

SMALL BITES

Jimmy's Fried Oysters
cocktail sauce 7

Black Eye Pea Hummus
flatbread 5

Sample of Southern Cheeses
CH Hickory Grove, Carolina Moon,
Sweet Grass Blue 7

Southern Fried Vegetables
green tomatoes, okra, squash, 6

Duck Sliders
blackberry aioli, cucumber, brie 7

House Pimento Cheese
wood-fired bread snaps 5

SMALL PLATES

Cream of Tomato Basil Soup 7

Flash Fried Calamari, Parmigiano 10

Fried Shrimp Cocktail
spicy cocktail, preserved lemon 11

Noble's Grille Steak Burger 8

NC Pan Seared Scallops
creamy corn, Benton's country ham, tomato 12

SALADS

Organic Mesclun Mix
sherry vinaigrette 5

Romaine Heart Caesar Salad
Black olives, shaved parm 6

Blue Cheese Wedge
house bacon, confit tomatoes 7

Fried Oyster Salad
egg, bacon, balsamic 14

Minglewood Farms Beet Salad
mâche, brie croutons, beet green pesto 12

PIZZAS

Margherita
basil, tomato, fresh mozzarella 6

Blue Cheese
caramelized onions, guanciale 7

BIG PLATES

Wood Fired Salmon
melted baby leeks, yellow squash, leek coulis 21/16

Skillet Seared Filet Mignon
yukon puree, wood roasted vegetables, bordelaise 29/25

Grilled Duck Breast
farro, swiss chard, blackberry glaze 28/23

Shrimp-n-Grits
cheddar grits, Benton's country ham, chow chow 20/15

Ashley Farms BBQ Spit-Roasted Chicken
black eye peas, creamy slaw 18/13

Niman Ranch Hanger Steak
fingerlings, mixed greens, cipollini, house steak sauce 22/17

Wood Grilled NC Wahoo
Basque style peppers, savoy cabbage, early wax beans 28/23

Mediterranean Pasta
calamari, kalamata olives, plum tomatoes 16

Spit- Roasted NC Leg of Lamb
polenta, Spain Farm shiitakes, green beans, Vincotto 26/21

Vegetable Plate 12

USDA PRIME STEAKS

Ribeye 14 oz 29

NY Strip 14 oz 29

SIDES

Pan fried corn 6

Margaux's succotash 6

Fire roasted brussels sprouts w/bacon 7

Mac & cheese 6

Wood fired asparagus 8

Sautéed spinach 6

Buttered butter beans 5

Oven roasted fingerlings 7

Yukon puree 5

Pommes frites 4

Anson Mills cheddar grits w/ country ham 6

Vidalia onion rings 5

Herbed garden peas 5