

DINNER AT DUSK

\$35 three-course dinner | 5:30-6:30pm daily



APPETIZER

SPRING SALAD

mixed baby lettuces, strawberries,
hillsborough betta feta,
shaved vidalia onion,
candied almond,
white balsamic honey vinaigrette *gf v*

CLASSIC OR KALE CAESAR

parmigiano reggiano,
spanish anchovy, focaccia croutons

WADUKE SHRIMP, CORN & BACON CHOWDER

SOUP OF THE DAY

ENTRÉE

PAN SEARED NORWEGIAN STEELHEAD SALMON*

organic quinoa tabbouleh,
warm cucumber and fennel relish,
aged sherry vinegar gastrique *gf*

SHRIMP & GRITS

anson mills stone-ground grits,
nc white shrimp, hillsborough chèvre,
warm spring vegetable relish,
holy trinity gravy *gf*

JOYCE FARMS CHICKEN BREAST

creamy parmesan herb grits,
jason's greens with bacon,
grilled plum potlikker jus *gf*

CHESAPEAKE LUMP CRABCAKE

field pea vegetable succotash,
smoked paprika lemon aioli

PAN FRIED FARRO & ZUCCHINI CAKES

sweet potato,
zucchini and squash noodles,
tomato & roasted fennel jus *vegan*

STEAKHOUSE SALAD*

grilled sirloin, iceberg, bacon,
pickled onion, tomato,
sunflower seed,
bleu cheese dressing *gf*

DESSERT

A SIMPLE SAMPLING OF SWEETS

executive chef Jason Cunningham

*19% service charge applies to parties
of six or more*

**consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness*

