

SHARE

BURNS' GARLIC BREAD gorgonzola, house bread	8
FRIED CALAMARI harissa aioli	11
CHARCUTERIE daily selection of meats & house-made condiments	18
BRAISED PORK BELLY lemongrass, ginger, fried bean curd, nishiki rice, sambal	10
SMOKED MUSHROOM CROSTINI <small>VEGAN</small> Moonlight Farm pink oyster, thyme, olive aioli	9
SPREADS & BREADS house pita, house foccaccia, black miso butter, nc chicken liver mousse, olive oil & saba	10
CHEF'S CHEESEBOARD manchego, Prodigal Farms blue, Mt. Tam, candied pecans, Boulted Bread daily selection	15

COLD SEAFOOD & CRUDO

NC OYSTERS ON THE HALF SHELL 6ct, house hot sauce, mignonette	15
NC YELLOWFIN TUNA CRUDO citrus, chile	14

SOUP & SALADS

FRENCH ONION SOUP braised short rib, fontina, baguette	11
GREEN SALAD <small>VEGAN</small> local greens, Vera Luce Farm chicories, toasted walnuts, roasted local apples & carrots, apple-ginger-honey vinaigrette	10
VERA LUCE FARM CHICORY SALAD warm bacon vinaigrette, local herbs, manchego	10

STEAKS & CHOPS

NC BONE-IN RIBEYE <small>SERVES 2</small> 28oz cut, house-made onion rings	65	NC COUNTRY PORK RIB CHOP Anson Mills polenta, local fava beans	27
NC FILET MIGNON 8oz filet, house-made onion rings	39	STEAK AU POIVRE peppercorn-crust NC boneless strip steak, mashed potatoes, sauce au poivre	24
NC LAMB CHOPS butternut squash & potato gratin, plum jelly	34		

ENTRÉES

BRAISED LAMB SHANK roasted Moonlight Farm mushroom, Anson Mills polenta, cipollini onion	28
CHICKEN SCARPARELLO Cathis Farm pasture-raised boneless chicken, sweet Italian sausage, roasted fennel & onions	21
WILD NC MUSHROOM RAGU <small>VEGAN</small> house-made fettucine, Moonlight Farms pink oyster mushroom, sauce pomodoro, rosemary, thyme	17
SEARED WILD SALMON Washington state wild coho salmon, creamy mustard sauce, local vegetables	23
PAN-SEARED NC SCALLOPS speck wrapped, fried oysters, piccata, Vera Luce escarole, local chicories, toast	27
HOUSE BURGER dry-aged ribeye, house brioche, cheddar, lettuce, tomato, onion, pickle, house fries	14

VEGETABLES

ROASTED MOONLIGHT FARM MUSHROOMS roasted cipollini onion	9
NC BUTTERNUT SQUASH & POTATO GRATIN local squash, cream	9
SWEET & SOUR BEETS <small>VEGAN</small> sweet chili sauce, cilantro, scallion	9
FRIED BRUSSELS SPROUTS sweet & spicy, toasted NC peanuts	9
CRISPY ONION RINGS buttermilk & cornmeal fried	7

* These items may be served raw or undercooked (or may contain raw or undercooked ingredients).
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

