

OYSTERS

ROCKEFELLER* <i>Spinach, sambuca, parmigiano</i>	MARKET
ON THE HALF SHELL* <i>Mignonette + cocktail sauces</i>	MARKET
CHEF'S INSPIRATION* <i>Ask about our daily preparation</i>	MARKET

FIRST COURSE

CHEF'S DAILY CHEESE SELECTION <i>wildflower honey, house-made preserves</i>	15
LOCAL GOAT CHEESE GNOCCHI <i>prosciutto, roasted tomatoes, spinach + basil</i>	15
SEARED FOIE GRAS <i>NC apple, pomegranate bbq, spiced pecans, fried capers</i>	24
DUCK-PORCINI MEATBALLS <i>marsala, heirloom peppers + heritage grits</i>	13
BEEF TENDERLOIN TARTARE* <i>capers, red onion, fennel + horseradish aioli</i>	14
SAUTEED SHRIMP <i>crispy scallion polenta cake, andouille + spicy bacon cream</i>	14
CHEF'S SEASONAL CRUDO*	18

SECOND COURSE

CHEF'S SOUP OF THE DAY <i>Seasonal</i>	9
BABY ARUGULA <i>Goat cheese, caramelized pears + smoky bacon-shallot vinaigrette</i>	12
LOCAL GREENS <i>Humboldt Fog, NC apple, toasted pecans, + cider-szechuan honey vinaigrette</i>	13
ICEBERG WEDGE <i>Buttermilk blue cheese, smoked bacon, crumbled egg, tomatoes + green onions</i>	13
BABY KALE <i>Feta, pine nuts, cucumber, onion, peppers, tomato tapenade + Kalamata vinaigrette</i>	14

ENTREES

BONE-IN BERKSHIRE PORK CHOP*	32
<i>Warm Brussels, walnuts, blue cheese, apple + whole grain mustard-bourbon glaze</i>	
ORANGE-SOY GLAZED SALMON*	30
<i>Aromatic Jasmine rice + crisp cucumber salad</i>	
SHRIMP	29
<i>Prosciutto, roasted tomatoes, scallions + smoked bacon over stone-ground grits</i>	
MARKET FISH	38
<i>Coconut rice, bok choy, mushrooms, peppers + lemongrass-curry broth</i>	
TAGLIATELLE	21
<i>Fresh pasta with Bolognese + Parmigiano-Reggiano</i>	
RACK OF LAMB*	49
<i>Dijon-rosemary encrusted, Gruyere potato + mint-jalapeno gastrique</i>	
MAPLE LEAF FARMS DUCK BREAST*	32
<i>Harissa duck sausage, broccolini, freekeh + ginger-plum glaze</i>	
HAWAIIAN TUNA*	38
<i>Asian Slaw, avocado, spicy ponzu + ginger vinaigrette</i>	

BLACK SKILLET STEAKS

CENTER CUT FILET 9oz*	42
CENTER CUT FILET 12oz*	56
PRIME NY STRIP 14oz*	48
BONE-IN DRY AGED RIBEYE 18oz*	59

*Served with Seasonal Vegetable, Whipped Potatoes
and choice of sauce:*

Béarnaise | Truffled Wild Mushroom Demi | Bourbon-Foie Butter
Langdon's Steak Sauce
Additional Sauce + 3

Add

Shrimp + 12 Jumbo Lump Crab + 14 Foie Gras + 18 Lobster + 27

SIDES

Lemon-Garlic Broccolini
Broccolini-Duck Sausage Freekeh
Gruyere Potatoes

Wilted Spinach
Sautéed Mushrooms
Warm Brussels Salad