

LUNCH MENU

SOUPS

NC COAST GUMBO

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

BUTTERNUT SQUASH BISQUE

Sweet crema; freshly chopped chives **7**
(VEG)(GF)

SALADS

THE BABY BEET

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

THE POM & THE PIG

Crispy pork belly bites, roasted butternut squash, goat cheese, pomegranate seeds on field greens; fresh fig vinaigrette (GF) **10**

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, hard-boiled egg, salt & vinegar chicharrons; house creamy caesar dressing (GF) **9**

ADD ANYWHERE

Chicken | Bulgogi Beef **6**
Shrimp | Fish of the Day **8**
Salmon | Crab Cakes **9**
Scallops **10**



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**

CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips (GF) **14**

NAAN ESSENTIAL FLATBREAD

Fig jam, roasted wild mushrooms, pickled red onion, queso blanco and white truffle twisted greens (VEG) **11**

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

SIGNATURES

SOUTHERN COMFORT QUESADILLA

“Redneck Risotto”, sharp cheddar, NC shrimp, applewood-smoked bacon in a crispy flour tortilla served with our Cajun tomato cream, pico and cilantro crème fresh **14**

TUNA PATRON

Seared rare tuna served on avocado, orange and Patron-laced salsa; fresh cilantro, spicy aioli, corn tortilla matchstick garnish (GF) **13**

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**

COCONUT CURRY BOWL

Red curry & coconut broth steeped butternut squash, sweet onion, brussels and julienned carrots served over jasmine rice (GF) (VEG) (V) **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**

TIKKA MASALA GRILLED CHEESE

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

THE FIG & THE PIG

House roasted pulled pork, crispy bacon, bitter greens, brie cheese and fig jam on grilled sourdough **14**

THE LOBSTER BOMB

Creamy Maine lobster salad and candied bacon on a buttered and toasted bomboloni roll **17**

MOTHER EARTH FISH ‘N CHIPS

Beer battered fish, salt & vinegar shoestring fries, house slaw; creamy tartar sauce **15**

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
Gratuities will be added to parties of six or more