



Starters:

Lobster Bisque	7 -cup
<i>- Classic preparation topped with Old Bay whipped cream.</i>	
Soup De Jour	7 -cup
<i>- Made daily. Ask your server for details.</i>	
Blockade Runner Salad	9 small 5
<i>- House grown greens with red onion, tomatoes, cucumber, carrot threads and choice of house made dressing.</i>	
Caesar Salad	9 small 5
<i>-Hearts of romaine tossed with herbed focaccia croutons, parmesan cheese and house made Caesar dressing.</i>	
Grilled Romaine Salad	12
<i>-Lightly oiled and grilled heart of romaine, topped with red onions, marinated grape tomatoes, roasted pecans, blue cheese crumbles and white balsamic vinaigrette.</i>	
Enhance your salad with:	
Marinated and char-grilled chicken	\$6
Lightly blackened yellow-fin tuna	\$9
Sauteed jumbo lump crab cake	\$9

Starters For The Table:

(designed to be shared amongst 2-4 people)

Stone Ground Grits	6
<i>-Creamy white cheddar grits topped with tasso and scallion pan gravy.</i>	
Biscuits & Molasses	6
<i>- 6 Petit buttermilk biscuits served fresh from the oven with molasses and soft butter.</i>	
Waffle Tower	9
<i>- A tower of four petite Belgian waffles topped with fresh berries, raspberry maple syrup and whipped cream.</i>	
Bakery Basket	9
<i>-Bakery fresh assortment of petit buttermilk biscuits and croissants, mini muffins and Danishes.</i>	
Crab Dip	14
<i>-Jumbo lump crab blended with onions, peppers and three cheeses, baked golden brown. Served with grilled baguette.</i>	
Bacon Provencal	9
<i>-Thick sliced smoked bacon crusted with parmesan Provencal bread crumbs, baked crisp and served with orange marmalade dipping sauce.</i>	
Smoked Salmon Mille Feuille	14
<i>-A "thousand" layers of smoked salmon and smoked salmon mousse, served terrine style with red onion relish, micro greens and toasted pumpernickel</i>	

Locally sourced and quality ingredients are important to us. We make every effort to find food grown or harvested here in North Carolina or the United States. Each dish begins with special selections, such as Certified Angus Beef, fresh local seafood or lettuces and herbs grown onsite in our own garden.

We believe these efforts in turn, make your meal the best possible while supporting our North Carolina farming community.



Brunch Plates:

- Three Egg Breakfast 10
- Three farm fresh eggs cooked any style and served with three potato hash, link sausage, buttermilk biscuits and side of fresh fruit.
- Jumbo Lump Crab Omelet 15
- Fluffy three egg omelet stuffed with jumbo lump crab, smoked gouda, spinach and tomatoes. Served with a buttermilk biscuit, three potato hash, and side of fresh fruit.
- Classic Eggs Benedict 12
- Lightly toasted and buttered English muffin topped with Canadian bacon, poached eggs and house made hollandaise. Served with three potato hash and side of fresh fruit.
- Smoked Salmon Benedict 14
- Lightly toasted buttered English muffin topped with bacon Provencal, grilled tomato, smoked salmon and poached eggs, finished with herb hollandaise. Served with three potato hash and side of fresh fruit.
- Cinnamon French Toast 10
- Thick sliced cinnamon and vanilla sourdough French toast, topped with sliced bananas, candied pecans and a house made bourbon and brown sugar syrup. Served with smoked bacon.
- Chicken & Waffle 12
- Malted Belgian waffle topped with southern fried chicken and a maple molasses raspberry syrup.
- Filet & Eggs 21
- Marinated and pan roasted petit filet mignon, topped with an over easy egg and A-1 Hollandaise sauce. Served with three potato hash, sautéed vegetables, and grilled tomato.
- Flounder 14
- Southern fried, local gigged flounder served with stone ground grits, sautéed vegetables and topped with a tasso scallion gravy..
- Crab Cake Napoleon 16
- Jumbo lump crab cake stacked with a potato croquette, sautéed spinach, grilled tomatoes and finished with a lemon-basil hollandaise.
- Vegan Plate 10
- A combination of sautéed and grilled fresh, seasonal vegetables and vegan friendly starches.
- Shrimp and Grits 14
- Jumbo Gulf shrimp served atop creamy white cheddar stone ground grits, topped with tasso scallion gravy. Served with sautéed spinach and grilled tomato.
- Yellow-fin Tuna 14
- Five spiced seared yellow-fin tuna sliced thin and served with Asian jasmine rice pudding, marinated wakame seaweed salad and finished with carrot ginger sauce.