

Dinner Menu

Salads

- Organic Greens** | Pear, Candied Walnuts, Shaved Manchego, Shallot Vinaigrette 8
Classic Caesar | Romaine Hearts, Crostini, Parmesan 8
Iceberg Wedge | Bacon, Danish Bleu Cheese, Red Onions, Blue Cheese Dressing 9
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Cheese & Charcuterie

Choice of 3...18 / Choice of 5...24

- | Cheese 7 | | Charcuterie 7 | |
|-----------------|----------------------|----------------------|---------------------|
| Manchego | Vat-17 White Cheddar | Duck Pastrami | Chorizo Rioja |
| Smokey Blue | Sweetgrass Camembert | Wild Boar Salami | Proscuitto Di Parma |
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Tapas

Vegetarian:

- Eggplant Rollantine** | House-Made Ricotta, Mozzarella, Marinara 11
Roasted Beet Salad | Herb Goat Cheese, Pistachios 9
Mushroom Bruschetta | Boursin Cheese, Truffle Oil, Chives 7

Seafood:

- Crispy Calamari** | Hot & Sweet Sauce, Wasabi Cream 12
Steamed Mussels | White Wine, Butter, Shallots, Grilled Baguette 14
Grilled Octopus | Chorizo, Hearts of Palm, Cilantro 15
Crab Dip | Artichokes, Spinach, White Cheddar 14

Meat:

- Pork & Shrimp Spring Rolls** | Cilantro & Lime Slaw, Thai Peanut Sauce 9
Carpaccio of Filet Mignon | Mustard, Capers, Arugula, Cured Egg Yolk 14
Proscuitto-Wrapped Dates | Gorgonzola & Marcona Almond Filling 9
Grilled Steak Kabobs | Peppers, Onions, Tomatoes, Peanut Romesco 14
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Entrees

- Paella** | Clams, Mussels, Shrimp, Calamari, Scallops, Chorizo, Saffron Rice 23
Seared Sea Scallops | Roasted Cauliflower, Farro, Pistachio Gremolata 24
Shrimp & Grits | Andouille Sausage, Roasted Tomatoes, Mushrooms, Peas 20
Local Snapper | Sweet Corn & Field Pea Succotash, Red Pepper Coulis 22
Tagliatelle Bolognese | House-Made Pasta, Pork & Veal Ragù, Parmesan 20
Grilled Filet Mignon | Pomes Puree, Haricot Verts, Bordelaise Sauce 26

Wine By The Glass

WHITES

Los Monteros, Cava Rosè 7.5/30
Utiel-Requena, Spain
Coste Petrai, Prosecco 10/40
Veneto, Italy
Tiziano, Pinot Grigio 7.5/30
Valdadige Trentino, Italy
Fritz Windisch, Reisling 8.5/34
Rheinhessen, Germany
Colomè, Torrontès 9/36
Salta, Argentina
Portlandia, Pinot Gris 9/36
Willamette Valley, Oregon
Laxas, Albariño 11/44
Rias Baixas, Spain
Lago, Vinho Verde Rosè 8/32
Vinho Verde, Portugal
Pratsch, Rosè 9/36
Niederösterreich, Austria
The Seeker, Sauvignon Blanc 8/32
Marlborough, New Zealand
Domaine Sautereau, Sancerre 14/56
Loire Valley, France
Les Roucas, Chardonnay 7.5/30
Languedoc, France
Waterbrook, Chardonnay 10/40
Columbia Valley, Washington
Landmark, Chardonnay 13/52
Sonoma County, California

REDS

Skyfall, Merlot 9/36
Columbia Valley, Washington
Chat. Du Trignon, Côtes Du Rhône 8.5/34
Rhône Valley, France
Saurus, Malbec 10/40
Patagonia, Argentina
Luma, Carménère 8.5/34
Maule Valley, Chile
Hullabaloo, Zinfandel 9.5/38
Lodi, California
Mas Collet, Red Blend 13/52
Most Sant, Spain
Viña Herminia, Tempranillo 10/40
Rioja, Spain
Writer's Block, Petite Sirah 11/44
Lake County, California
Gladiator, Pinot Noir 7.5/30
Central Coast, California
Noah River, Pinot Noir 9/36
North Coast, California
Ken Wright, Pinot Noir 14/56
Willamette Valley, Oregon
Tilia, Cabernet Sauvignon 7.5/30
Mendoza, Argentina
Gunsight, Cabernet Sauvignon 10/40
Paso Robles, California
Anatomy, Cabernet Sauvignon 15/60
Atlas Peak-Napa Valley, California

Beer

Draft: **Moe Beer Brown Ale** (*Broomtail Craft Brewery-Wilmington, NC*), **Jade IPA** (*Foothills Brewing Co.-Winston-Salem, NC*), **Cottontown Lager** (*Deep River Brewing Co.-Clayton, NC*), **Duck Rabbit Milk Stout** (*The Duck Rabbit Craft Brewery-Farmville, NC*), **Weeping Wit** (*Mother Earth Brewery-Kinston, NC*), **Seasonal Draft**

Craft Bottles: **Gaelic Ale** (*Highland Brewing Co.-Asheville, NC*), **Two Hearted Ale** (*Bell's Brewery-Kalamazoo, MI*), **Endless River Kolsch** (*Mother Earth Brewing-Kinston, NC*), **New Grist Gluten-Free Pilsner** (*Lakefront Brewery-Milwaukee, WI*)

Domestic Bottles: **Sam Adams' Boston Lager**, **Miller Lite**

Imported Bottles: **Rekorderlig Pear Cider**, **Amstel Light**, **Corona Light**, **Heineken**, **Erdinger Weissbier Non-Alcoholic**

Cocktail Menu is Available Upon Request.