

## DINNER



### APPETIZERS

- CORIANDER SEARED NC YELLOWFIN TUNA** roasted cauliflower, charred shishito pepper, benne seed, shaved beets, yuzu kosho 16
- WADUKE SHRIMP, CORN & BACON CHOWDER** 9
- FRIED RAPPAHANNOCK OYSTERS** creamed spinach, petite red vein sorrel, benton's bacon aioli, texas pete® gelée 18 *gf*
- SHRIMP COCKTAIL** cajun remoulade, cocktail sauce 17 *gf*
- ARTISAN CHEESES** dried fruit, apricot-thyme compote, crackers, crostini 16
- SOUP OF THE DAY** 9



### ENTRÉES

- PAN SEARED DIVER SCALLOPS** salsify puree, fava bean, saffron vanilla emulsion, country ham, pearl onion and morel mushroom fricassee 32 *gf*
- GRILLED HICKORY NUT GAP PORK CHOP** creamy parmesan herb grits, jason's greens with bacon, grilled plum potlikker jus 27 *gf*
- NC DOCKSIDE CATCH\*** creamed spinach, crawfish plantation rice jambalaya, crispy carrots, creole sauce market price *gf*
- VADOUVAN SPICED COLORADO LAMB CHOPS** spring garlic & preserved lemon chickpeas, caramelized baby carrots, black cardamom lamb jus 33 *gf*
- PAN FRIED ZUCCHINI & FARRO CAKES** sweet potato, zucchini and squash noodles, tomato & roasted fennel jus 20 *vegan*
- PECAN CRUSTED BLACK GROUPER** sorghum sweet potato, shaved brussels sprouts, green tomato chow chow 29 *gf*
- CHESAPEAKE LUMP CRABCAKE** field pea vegetable succotash, smoked paprika lemon aioli, one crabcake 20 two crabcakes 34
- PAN SEARED NORWEGIAN STEELHEAD SALMON\*** organic quinoa tabbouleh, warm cucumber and fennel relish, aged sherry vinegar gastrique 27 *gf*
- SHRIMP & GRITS** anson mills stone-ground grits, nc white shrimp, hillsborough chèvre, warm spring vegetable relish, holy trinity gravy 25 *gf*

### SALADS

- SPRING SALAD** mixed baby lettuces, strawberries, hillsborough betta feta, shaved vidalia onion, candied almond, white balsamic honey vinaigrette 12 *gf v*
- GRILLED ASPARAGUS MILANESE** lyon farms asparagus, sunny-side up egg, parmigiano reggiano, black truffle vinaigrette 13 *gf*
- MAINE LOBSTER SALAD** lil rooster lettuces, avocado, tomato, cajun remoulade 20 *gf*
- BABY SPINACH SALAD** cremini mushroom, applewood smoked bacon, latta's eggs, red onion, warm dijon bacon dressing 12 *gf*
- STEAKHOUSE SALAD** iceberg, pickled red onion, bacon, cherry tomato, sunflower seed, bleu cheese dressing 11 *gf*
- CLASSIC OR KALE CAESAR** parmigiano reggiano, spanish anchovy, focaccia croutons 11
- ENHANCE YOUR FAVORITE SALAD**  
salmon\* 7  
crabcake 14  
shrimp 9  
ny strip\* 11  
chicken 6

### FROM THE GRILL

*served with herb butter & choice of one side*

- 8OZ BLACK ANGUS FILET\*** 39
- 12OZ CERTIFIED ANGUS NY STRIP\*** 36
- 13OZ CERTIFIED ANGUS RIBEYE\*** 38
- JOYCE FARMS NATURAL CHICKEN BREAST** 21
- NORWEGIAN STEELHEAD SALMON\*** 24
- oscar style mini crabcake, asparagus & sauce béarnaise 10  
cabernet reduction or sauce béarnaise 3

### A LA CARTE SIDES

- yukon gold mashed potatoes 6 *gf v*  
sorghum mashed sweet potatoes 6 *gf v*  
creamed spinach 6 *gf v*  
sautéed haricots verts 6 *gf v*  
charred brussels sprouts 6 *gf v*  
anson mills stone-ground grits 7 *gf v*  
braised greens with bacon 7 *gf v*  
caramelized baby carrots 6 *gf v*  
field pea succotash 7 *gf v*

*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*