

DINNER AT DUSK

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



APPETIZER

SUMMER SALAD

artisan greens, spiced walnut,
blueberry, watermelon, betta feta,
white balsamic raspberry vinaigrette *gf v*

CLASSIC OR KALE CAESAR

parmigiano reggiano,
spanish anchovy, focaccia croutons

WADUKE SHRIMP, CORN & BACON CHOWDER

SOUP OF THE DAY

ENTRÉE

HERB SEARED NORWEGIAN SALMON*

grilled baby squash,
sweet pea & summer herb risotto,
olive tapenade,
roasted red pepper soffritto *gf*

SHRIMP & GRITS

pamlico shrimp, hillsborough chèvre,
anson mills stone-ground grits,
silver queen corn salsa,
tomato & fennel jus *gf*

JOYCE FARMS CHICKEN BREAST

sweet onion fingerling potato hash,
summer pole beans,
bourbon andouille sausage glaze,
blistered tomato *gf*

CHESAPEAKE LUMP CRABCAKE

sugar snap salad,
roasted beefsteak tomato,
lemon paprika aioli

GRILLED CHIMICHURRI ZUCCHINI

roasted corn, butter bean and
sea island red pea succotash,
cornmeal fried okra,
heirloom tomato vinaigrette *gf v*

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*

