

## STARTERS & SHARED

### BRUSCHETTA 16

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

### KALE SALAD 14

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

### POTATO GNOCCHI 17

Serrano Ham, Pear, White Truffle, Blue Cheese

### PORK BELLY BURNT ENDS 14

Hoisin BBQ Glaze, Alabama White Sauce, Crushed Peanuts

### ARTISAN CHEESE & MEAT BOARD 24

Honeycomb, Mustard, Caperberries, Grilled French Bread

### RED CURRY MUSSELS 18

Coconut Milk, Lemongrass, Thai Lime Leaf, Grilled Bread

### GRILLED HALOUMI 14

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

### BLUE CRAB FRITTERS 16

Summer Corn, Parmesan, Chili Garlic Dressing

## ENTRÉE'S

### \*ATLANTIC SALMON 33

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

### ROASTED JOYCE FARM'S CHICKEN BREAST 31

Local Carrots, Organic Wild Rice, Cranberries, Caraway Sauce

### \*NC BERKSHIRE PORK CHOP 34

Pesto Glazed Sugar Snap Peas, Broken Rice, Agrodolce Sauce

### SHRIMP & GRITS 27

Charred Scallions, Stone Ground Grits, Smoked Chorizo Gravy

### PAN SEARED NC CATFISH 28

Yellow Corn, Sun-Dried Tomato, Basmati Rice, Spiced Honey Garlic Sauce

### \*TAPHOUSE BURGER 24

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

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

Zephyr Squash, Summer Peas, Spirulina, Miso & Whipped Potatoes

### GEMELLI PASTA 30

Maine Lobster, San Marzano Tomato, Saffron, Breadcrumbs & Basil

[ No Substitutions Please]

EXECUTIVE CHEF & MANAGING PARTNER:

BILL SCHUTZ

SOUS CHEF - KALYB KEMPER / NATE LAROSE

COOKS - KASHMYR ADLER / JAMES CHIPERFIELD /

ASHLEY VENCES- CALDERON / JESSICA BRICENO

A 20% Gratuity will be added to parties of 6 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