

## LUNCH

### SMALL PLATES

DAILY OYSTERS (EA)*	mignonette, cocktail sauce	3.5
BAKED OYSTERS (6)*	fermented chili, breadcrumb, lemon	21
HUSH PUPPIES	whipped honey butter, jalapeño, gouda	11
TARAMASALATA DIP	smoked roe, chives, sourdough lavash	12
BRADFORD FARM BEETS	labneh, za'atar, mint	15
FRIED SHRIMP	confit garlic aioli, lemon	15
ASPARAGUS AND TUNA SALAD	confit tuna, tonnato, blanched asparagus, rye crouton, celery, trout roe	16

### SALADS

SIMPLE CAESAR	cured yolk, breadcrumb, parmesan	13
HOUSE SALAD	local lettuces, avocado, feta, tomato, garlic seeds	14
CAROLINA GOLD RICE BOWL	roasted local mushrooms, seasonal vegetables, black garlic soy, furikake	19
ADD ON	grilled mahi mahi OR grilled shrimp	12

### SANDWICHES

BAJA STYLE FISH TACOS	salsa verde, jalapeño aioli, cilantro, beet slaw, lime	18
BEEF BURGER*	brasstown beef, b&b pickles, caramelized onions, american cheese	19
HOT CHICKEN SANDWICH	sullivan's hot sauce, aioli, shredded lettuce, pickles	20
MAHI MAHI SANDWICH	baby gem lettuce, tartare, shaved fennel	20

### LARGE PLATES

SHRIMP FRIED RICE	carolina gold rice, napa cabbage, peas, egg, fresno chilli, cilantro, XO	24
FISH & CHIPS	flounder, hand cut fries, green tomato tartare, lemon	26
SWORDFISH MILANESE	local lettuce, caesar dressing, parmesan	27
BUY THE KITCHEN A BURGER	best way to show the kitchen some love	5

## JOIN US FOR

#### NEIGHBORHOOD NIGHT MONDAYS

\$10 burgers,  
1/2 off Wines under \$60 per bottle

#### LOBSTER NIGHT FRIDAYS

1/2 & Whole Lobster Specials