

Buy The Kitchen A Round 15 Cheers to the crew working around the hot fire with a cold beer after service!

the oysters HALF DOZEN 21

Charred Pecorino, Blackening Spice, Charred Ciabatta

Raw Charred Lemon, Mignonette, Horseradish, Saltines

> Rockefeller Gruyere, Creamed Spinach, Bacon

SHARED -

Charred Wings 15 House Made Hot Sauce with Celery, Carrot, and Roth Buttermilk Bleu or Dry Rubbed and topped with Alabama White Sauce, Blistered Onion Confit

Mussels 18 Chorizo, Hearth Charred Tomatoes, Pot Stock, Charred Ciabatta

Charcuterie 32 Chef's selection of daily Meats, Cheeses, and Accompaniments

Crispy Calamari 18 Tossed with Kalamata Olives, Charred Tomatoes, Capers, Pepperoncini, Charred Lemon

> Loaded Hummus 16 Mixed Olives, Goat Cheese, Peppadew Peppers, Chickpeas, Charred Tomatoes, Parsley, Grilled Pita

SALADS

Wedge Salad 14 Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Benne, Roth Buttermilk Bleu

Market Salad 14 Charred and Fresh Lettuce, Roasted Squash, Brandy Compressed Apples, Goat Cheese, Candied Pecans, Dried Cranberries, Red Onion, Pomegranate Vinaigrette

Caesar Salad 14 Romaine, Lemon Omani, Poached Egg, Shaved Manchego, Bacon Crisp

ADD TO ANY SALAD: Chicken +8 Shrimp +8 Beyond Burger Patty +8 Hanger Steak +16

mains

Airline Chicken 26 Grilled Springer Mountain Chicken Breast, Asparagus, Fingerling Potatoes, Pan Sauce

Hanger Steak 33 Topped with Chimichurri, with Garlic and Herb Fries

Shrimp Pappardelle 32 House Made Pappardelle Noodles, Blackened Shrimp, Asparagus, Charred Tomatoes, Aleppo Chili, in a Pecorino Cream

Sweet Potato Gnocchi 33 Mushrooms, Kale, Fennel, Frangelico, Gruyere, Duck Chicharrones, Confit Leg, Truffle

Pan Seared Salmon 28 Salmon sustainably raised and harvested in the Gulf of Maine, Southern Succotash, Micro Salad, Beurre Blanc

— hand-helds ——

Served with Parmesan Garlic & Herb Fries

A Really Good Burger 16 American Cheese, Lettuce, Onions, Sauce, Brioche ADD:

Grilled Bacon +3 Wild Mushrooms +3 Fried Duck Egg +4 Double Down Patty +6

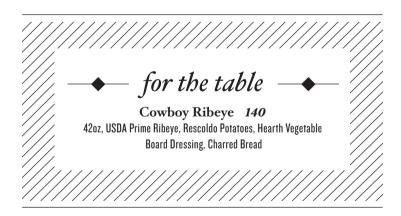
Wagyu Burger 26 1/2 lb SRF Wagyu, Aged Cheddar, Caramelized Onions, Truffle Aioli, Brioche

BOTH BURGERS AVAILABLE WITH BEYOND MEAT! +2 *BOTH BURGERS AVAILABLE WITH GLUTEN FREE BUN* +2

Fried Chicken Sandwich 15 Crispy Buttermilk Chicken, House Pickles, Hot Chile Honey, Brioche Bun AVAILABLE GRILLED

Wood-Fire Shrimp Tacos 19 Two Blackened Shrimp Tacos, Heirloom Tomato Pico, Avocado Crema, Root Veg Slaw, Flour Tortillas, with Street Corn

Crispy Duck Banh Mi 23 Crispy Duck Confit, Fermented Sweet Chili, Crispy Root Vegetable Slaw, Herb Salad, Lime Vinaigrette, Toasted Amoroso's Roll



ON THE SIDE

FRIES Parmesan, Garlic, Herb	7
HEARTH VEGETABLES Seasonal, Local	8
ROASTED BRUSSELS Espellette Peanuts, Agro Dulce, Benne	11
7TH STREET CORN Grilled NC Sweet Corn, Dukes Mayo, Blackening Seasoning, Pecorino Cheese, Green Onions	8
TEMPURA ASPARAGUS with Yum Yum Sauce	8
MAC & THREE CHEESE SHELLS Tillamook Cheddar, Gruyere, American	<i>8/18</i>

AFTER DINNER

Warm Cinnamon Roll with Cream Cheese loing INDIVIDUAL 7 FOR THE TABLE 18

Campfire S'mores 11 Bourbon Marshmallow, Snicker Doodle Cookies, Chocolate Ganache

> NC Apple Crumble 10 Served Warm with Ice Cream

House-Made Pecan Pie 8 Served Warm with Ice Cream

Beignets 9 With Pure Intentions Nitro Brew Icing

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES OR AVERSIONS.

ALL CREDIT CARD TABS LEFT UNSIGNED WILL BE CLOSED WITH A 20 PERCENT GRATUITY ADDED TO THE TOTAL