

## STARTERS & SHARED

### **BRUSCHETTA 15**

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

### **KALE SALAD 13**

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

### **MAINE CRABCAKE 16**

Preserved Garlic Aioli, Shaved Celery Root Salad, Basil Oil

### **PORK BELLY BURNT ENDS 13**

Hoisin BBQ Glaze, Alabama White Sauce, Crushed Peanuts

### **ARTISAN CHEESE & MEAT BOARD 24**

Honeycomb, Mustard, Caperberries, Grilled French Bread

### **RED CURRY MUSSELS 17**

Coconut Milk, Lemongrass, Thai Lime Leaf, Grilled Bread

### **GRILLED HALOUMI 14**

Sambuca, Mint, Evoo, Kalamata Fig Jam, Dukkah & Warm Pita

### **EXECUTIVE CHEF & MANAGING PARTNER:**

**BILL SCHUTZ**

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

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

**NATE LABOSE / ASHLEY**

## ENTRÉE'S

### **\*ATLANTIC SALMON 30**

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

### **ROASTED JOYCE FARM'S CHICKEN BREAST 30**

Roasted Mushrooms, Haricot Vert, Organic Wild Rice, Sage Sauce

### **\*NC BERKSHIRE PORK CHOP 32**

Pesto Glazed Sugar Snap Peas, Basmati Rice, Agrodolce Sauce

### **SHRIMP & GRITS 26**

Charred Scallions, Stone Ground Grits, Smoked Chorizo Gravy

### **\*PAN SEARED SCALLOPS 45**

Creamed Yellow Corn, Local Mushrooms & Sun-Dried Tomato Sauce

### **\*TAPHOUSE BURGER 24**

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

### **\*AUSTRALIAN WAGYU RIBEYE (9+GRADE) 90**

Local Cauliflower, Summer Peas, Whipped Potatoes, Sauce Bordelaise

### **PENNE PASTA 26**

Applewood Smoked Bacon, Spinach, Parmesan Crema & Fresh Herbs

**[ No Substitutions Please]**

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

**\*\*ITEMS WITH AN ASTERISK MAY BE COOKED TO YOUR REQUESTED TEMPERATURE  
\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNES**