

STARTERS & SHARED

BRUSCHETTA 15

Smoked Salmon, White Truffle Aioli, Local Micro Greens, Trout Roe

KALE SALAD 13

Candied Walnuts, Red Onion, Quinoa, Parmesan & Honey Vinaigrette

MAINE CRABCAKE 16

Preserved Garlic Aioli, Shaved Fennel Salad, Radish

FLASH FRIED GULF OYSTERS 15

Lemon & Herb Aioli, Herbs

ARTISAN CHEESE & MEAT BOARD 24

Savannah Bee Company Honeycomb, Grilled French Bread

RED CURRY MUSSELS 17

Coconut Milk, Lemongrass, Thai Lime Leaf, Grilled Bread

PORK BELLY "BURNT ENDS" 14

Asian BBQ Glaze, Crushed Peanuts, Alabama White Sauce

BOQUERONES 13

San Marzano Tomato Jam, Ricotta, Lemon Oil, Basil

**EXECUTIVE CHEF & MANAGING
PARTNER:**

BILL SCHUTZ

**SOUS CHEFS - KALYB KEMPER /
TATIANA NICHOLAS**

**COOKS - CHRISTIAN HUENUL /
KASHMYR ADLER /**

ENTRÉE'S

***ATLANTIC SALMON 30**

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

ROASTED JOYCE FARM'S CHICKEN BREAST 28

Organic Pearl Barley, Roasted Mushrooms, Haricot Vert,
Green Peppercorn Sauce

NC HERITAGE PORK CHOP 28

French Peas, Basmati Rice, Agrodolce Sauce

SHRIMP & GRITS 26

Charred Scallions, Stone Ground Grits, Smoked Chorizo Gravy

HOKKAIDO SCALLOPS 38

Creamed Yellow Corn, Caramelized Fennel & Sun-Dried Tomato
Sauce

***TAPHOUSE BURGER 24**

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

GRASS FED NY STRIP 48

Coffee - Sumac Dry Rub, Spring Asparagus, Whipped Potatoes,
Bordelaise Sauce

PENNE 25

Applewood Smoked Bacon, Spring Peas, Cracked Szechuan Pepper,
Asiago Cream Sauce, Hydro Basil

[No Substitutions Please]

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

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