



Starters

Local Heirloom Tomato And Burrata 15

Heirloom Tomatoes, Burrata, Watermelon, Arugula, Candied Walnuts

Kale Caesar 13

Asiago Kale, Parmesan Snow, Ruby Grapes, Sour Dough Croutons, White Anchovies

Currituck Raised Greens 13

Local Farm Greens, Shaved Vegetables, Soft Croutons, Sanderling's Honey Thyme Vinaigrette

Carolina She Crab Soup 13

Lump Crab Garni, Sweet Corn Shoots, Crab Row, Sherry

Low Country Shrimp and Grits 16

Shrimp, Anson Mills Fleet Island Grits, Prosciutto Chips, Tasso Spice

*Angus Tenderloin Tartar & Fried Oysters 18

Angus Beef, Fried Oysters, Caper Berries, Mustards, Quail Egg Yolk

Pan Seared Hudson Valley Foie Gras 19

Lemon Sponge Bread, Blueberry Compote, Thyme, Granola, Balsamic Gastric

Entrees

From the Sea

*Gulf Stream Yellowfin Tuna 36

Fava Bean Succotash, Corn Veloute, Grilled Baby Romaine, Low Country Aioli

Wanchese Day Boat Fish MK

Marbled Mashed Potatoes, Pecan Haricot Verts, Lemon Pepper Beurre Blanc

Bodie Island Bouillabaisse 34

Clams, Grouper, Kalua Pork, Fennel, Red Skin Potatoes, Saffron Broth

Shrimp and Lobster Pasta 36

Squid Ink Linguini, Crispy Capers, Roasted Red Pepper, Soft Herbs

Fields to the Woods

Mary's Farm Chicken Breast 29

Aligot Potatoes, Asparagus, Crispy Prosciutto, Brandy Sage Pan Sauce

*Pan-Seared Amarro Hills Duck Breast 34

Anson Mills Black Rice Grits, Sautéed Collard Greens, Blackberry Mustard, Hen of the Woods Mushroom, Pickled Patty Pan Squash

*10 OZ Wagyu Burger 38

Crispy Brussels Sprouts, Gorgonzola, Caramelized Onions, Herb Aioli, Brioche Bun, Potato Wedges

Mushrooms and Gnocchi 32

Parmesan Gnocchi, Black Truffle Puree, Foraged Mushrooms, Pickled Shallots

Steak House Style

Steaks & Chops

ALL STEAKS ARE SERVED WITH RED WINE COMPOUND BUTTER AND YOUR CHOICE OF SAUCE:

GREEN PEPPERCORN DEMI-GLACE, CHIMICHURRI, HORSERADISH CRÈME FRAICHE, BERNAISE, KIMBALL'S STEAK SAUCE

*PRIME 14 OZ NEW YORK STRIP 44

*8 OZ FILET MIGNON 36

*14 OZ RIBEYE 47

*8 OZ BISON FILET 48

*LAMB CHOPS (COLORADO) 38

*14 OZ BONE-IN VEAL CHOP 49

*28 OZ WAGYU TOMAHAWK (BROADLEAF FARMS) 80

SIDES:

RED WINE AND GARLIC SAUTEED FORAGED MUSHROOMS 10 YUKON GOLD POTATO PUREE 9 CREAMED SPINACH 8
SHAVED TRUFFLE MAC AND CHEESE 14 GRILLED ASPARAGUS WITH LEMON OIL 10 LOADED TWICE BAKED POTATO 10
BRUSSELS SPROUTS, CARMELIZED ONIONS AND AMAROO HILL DUCK SAUSAGE 9

TOPPINGS:

BUTTER POACHED LOBSTER TAIL 20 GRILLED SHRIMP 13 PAN SEARED SCALLOPS 18 JUMBO LUMP CRAB 11
SEARED HUDSON VALLEY FOIE GRAS 19 SHAVED BLACK TRUFFLE 15 (PER gram) BLUE CHEESE CROWN 7

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions