

STARTERS

BRUSCHETTA 16

Smoked Salmon, White Truffle Aioli, Local Micro Greens

KALE SALAD 13

Organic Quinoa, Red Onion, Candied Walnuts, Local Strawberry, Parmesan & Honey Vinaigrette

ARUGULA SALAD 14

Crumbled Stilton, Local Fall Apple, Toasted Pinenuts, Craisins & Raspberry Vinaigrette

FLASH FRIED GULF OYSTERS 14

Crispy Fried Oysters, Lemon & Herb Aioli

STEAMED MUSSELS 16

Red Curry, Coconut Milk, Thai Lime Leaf

DEVEILED FARM EGGS 10

Everything bagel seasoning

ARTISAN CHEESE & MEAT BOARD 19

Dried Apricot, Honeycomb, Grilled French Bread

EXECUTIVE CHEF & MANAGING PARTNER:

BILL SCHUTZ

KITCHEN

**COOKS - KAYLB KEMPER / BRYAN GARCIA /
TATIANA NICHOLAS/ CRISTIAN HUENUL**

ENTRÉE'S

***GRILLED GRASS FED NY STRIP 48**

Organic Pearl Barley, Local Cabbage, Whipped Potatoes, Green Peppercorn Sauce

***ATLANTIC SALMON 26**

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

ROASTED JOYCE FARM'S CHICKEN BREAST 28

Garlic Butter Glazed Asparagus, Organic Yellow Grits, Thyme Sauce

PAN SEARED CHATHAM COD 30

Creamed Yellow Corn, Sun Dried Tomato, Green Onion Sauce

NC HERITAGE PORK CHOP 27

Charred Local Carrots, Basmati Rice, Agrodolce Sauce

***TAPHOUSE BURGER 20**

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

FALL FETTUCINE 28

Baby Spinach, Braised Leeks, Applewood Smoked Bacon, Rosemary Crema

[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

MENU IS SUBJECT TO CHANGE