

## Starters

- Classic She Crab Soup...6.99  
Stone Soup Caesar Salad, roasted cherry tomatoes, pancetta...5.99  
Black Eyed Pea Hummus, roasted red peppers, feta, olives...5.99  
Sesame Crusted Tuna Bites with pickled ginger & spicy aioli...6.99  
Mixed Green Salad, crumbled goat cheese, tomatoes, dried cranberries & almonds...5.99  
House made dressings-Balsamic, Honey Poppy Seed, Blue Cheese



## Small Plates

- Lobster Cigars with apricot ginger sauce...10.99  
Heirloom & Fried Green Tomato Salad, tossed with basil vinaigrette, goat cheese & basil...9.99  
Baked Bruchetta, French bread, tomatoes, garlic, basil & mozzarella...6.99  
Steamed Mussels in white wine & tomato broth with crostini...9.99  
Crispy Calamari with curried slaw, green onion, cilantro and fresh lemon...8.99  
Crispy Fried Artichokes, Parmesan, lemon aioli, mixed greens, basil and roasted tomatoes...5.99

## Entrees

- Pan seared Salmon with warm red cabbage and apple slaw, grit cake & chive cream...21.99  
Grilled Flank Steak Salad, tomato, cucumber, red onion, gorgonzola crumbles...14.99  
Sautéed Shrimp and organic yellow grits with spinach, tasso ham, garlic, tomatoes, shitakes...20.99  
Chicken Positano with pesto pasta & small caprese salad...18.99  
8 oz Filet changes daily...24.99  
North Carolina cornmeal crusted Trout, succotash & mixed greens with buttermilk dressing...19.99  
No. Carolina Wild Ferry Clams with angel hair in a garlic & white wine broth...17.99  
Local grilled bone in Pork Chop with apricot cranberry chutney, grilled vegetable ratatouille & corn pudding...20.99  
Pan seared Halibut with a salad of tomatoes, olives, cilantro & lemon zest...23.99  
Angel Hair tossed with roasted tomatoes, zucchini, fontina cheese and fresh basil...16.99

**Mariah Morrissey, General Manager**

**Ingredients from local farms:**

**\*Maple Creek, Starting Point, Glenreid, Manna Cabana, Carolina Mountain Trout & Leap Farm\***