

Entrees

- *Wild Boar Chops: potato/brussels sprouts/pickled kohlrabi/parsnip puree/house jus \$39*
- Sunburst Trout: turnips/carrots/local potatoes/kalettes/beet & jalapeno chutney \$28*
- *Heritage Farms Pork Loin: farro/pickled red onion/greens/spaghetti squash/apple butter \$26*
- *Harmony Ridge Duck Breast: gnocchi/turnips/kale/kohlrabi slaw/cherry gastrique \$34*
- Joyce Farms Chicken Breast: shitake/butternut squash/greens/poblano/black rice \$23*
- Grouper: rice grits/chorizo/green onions/pickled beets/kalettes/swiss chard mustarda \$36*
- NC Shrimp & Grits: Linney's Mill grits/chorizo/green onions/tomato/peppers/okra \$24*
- *Prime KC Bone-in Strip: swiss chard/okra/trumpet mushrooms/potatoes/cherry mustarda \$44*
- House Pasta: tagliatelle/squash/cauliflower/beets/mushrooms/parmesan/balsamic reduction \$19*
- *Scallops & Wild Boar: local potatoes/cauliflower/greens/red kuri squash/beet brandade \$37*

Fresh Catch: \$mp

Sides

- Roasted Local Beets: orange-mint vinaigrette \$7*
- Mac & Cheese: gruyere & parmesan cheese \$8*
- Pan Fried Sweet Potato: watermelon molasses \$7*
- Collard Greens: pot likker/smoked ham \$7*

* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.