



Prix Fixe Lunch

\$15.95

First



Tempura brie with tomato
Rosemary jam

Salad of watermelon, feta
And arugula

Second



Market fish, bouillabaisse sauce
Saffron and mustard rub
Mint pesto

Grilled lamb with ratatouille

Third



Green tea ice cream

Peach cobbler a la mode

Prix Fixe Dinner

A celebration of regional farmers, food artisans, chefs and loyal diners

\$35.00

Amuse



NC coastal shrimp, fried green tomato, petite crab and corn cake.

First



salad of local butter lettuce, rosemary flatbread, NC cheeses, house cured bacon

Regional salamis and ham hock terrine

Second



Market fish jambalaya, Cajun aioli

Grilled chicken, grit cake, bourbon backyard collard greens, pickled tomatoes, sausage gravy

Third



Peach cobbler with ginger and brown sugar ice-cream