

DINNER: AUGUST 19, 2019

bar snacks

fried castelvetroano olives, rouille,
red teardrop peppers 9

boxcarr creamery cheese board,
giardiniera, seven-grain toast,
mustard, apricot jam 15

general tso's cauliflower,
navel oranges, bitter greens 8

citrus vodka cured gravlax,
rösti potato, deviled egg, celery 11

beef shortrib lettuce wraps,
cucumber-radish chowchow,
peanuts, black garlic hoisin 10

first courses

chilled corn soup, blue crab,
lime, radish, wild rice 9

heirloom cherry tomatoes,
diva cucumber, genovese basil,
green goddess, olive oil crouton 13

canary melon & watermelon salad,
lime, nam pla, peanuts,
rice puff, thai basil 12

yellowfin tuna tartare*,
ginger cured watermelon rind,
chile-miso mayo, wasabi peas 13

north carolina white shrimp remoulade,
mirliton squash, avocado, horseradish,
fines herbes 13

seared slow-cooked pork shoulder,
june prince peaches,
serrano peppers, tamarind sauce 13

main courses

crispy rutabaga sticky cake,
thai-style green curry, daikon radish,
seared shiitake, snap beans 25

caper-dusted wanchese flounder,
lyonnaise potatoes, persillade,
summer squash, pepperonata 29

morehead city redfish,
coconut-lemongrass broth, scallion oil,
gai lan, jasmine rice 31

bacon-wrapped yellowfin tuna*,
brussels sprout leaves, green apple
fingerling potato, caraway, mustard 29

2x2 cheeseburger, fully stacked:
creekstone farms beef 14

slow roasted border springs lamb,
seared panisse, charred red onion,
tomato conserva, tzatziki, spearmint 28

**these items are offered raw and/or cooked to your specification.
consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of a foodborne illness.
A gratuity of 20% will be added to parties of six or more.*