

STARTERS

FRIED LOCAL OKRA 10

Sea Salt, Lemon & Roasted Garlic Ranch Dressing

BABY ARUGULA 13

Beet Tartare, Pickled Onion, Horseradish, Buttermilk Dressing

KALE SALAD 13

Quinoa, Red Onion, Candied Walnuts, Local Strawberries, Parmigiana, Honey Vinaigrette

DEVILED LOCAL FARM EGGS 9

Pickled Green Tomato

RED CURRY MUSSELS 17

Coconut Milk, Lemongrass, Lime Leaf & Grilled Baguette

BRUSCHETTA 15

Smoked Salmon, White Truffle Aioli, Sprouts

ARTISAN CHEESE & MEAT BOARD 19

South Carolina Honeycomb, Local Fruit, Grilled French Bread

**EXECUTIVE CHEF & MANAGING
PARTNER:**

BILL SCHUTZ

KITCHEN

SOUS CHEF – STEPHANIE
SHORT

COOKS – KAYLE KEMPER /

ENTREES

***GRILLED GRASS FED NY STRIP 50**

Butter Glazed Swiss Chard, Roasted Mushrooms, Whipped Potatoes, Green Peppercorn Sauce

***ATLANTIC SALMON 25**

Bok Choy, Parmesan Risotto, Mushroom Tea, White Truffle Cloud

CAST IRON ROASTED JOYCE FARM'S CHICKEN BREAST 28

Zucchini, Yellow Squash, Organic Yellow Grits, Rye Sauce

FLASH FRIED NC CATFISH 25

Local Okra & Tomato Stew, Basmati Rice, Local Sprouts

NC HERITAGE PORK CHOP 27

Local Corn, Speckled Butter Beans, Sauce Agrodolce

***TAPHOUSE BURGER 20**

Lettuce, Tomato, Pickle, Bacon Jam, Melted Cheddar & Fries

LINGUINE 22

Lemon Tarragon Cream Sauce, Caramelized Onion, Sundried Tomato, Baby Spinach

[No Substitutions Please]

A 20% Gratuity will be added to parties of 8 or more.

Thank you.

*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