

LUNCH MENU

SOUP & SALAD

NC COAST GUMBO

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

THE BABY BEET

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

FOREVER STRAWBERRY FIELD

Balsamic stung strawberries, goat cheese, crispy pork belly bites & tortilla matchsticks on a bed of greens; balsamic glaze & extra virgin olive oil (GF) **10**

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

Chicken | Bulgogi Beef **7**
Shrimp | Fish of the Day **9**
Salmon | Crab Cakes **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 (GF) **13**

“GO-GHO” CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house-Gochujang Korean sweet chili sauce (VEG) (V) **9**

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 (GF) **14**

TUNA PATRON*

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

SIGNATURES

RED SKY'S CLASSIC SHRIMP 'N GRITS
NC shrimp, applewood smoked bacon,
Carolina Cajun cream sauce, redneck risotto
& pico de gallo to finish **16**

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
butternut squash, sweet onion, brussels and
julienned carrots 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 **16**



HANDHELDS

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” **16**

BULGOGI STEAK WRAP
Korean marinated flank steak, house slaw
and provolone cheese wrapped in a warm
flour tortilla **15**

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 candied
bacon on a buttered and toasted bomboloni
roll **17**

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