

## FIRST COURSE

**CAESAR SALAD** Chopped Romaine, Brioche Croutons, Parmigiana, Anchovy Dressing 10

**SC KALE SALAD** Blonde Quinoa, Red Onion, Candied Walnuts, Pecorino, Honey Vinaigrette 12

**BRAISED NC HERITAGE PORK BELLY** Edamame, Ginger Soy Glaze, Fresh Local Turmeric, Yellow Corn Sauce, Local Sprouts 11

**DEVILED LOCAL FARM EGGS** Cheseapeake Bay Seasoning 8

**RED CURRY MUSSELS** Coconut Milk, Lemongrass, Cilantro, Grilled Baguette 16

**KABOCHA SQUASH TEMPURA** Szechuan Pepper, Ponzu Dipping Sauce 9

## DINNER

**NC PORK TENDERLOIN** Boy & Girl Farm Sunchokes, Bush & Vine Butter Peas, Spiced Carrot Puree, Sage Gastrique 26

**\*GRILLED ATLANTIC SALMON** Butter Glazed Baby Bok Choy, Parmesan Risotto, Mushroom Tea, White Truffle Cloud 25

**NC SHRIMP & GRITS** Low Country Shrimp, Stone Ground Grits, Chorizo Gravy, English Peas 27

**GRILLED 8 OZ. ANGUS SIRLOIN,** Butter Glazed Sugar Snap Peas, Urban Gourmet Mushrooms, Whipped Potatoes & Bordelaise Sauce 29

**CHESAPEAKE BAY WILD STRIPED BASS** Braised Fennel, Italian Couscous, Puttanesca Sauce & Local Sprouts 26

**ROASTED FREE RANGE HALF CHICKEN** Winter Brussels Sprouts, Carolina Gold Rice & Alabama White Sauce 23

**\*TAPHOUSE BURGER 23 / PLANT BURGER 15** Lettuce, Tomato, Bacon Jam, Pickles, Cheddar & Fries

\*\*\* No Substitutions Please

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

ITEMS WITH AN ASTERISK MAY BE COOKED TO YOUR REQUESTED TEMPERATURE

**EXECUTIVE CHEF- PARTNER - BILL SCHUTZ / GM- ROBERT WHEELER**