

SOUP (cup/bowl)

Heirloom Tomato Bisque -6/10 GF/V
Basil Oil, Cracked Black Pepper

Rustic Chorizo & Kale Soup -8/12 GF
Crumbled Spanish Chorizo, Kale, White Beans, Potatoes, Fresh Tomato & Thyme Broth, Cojita

SALADS

add Shredded Chicken -6, Grilled Tarvin Shrimp -9, Breaded Chicken Breast -10, Yellowfin Tuna -12*

CT Caesar -16
Romaine Lettuce, Oven Roasted Tomatoes, Grated Egg, Parmesan, Torn Croutons, Shoestring Onions, Roasted Tomato Caesar Dressing

Shaved Kale & Red Cabbage -16 GF
Roasted Butternut, Sunflower Seeds, Dried Cranberries, Buttermilk Blue Cheese, Maple Vinaigrette

TABLE SNACKS

CT Fries -10
Housemade French Fries, Feta Cheese, Spicy Ketchup, Alabama Sauce, Chives

Truffle Popcorn -8 GF
Fresh Popped Popcorn to Order, Truffle Butter, Parmesan Cheese, Salt & Pepper

Blistered Shishito Peppers -11
Russian Roulette Peppers, Lime Crema, Cotija, Cilantro, Tajin, Lime

White Bean Hummus -9
Feta, EVV, Fresh Herbs, Grilled Naan

Soft Pretzel -10
Pawleys Island Pretzel, Cheesy Beer Sauce, Yellow Mustard

APPETIZERS

Tuna Tataki -24 GF*
Lightly Seared, Ponzu, Pickled Jalapenos, Candied Sesame

PEI Mussels -19
Soft Leeks, Garlic, Lemon, White Wine, Crusty Bread with Herb Butter

Crispy Wings (8) -17
Choose Your Style: Housemade Garlic Parmesan, Buffalo, or Chinese BBQ - *served with Blue Cheese Dressing*

Brussels & Bacon -16
Crispy Brussels Sprouts, Chopped Bacon, Candied Walnuts, Maple Aioli

Cast Iron Carolina Shrimp -20
Tarvin Shrimp, Grilled Ciabatta, Tuscan Kale, Smoked Jalapeno, Garlic Confit, Garden Herbs

KIDS
served with Fresh Fruit, Caesar Salad or French Fries

Toasted Cheese -9 Chicken Tenders -10
Cheeseburger -10 Mac & Cheese -9

ENTREES

Hanger Steak Frites -38
Marinated Hanger Steak, Truffle Fries, Bordelaise Sauce

Atlantic Salmon Panzanella -36
Torn Crusty Bread, Tomatoes, Cucumbers, Pickled Red Onion, Roasted Corn, Parsley, Charred Scallion Vinaigrette

Fish Fry Basket -32
Flounder, Oyster, Shrimp, French Fries, Remoulade, Cocktail Sauce, Lemon

Pasta Bolognese -28
Malfaldine Pasta, Beef, Veal, and Pork Ragu, San Marzano Tomatoes, Parmesan, Ricotta, Fresh Basil

Chicken Paillard -26
Thinly Breaded Chicken Breast, Arugula, Crispy Potatoes, Oven Dried Tomatoes, Grated Parmesan, Lemon Parsley Aioli

Donburi Rice Bowl -28 GF -*no protein \$22 (V)*
Choice of Pork Belly or Grilled Tarvin Shrimp
Jasmine Rice, Shredded Cucumber, Pickled Carrots, Watermelon Radish, Edamame, Pickled Jalapenos, Toasted Peanuts, Scallions, Cilantro, Spicy Yum Yum Sauce, Jalapeño Soy Vinaigrette
sub Yellowfin Tuna +6*

CT Smash Burger -20
Ground Short Rib Beef Patties (2), American Cheese, Caramelized Onion, Burger Sauce, Brioche Bun, Shoestring Onions
(served with French Fries, Caesar, or Kale Salad)

North Carolina Trout -32
Israel Cous Cous, Fennel and Orange Salad, Basil & Blood Orange Hollandaise

Chopped Cobb -22 GF
Chopped Romaine, Tarvin Shrimp, Roasted Chicken, Bacon, Marinated Tomatoes, Corn, Feta, Hard Cooked Eggs, Pickled Red Onions, Green Goddess Dressing

SIDES

Whole Roasted Sweet Potato-10
Candied Walnuts & Brûlée Marshmallow

Cacio e Pepe Potato Pave -10
Asparagus with Lemon Aioli -10

Mac & Cheese -10
Napa & Red Cabbage Chimichurri Slaw -10
Roasted Butternut with Maple Glaze -10

DESSERTS

Brownie Sundae -10
Homemade Brownie, Vanilla Ice Cream, Hot Fudge, Whipped Cream, Sprinkles, Cherry

Warm Apple Crisp -12
Sea Salt Caramel Gelato, Caramel Drizzle

Pumpkin Roll -10
Pumpkin Bread, Cream Cheese Frosting, Pumpkin Caramel

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.