



SMALLER

Carrot & Ginger Soup \$12
Spicy Walnuts, Dill Yogurt

Seafood Chowder \$15
Crab, Shrimp, Lobster, Clams, Mussels,
Yukon Gold Potato, White Corn,
Cranberry Beans, Tomato Broth, Herb Oil

Roasted Brussels Sprouts \$13
Honey & Soy Glaze, Benne Seeds

Littleneck Clam Toasts \$14
House Pullman, Mornay Sauce
Radish & Sprout Salad

Wild Rockfish Bites \$16
Old Bayoli, Carrot Salad
Hush Puppies

Fried Green Tomatoes Stack \$12
Pimento Ricotta, Hot Pepper Jelly

Backfin Crab Fluff \$17
House Spice Blend, Whole Grain Mayo
Cabbage Salad

Edwards of Surry Virginia Ham \$17
Nanny's Pickles & Toasts, Pimento Ricotta

Sweet Jesus Oysters on the Half Shell \$15
Apple Cider Mignonette

Beet Cured Salmon \$17
Hard Boiled Egg, Cucumber Caper Relish
Honey Sunflower Crostini

Local Butter Lettuce \$12
Apple Cider Dressing, Watermelon Radish

Roasted Beets & Watercress \$14
Goat Cheese, Honey Bacon, Citrus Vinaigrette

Baby Spinach Salad \$14
Virginia Ham Lardons, Red Onion
Cornbread Croutons, Honey Dijon Vinaigrette

Green Circle Chicken Salad \$17
White Onion, Celery, Cucumber, 'cress Mayo,
A Pickled Pepper, House Pullman Toast
Choose Spinach Salad, Kaleslaw or Beet Salad

SANDWICHES

with your choice of side

Lobster Po' Boy, Sweet Potato Roll \$26
Lobster Beignets, Curried Mayo
Green Tomato Relish, Kaleslaw

8oz Burger, Angus Beef or Turkey, House Made Bun \$18
Tomato, Caramelized Onions, Pickles, Old Bayoli

Shrimp Salad BLT, House Pullman \$17
Smoked Bacon & Fried Green Tomato

BIGGER

Seafood Perlaw \$29
Carolina Gold Rice with Shrimp
Mussels, Clams & Andouille Sausage

Grilled Green Hills Farm Double Cut Pork Chop \$34
Toasted Mustard Seed Barbecue Sauce
Roasted Sweet Potatoes, Kaleslaw

Chicken Fried Steak \$31
Cornmeal Fried Braised Beef Short Rib, Creamy Grits
Cabbage & Apple Salad, Reduction Gravy

Creekstone Farms Beef Rib Eye Steak \$42
Dijon Bourbon Butter, French Fries (or Bay Fries)

Hand Made Spaghetti \$27
Spicy Crab Sauce, Tomato, Chiles

Pan Seared Rockfish \$35
Roasted Mushroom & Madeira Sauce
Creamy Anson Mills Grits

Green Circle Fried Chicken \$29
Buttermilk Biscuit, Nanny's Pickles, Fresh Thyme Gravy

Pan Roasted Wild Atlantic Salmon \$31
Local Poblano Cream, Hoppin' John

Pan Seared Magret of Duck \$32
Roasted Brussels Sprouts with Bacon
Pumpkin Purée, Black Pepper Reduction

Blue Plate Special *market*

ALSO \$7 EACH

Carolina Gold Rice & Field Peas
Kaleslaw
Biscuits
Baked Mac & Cheese
Various Veggies
Jar of Nanny's Pickles
Fried Green Tomatoes
French Fries or Bay Fries
Creamy Anson Mills Grits

SHARED SNACK PLATE \$38

Edwards of Surry Virginia Ham, Buttermilk Biscuits
Fried Green Tomatoes, Hush Puppies
Nanny's Pickles, Pimento Ricotta
Hot Pepper Jelly & Toasts