

## DINNER



### APPETIZERS

- DUCK CONFIT**  
fresno pepper spoon bread, benne seed, smoked garlic aioli 17
- 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, apple butter, crackers, crostini 16
- SOUP OF THE DAY** 9



### ENTRÉES

- ROASTED RED SNAPPER** saffron risotto, fava beans, pearl onions, mussels, soffritto 29 *gf*
- BRAISED BEEF SHORT RIB** celery root purée, local honey & thyme glazed carrots, plum veal reduction 28 *gf*
- NC DOCKSIDE CATCH\*** creamed spinach, crawfish plantation rice jambalaya, crispy root vegetables, creole sauce market price *gf*
- PEPPER RUBBED LAMB RACK**  
honey roasted chestnut & winter lentils, caraway braised red cabbage, apple brandy jus 33 *gf*
- WINTER VEGETABLE CASSOULET**  
tender white beans, roasted baby carrot, turnip confit, baby beets, crispy chickpeas, smoked shiitake mushrooms, coriander beet gastrique 20 *gf v* add scallops 32 *gf*
- ORANGE GLAZED MOULARD DUCK BREAST\***  
foie gras root vegetable hash, dumpling squash purée, bacon & mushroom pan jus 30 *gf*
- CHESAPEAKE LUMP CRABCAKE**  
sweet potato hash, charred brussels sprouts, whole grain mustard beurre blanc  
one crabcake 20 two crabcakes 34
- FENNEL SPICED NORWEGIAN SALMON\***  
haricots verts, whipped ruby sweet potato, pistachio dill pistou 27 *gf*
- SHRIMP & ANSON MILLS GRITS** braised collard greens, creamy tasso gravy, fried sage 25 *gf*

### SALADS

- WINTER SALAD** roasted butternut squash, cornbread croutons, shaved parsnip & fennel, chamomile tea soaked cherries, blood orange vinaigrette 12 *gf v*
- BETROOT CARPACCIO** artisan greens, chive, westphalia black forest ham, saxony alpine cheese, toasted marcona almonds, meyer lemon thyme dressing 14 *gf*
- MAINE LOBSTER SALAD** lil rooster lettuces, avocado, tomato, cajun remoulade 20 *gf*
- SPINACH SALAD** hillsborough goat cheese, spiced honey pecans, pomegranate, tobacco onions, spiced cider vinaigrette 13 *gf v*
- 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 buttermilk mashed potatoes 6  
whipped ruby sweet potatoes 6  
creamed spinach 6  
sautéed haricots verts 6  
caraway braised red cabbage 6  
saffron risotto 7  
charred brussels sprouts 6  
anson mills stone ground grits 7  
sorghum braised collard greens 6  
honey glazed baby carrots 6

*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*