DINNER AT DUSK

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

APPETIZER

WINTER SALAD
artisan greens, poached pears, cranberry-orange goat cheese, grilled citrus vinaigrette, spicy pecans gf v

CLASSIC OR KALE CAESAR
parmigiano reggiano, spanish anchovy, focaccia croutons

WADUKE SHRIMP, CORN & BACON CHOWDER

SOUP OF THE DAY

ENTRÉE

HAZELNUT CRUSTED NORWEGIAN SALMON*
olive oil poached sunchoke, broccolini & pearl onion sauté, beurre blanc gf

SHRIMP & GRITS
nc pamlico shrimp, anson mills grits, grilled andouille, trinity gravy, sorghum glazed carrots, root vegetable frites gf

JOYCE FARMS CHICKEN BREAST
foie gras & root vegetable sauté, truffle salsify purée, herb roasted baby carrots, pan jus gf

CHESAPEAKE LUMP CRABCAKE
root vegetable hash brown, green tomato chow chow, braised greens, cajun remoulade

BULL DURHAM BURGER*
lettuce, tomato, onion, house pickles, brioche bun; add pimiento cheese, sautéed onion, sautéed mushrooms, smoked bacon

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

WINTER SQUASH & ROOT VEGETABLE PURSE
parsley & pine nut risotto, pomegranate agrodolce v

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

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