

## STARTERS

### CRAB CAKE BRUSCHETTA

lemon aioli, arugula 22

### CHARCUTERIE PLATE

chef's choice two cheeses, three meats, olives, cornichons, crostini 24

### PIMENTO CHEESE FRITTERS (V)

pepper jelly 16

### BUTTER BEAN HUMMUS (GF)

nduja, pine nuts, charred lemon, focaccia 17

### SALMON RILLETTES (GF POSSIBLE)

salmon, smoked trout, cucumber, beets, radish, apple, crostini 19

## SALADS

salmon 15 | chicken 10

### ASPARAGUS ARUGULA SALAD (V POSSIBLE)

asparagus, arugula, speck ham, ricotta salata, pickled shallot 16

### BABY GEM CAESAR

Reggiano parmesan, garlic toasted breadcrumbs 14

### ARTISAN SALAD (V/GF)

artisan greens, tomato, cucumbers, candied pecans, blue cheese, peach marmalade vinaigrette (gf) 15

## MAINS

### BEEF FILET MIGNON (GF)

bordelaise sauce, broccoli rabe, potato pave 60

### BLACKENED REDFISH (GF)

manchego cheese grits, maque choux 45

### BUTCHER'S SPECIAL

daily presentation MP

### FRESH LOCAL CATCH

daily presentation MP

### BERKSHIRE PORK CHOP (GF)

cherry agrodolce, grilled peaches, artisan grits, arugula 42

### CAVATELLI PASTA

creamy ratatouille foaccia, pistou 26  
add chicken 10 | salmon 15

### SPRINGER MOUNTAIN CHICKEN

sweet potato dumplings, brussels sprouts, garlic truffle jus 34

### BBQ CAULIFLOWER STEAK (GF/V)

blackstrap beans, ale pickled onion, chili crusted sweet potato 28

\*\*Before placing your order or consuming any food, please alert your server about any allergy you or your party may have. As required by the State of North Carolina, we provide this information: \*These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

AQUA  
COASTAL CUISINE