

Table

STARTERS

CRABCAKES | 15
Creole Cream Cheese, Smoked Tomato Cream,
Corn Maque Choux

GREEN EGGS & HAM **GF** | 8
Kale Pesto Deviled Eggs, Honey Sriracha,
NC Country Ham

BOILED SHRIMP **GF** | 13
Bloody Mary Cocktail Sauce,
Artichoke Remoulade

BBQ SHRIMP | 12
Wild-Caught NC Shrimp, Butter-Seared Biscuits,
Housemade Sriracha Slaw

SOUPS

SEASONAL SOUP 4 | 7
Chef's Creation, Locally Sourced
Cup or Bowl

HAW RIVER MUSHROOM GUMBO 4 | 7
Brown Rice, Buttermilk Crema
Cup or Bowl

SALADS

LOCAL MIXED GREENS **V, VG, GF** | 8
Local Lettuce, Cucumber, Carrots, Radishes, Heirloom
Cherry Tomato Choice of Dressing (Herb-Buttermilk, Blue
Cheese, Balsamic Vinaigrette)

SOUTHERN CAESAR **GF, V** | 8
Romaine, Kale, Cornbread Croutons,
American Grana, Creole Caesar

SEASONAL APPLE **GF, V, VGO** | 10
Mixed Greens, Blue Cheese, Dried Cranberries,
Candied Pecans, Cider Vinaigrette

WEST INDIES CRAB SALAD **GF** | 13
Asparagus, He arts of Palm,
Lemon-Tarragon Vinaigrette

ENTRÉES

FRENCH FRIED CHICKEN | 24
Free Range Confit Chicken, Southern Crust,
Dirty Rice, Braised Greens, Pepper Jelly

CHERRY-SMOKED PRIME RIB **GF *** | 36
Blue Cheese Butter, Baked Potato, Vegetables,
Au Jus

PEPPER-CRUSTED TENDERLOIN **GF *** | 34
Haw River Mushrooms, Buttermilk Mashed Potatoes
Vegetables, Roasted Garlic Demi Glace

SO-CO PORK CHOP **GF** | 24
Green Tomato Chutney, Honey Gastrique, Buttermilk
Mashed Potatoes, Vegetables

SONORAN SPICE SEARED SALMON **GF** | 22
Black Bean Cakes, Avocado Soup,
Radish Pico de Gallo, Buttermilk Crema,
Cilantro

BLACKENED CATFISH | 22
Crab-Shrimp Etouffee, Roasted Tomato Risotto Cake,
Charred Green Beans

SHRIMP AND GRITS **GF** 18 | 23
Goat Cheese Grits, Smoked Tomato Cream,
Fennel Salad, Pork Belly Lardons

VEGAN "SPAGHETTI" **V, VG, GF** | 18
Caramelized Shallots, Fine Julienne Carrots,
Leeks, Haw River Mushrooms, Tomato Sauce

Organic Coffee, Soft Drinks, Tea | 2
San Pellegrino | 4.5

GF Gluten Free, **GFO** Gluten Free Option, **V**
Vegetarian, **VO** Vegetarian Option, **VG** Vegan

**consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of food-borne illness, especially if you
have a medical condition.*

18% gratuity applied to parties of six or more