

Dinner

Sunburst Farm's Trout Brandade	11
Marinated Watermelon	12
barrel aged feta, oil cured olives, padron peppers	
Roasted Marrow Bone	13
red onion jam, toast	
Smoked Trout Salad	13
poached fingerling potatoes, green beans, hard egg, pickled chilies, greens, white balsamic aioli	
Lasagna without Pasta	20
ratatouille vegetables, ricotta impastata	
NC Crab Cakes	28
creamed corn, pea shoots, charred vidalia	
Roasted Half Chicken	24
summer squash, mushrooms, croutons	
Piedmontese Ravioli Plin	22
veal + pork, brown butter, sage, parmesan	
Club Steak Frites	25
bordelaise, marrow butter	

available every day from 5pm - 10pm