

LUNCH MENU

SOUPS

NC COAST GUMBO

The Holy Trinity simmered bison sausage in a rich tomato broth; seasonal NC coast seafood **8**

SALADS

THE BABY BEET

Twisted greens, clementines, pickled red onion, goat cheese, dusted pistachios; creamy avocado dressing (VEG) (GF) **10**

CHEF'S SUMMER SALAD

Field greens, crispy pork belly bites, strawberries, goat cheese, pomegranate seeds; poppyseed honey dijon vinaigrette (GF) **10**

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, hard-boiled egg, salt & vinegar chicharrons (GF) **9**



TO SHARE

MEXICAN POUTINE

Layered sweet potato fries, chili infused queso, mojo pork, fresh cilantro, house pickled jalapeños, pico de gallo, queso fresca (GF) **12**

"GO-GHO" CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house-Gochujang Korean sweet chili sauce (VEG) (V) **8**

NC COAST OYSTERS

Oven roasted on the half shell, pimento cheese, crispy pork belly, house-pickled jalapeño (GF) **13**

SRIRACHA SHANKS

Quick-fried, slow-roasted pork shanks tossed in Sriracha kewpie; Korean slaw (GF) **11**

ADD ANYWHERE

Chicken or Bulgogi Beef **6**
Shrimp or Fish of the Day **8**
Salmon, Scallops or Crab Cakes **9**

(V) Vegan (VEG) Vegetarian (GF) Gluten Free

SMALL PLATES

CHEF WES'S SHRIMP 'N GRITS

A taste of where it all began

Creamy "redneck risotto," local shrimp, apple wood-smoked bacon in a rich fire-roasted tomato sauce (GF) **14**

TUNA PATRON

Searched rare tuna served on avocado, orange and Patron-laced salsa; fresh cilantro, spicy aioli, corn tortilla matchstick garnish (GF) **14**

SIDES 5

Sweet potato fries

Salt & vinegar shoestring fries

Three cheese mac n' cheese



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Gratuity will be added to parties of six or more

SIGNATURES

☪ Served with salt & vinegar shoestring fries

☪ DAMN GOOD BURGER

Two stacked Wagyu beef burger patties, Ashe County cheddar cheese, pepper flake aioli and "all the fixins"; buttered bianco roll **16**

☪ BULGOGI STEAK WRAP

Korean marinated flank steak and slaw, provolone cheese; warm flour tortilla **15**

☪ TIKKA MASALA GRILLED CHEESE

Butter-griddled sourdough stuffed with gruyere, goat cheese and chicken tikka masala; Peruvian green sauce **14**

☪ CRAB CAKE BOMBINO

Crab cake, Korean slaw, "Go-gho" mayo; Bombino sweet 'n savory roll **16**

PESCADO STREET TACOS

Cilantro-stung and char-grilled fish of the day, house slaw, sliced avocado, queso fresca, pico de gallo on griddled white corn tortillas (GF) **15**

MOTHER EARTH FISH 'N CHIPS

ME beer battered fish, salt & vinegar shoestring fries, house slaw; house tartar sauce **15**

VEGAN ME!

Cioppino-style tomato broth, seasonal grains and veggies, fingerling potatoes **14**

TASTEFULLY FIT BOWL

Warmed grains, sliced avocado, pickled veggies, ponzu sauce with your choice of lean protein **17**