

Small Plates

Steamed Little Neck Clams*

white wine, roasted garlic, herbs - 15

Chilled Carolina Shrimp*

chipotle horseradish cocktail, veggie salsa, grilled lemon - 15

Herb Rubbed Lamb-chops*

mushroom risotto cake, port wine rosemary reduction - 19

Classic Caesar

dressed romaine, shaved parmesan, house croutons - 10

Parrott's Summer Salad

NC micro greens, sun-dried figs, apples, gorgonzola, roasted pecans, sherry vinaigrette - 10

Featured Soup - 7/9

Entrées

Wild Caught Mandarin Salmon*

tamari, jasmine rice, farm fresh vegetables 25

Carolina Shrimp & Grits*

cheddared Gheechee Boy grits, Heritage Farm's bacon, mushrooms, garlic, lemon 27

Pan Roasted Duck Breast*

mashed NC sweet potatoes, wilted greens, blackberry gastrique 28

Eleventh Street Jumbo Lump Crab Cakes*

Garner Farm's vegetable ratatouille, parmesan, fresh basil 30

Grilled Center Cut "CAB" Tenderloin

dauphinoise potatoes, balsamic onions, asparagus 37

Seared "CAB" Ribeye*

yukon gold mashed potatoes, braised broccolini, bourbon Worcestershire butter 39

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