrot, almonds, butter braised celery	26
New York Strip* ^{GF}	revier cattle company 10oz strip, celeriac mash, gremolata butter, rosemary & sea salt marble potato with pecorino cheese	35
Chicken Fricassee	wood fired joyce farms chicken breast, mushrooms, cipollini onion, potato, baby carrots	25
Fresh Catch*	locally caught, chef's daily preparation	Mkt
Cioppino	clams, shrimp, finfish, confit fennel, cherry tomato, fregola, baquette, basil aioli	27
Winter Squash Risotto ^{GF}	aged parmesan, cauliflower, kale pesto	22

A LA CARTE SIDES

Collard Greens ^{GF}	pork belly, piccalilli	7
Cheesy Grits ^{GF}	anson mills grits, cheddar, mascarpone	7
Hushpuppies	sorghum butter	7
Sweet Potato Fries ^{GF}	ricotta salata, southwestern sauce	7
Brussels Sprouts	pan seared, bacon jam	7
Pimento & Pate	pimento cheese, country pork pate, celery sticks, sea salt lavash, fried cornichons	6

^{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.

34° 43' 2.1936" N

76° 40' 0.4656" W

MOONRAKERS

COASTAL CUISINE ROOFTOP DINING