



APPETIZERS

CHARCUTERIE ARTISAN MEATS, NC MUSTARD, CORNICHONS, PEPPADEWS, GRILLED SPROUTED SOURDOUGH \$18

LOCAL CHEESE FIG JAM, MARCONA ALMONDS, APRICOTS, CROSTINI VEGAN \$16

AHI TUNA* BENNE CUCUMBER SALAD, YUZU AVOCADO EMULSION, RICE NOODLES DAIRY FREE, GLUTEN FREE \$18

PIMIENTO CHEESE HOUSE BREAD & BUTTER PICKLES, FLATBREAD CRACKERS VEGAN \$9

HOUSE POTATO CHIP CARAMELIZED ONION DIP GLUTEN FREE, VEGAN \$8

SHRIMP COCKTAIL REMOULADE, COCKTAIL SAUCE, CHARRED LEMON GLUTEN FREE \$19

FLATBREAD POMODORO SAUCE, MOZZARELLA, ROASTED MUSHROOMS, CUQUILLO OLIVES,
PARMIGIANO REGGIANO, BABY ARUGULA VEGAN \$14
ADD CHICKEN \$4 ADD SAN GIUSEPPE SOPPRESSATA \$4

SZECHUAN WINGS \$17

BONE-IN GLUTEN FREE -OR- BONELESS

SOUP & SALADS

ARTISAN SALAD SUNFLOWER SEEDS, GOAT CHEESE, PEACHES,
SHAVED SWEET ONION, KOMBUCHA VINAIGRETTE GLUTEN FREE, VEGETARIAN \$16
LEAVE THE CHEESE IN THE KITCHEN TO MAKE IT VEGAN
ADD GRILLED SHRIMP \$10

SHRIMP LOUIE ROMAINE, AVOCADO, CHOPPED EGG, TOMATO DAIRY FREE, GLUTEN FREE \$18

SPINACH SALAD SPICED PECANS, VERJUS BLUEBERRY, SHAVED SPECK,
ROASTED STRAWBERRY, AGED SHERRY VINAIGRETTE DAIRY FREE, GLUTEN FREE \$16
LEAVE THE SPECK IN THE KITCHEN TO MAKE IT VEGAN
ADD GOAT CHEESE \$2 ADD CRABCAKE \$15

CHOPPED SALAD CHICKEN, CHEDDAR, BLEU, EGG, AVOCADO, SCALLION,
BACON, TOMATO, BALSAMIC VINAIGRETTE GLUTEN FREE \$18
ADD SALMON* \$10

CLASSIC CAESAR PARMIGIANO REGGIANO, SPANISH ANCHOVY, SOURDOUGH CROUTON \$13
ADD GRILLED CHICKEN \$7

WADUKE CHOWDER SHRIMP, CORN & BACON \$10

19% SERVICE CHARGE WILL APPLY TO PARTIES OF SIX OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

EXECUTIVE CHEF TROY STAUFFER

SANDWICHES

CHOICE OF CHIPS, FRIES, SOUP, SALAD OR FRUIT

SHRIMP BURGER CORNMEAL FRIED SHRIMP, REMOULADE, CHOPPED SLAW, BRIOCHE BUN \$16
REPLACE THE SHRIMP WITH CRISPY CAULIFLOWER TO MAKE IT VEGETARIAN

DUKE DIP SHAVED ANGUS BEEF, HORSERADISH CREAM, PROVOLONE, CARAMELIZED ONIONS, AU JUS \$18

CHICKEN SALAD CROISSANT DIJON MUSTARD, GRAPES, TOMATO, SHAVED ROMAINE \$16

TURKEY BLT BACON, HAVARTI, AVOCADO, TOMATO, ROASTED SCALLION MAYO, WHEATBERRY BREAD \$16

BULL DURHAM BURGER* LETTUCE, TOMATO, ONION, HOUSE PICKLES, BRIOCHE BUN \$19
BEYOND PATTY \$2 CARAMELIZED ONIONS \$2 BACON \$2 MUSHROOMS \$2 CHEESE \$2

PLATES

CHESAPEAKE CRABCAKES SWEET POTATO AND BACON HASH, FRIED GREEN TOMATO, CITRUS CHILI AIOLI
ONE CRABCAKE \$25 TWO CRABCAKES \$39

SHRIMP & GRITS 5 YEAR CHEDDAR, COLD WATER CREEK GRITS, TOMATO GRAVY,
TASSO, ANDOUILLE, PICKLED OKRA GLUTEN FREE \$30

CORN & ZUCCHINI FRITTERS FORBIDDEN RICE, GRILLED EGGPLANT, MASSAMAN, PINEAPPLE DAIRY FREE, GLUTEN FREE, VEGAN \$27

GRILLED SALMON* CORN SOUBISE, FAVA SUCCOTASH, PICKLED SHISHITOS GLUTEN FREE \$32

NIGHTLY

SERVED 5:30PM – 9:30PM

WITH ONE SIDE

8OZ FILET MIGNON* SAUCE BORDELAISE GLUTEN FREE \$45
12OZ NEW YORK STRIP STEAK* CHIMICHURRI GLUTEN FREE \$39
JOYCE FARMS CHICKEN BREAST GREEN TOMATO CHOW CHOW GLUTEN FREE \$25

A LA CARTE SIDES \$8

sauteed asparagus *gluten free, vegetarian*
fleur de sel fingerling potatoes *gluten free, vegetarian*
shoestring french fries *dairy free, gluten free, vegetarian*
5 yr cheddar, cold water creek grits *gluten free, vegetarian*
whipped yukon gold potatoes *gluten free, vegetarian*

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