

LUNCH MENU

SOUP & SALAD

NC COAST GUMBO

The Holy Trinity, bison sausage & NC Coast seafood in a rich tomato broth **9**

BUTTERNUT SQUASH BISQUE

Sweet crema; freshly chopped chives **8**
(VEG)

THE BABY BEET

Roasted red beets, mandarins, pickled red onion, goat cheese, dusted pistachios over twisted greens; creamy avocado dressing (VEG) (GF) **11**

WINTER SALAD

Roasted butternut squash, candied walnuts, sliced granny smith apples, pickled red onions, blue cheese, mixed greens; fig balsamic vinaigrette **12**

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, pickled red onion, hard-boiled egg, salt & vinegar chicharrons; house creamy caesar dressing (GF) **10**

ADD ANYWHERE

Tofu **6**

Chicken | Bulgogi Beef **8**

Shrimp | Fish of the Day **9**

Salmon | Crab Cake **11**

Scallops **12**



TO SHARE

MEXICAN POUTINE

Layered sweet potato fries, chili infused queso, mojo pork, fresh cilantro, house pickled jalapeños, pico de gallo, queso fresca **14**

“GO-GHO” CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house-Gochujang Korean sweet chili sauce (VEG) (V) **11**

NC COAST OYSTERS

Oven roasted on the half shell, pimento cheese, crispy pork belly, house-pickled jalapeño (GF) **14**

CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips and pico de gallo **14**

TUNA PATRON*

Seared rare tuna served on an avocado, mango salsa, fresh cilantro & corn tortilla matchsticks; Patron gastrique to finish (GF) **14**

COWBOY CANDY

Crispy pork belly on NC Coast kimchee and pickled ginger; tossed in sweet & spicy Asian lacquer **12**

SIGNATURES

RED SKY'S CLASSIC SHRIMP 'N GRITS
NC shrimp, applewood smoked bacon,
Carolina Cajun cream sauce, redneck risotto
& pico de gallo to finish **18**

PESCADO STREET TACOS
Cilantro-stung and char-grilled fish of the
day, house slaw, guacamole, queso fresca,
pico de gallo on griddled white corn
tortillas (GF) **16**

COCONUT CURRY BOWL
Red curry & coconut broth steeped seasonal
veggies served over jasmine rice (GF)
(VEG) (V) **17**

MOTHER EARTH FISH 'N CHIPS
Beer battered fish, salt & vinegar shoestring
fries, house slaw; creamy tartar sauce **17**



HANDHELDS

Served with salt & vinegar shoestring fries

DAMN GOOD BURGER
Two stacked Hereford beef burger patties,
Ashe County cheddar cheese, pepper flake
aioli and "all the fixins" **16**

BULGOGI STEAK WRAP
Korean marinated flank steak, house slaw
and provolone cheese wrapped in a warm
flour tortilla **16**

CHICKEN TIKKA MASALA WRAP
Flour tortilla stuffed with gruyere & goat
cheese and chicken tikka masala; Peruvian
green sauce **15**

THE FIG & THE PIG
House roasted pulled pork, crispy bacon,
bitter greens, brie cheese and fig jam on
grilled sourdough **15**

THE LOBSTER BOMB
Creamy Maine lobster salad and crispy
bacon on a toasted bomboloni roll **18**

QUESO BLANCO
Sourdough bread loaded with gruyere,
provolone and silky brie cheese, dredged in
butter and grilled; served with a fire
roasted tomato cream dipping sauce **14**

SIDES 5

Salt & Vinegar Shoestrings
Sweet Potato Fries
Mac 'n Cheese

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

Gratuity will be added to parties of six or more

*Items contain ingredients that may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness