

## BRUNCH MENU

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### BREAKFAST

#### Duck Confit Omelet 12

Sultana's | Goat Cheese  
Onions | Spinach

*Served with Potato Cake or  
Stone Ground Grits*

#### "Savory" Frittata 10

Country Ham | Swiss Chard  
Potato | Tomato Jus

#### Belgian Waffle 10

Fresh Berries | Maple Syrup  
Breakfast Sausage  
Orange Hazelnut Butter

#### Roasted Vegetable Omelet 9

Zucchini | Squash | Peppers  
Onion | Tomato | Fontina  
Basil Pesto

*Served with Potato Cake or  
Stone Ground Grits*

#### Steak & Eggs 14

Flat Iron | Fried Eggs  
Red Wine Jus

*Served with Potato Cake or  
Stone Ground Grits*

### SOUPS

#### Chef's Soup of the Day 4/6

### LUNCH

#### Fried Green Tomato "BLT" 9

Smoked Bacon | Pimento Cheese  
Bibb Lettuce  
Parmesan Truffle Fries

#### Carolina's Burger 12

Applewood Smoked Bacon  
Cheddar Cheese  
Parmesan Truffle Fries  
*(Add Fried Egg \$2)*

#### Pan Seared Salmon 12

Beluga Lentil Salad | Apricots  
Spinach | Tomato Butter

## DINNER MENU

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### SOUPS & SALADS

#### Arugula & Frisee 9

Crispy Prosciutto | Figs | Parmesan  
Spiced Pumpkin Seeds  
Balsamic Vinaigrette

#### Duck Confit Salad 9

Dried Cranberries  
Honeyed Shallots Cracklins'  
Candied Garlic Vinaigrette

#### Smoked Tomato Bisque 7

Basil Oil

#### Chef's Soup of the Day

Priced Daily

### SMALL PLATES

#### Shrimp Crabmeat Wontons 12

Key Lime Ginger Aioli  
Red Pepper Coulis

#### Fried Calamari 10

Wild Rice | Water Chestnuts  
Sweet Chili Sauce

#### Prince Edward Island Mussels 12

Garlic | Cream | Scallion  
Orzo Pasta | Tomato

#### Carolina's Crab Cakes 12

Whole Grain Mustard Sauce

#### Crispy Pork Belly 10

Melted Cabbage |  
Aged Sherry Gastrique

#### Housemade Ricotta Gnudi 10

Basil Pesto | Parmesan

### ENTREES

#### Grilled Ribeye 28

Parmesan Truffle Fries |  
Sauce Bordelaise

#### Crispy Fried Whole Flounder 28

Housemade Peach Jam  
Sautéed Vegetables

#### Braised Beef Short Rib 25

Roasted Vegetable Mashed  
Potatoes | Natural Jus | Arugula

#### Pan Seared Grouper 28

Celeriac Mashed Potato |  
Bok Choy | Cipollini Onions  
Port Wine Broth

#### Carolina Shrimp & Grits 22

Anson Mills Stone Ground Grits  
Sweet Peppers | Onion | Andouille

#### Housemade Cavatelli Pasta 19

Duck Confit | Butternut Squash  
Mushrooms | Sun-dried Tomatoes  
Local Greens

#### Pan Roasted Keegan-Filion

#### Free Range Chicken 21

Squash Risotto | Lacinato Kale  
Local Squash & Peas  
Bacon Lardons

#### Pan Roasted Scallops 26

Roasted Cauliflower | Arugula  
Carrots | Cauliflower Purée  
Pork Reduction

*This is just a selection of our menu.*