

TO BEGIN

Soup - chefs selection 9 Our Daily Focaccia- herb slurry, zest 7
Apple & Feta Salad - arugula, red onion, poppyseed vinaigrette 15

Roasted Beet & Goat Cheese Salad - peak city farms mixed lettuce, red onion, citrus vinaigrette 16

Max’s Grilled Caesar - peak city farms romaine, shaved parmesan, roast garlic caesar dressing, croutons, zest 15

Butter, Bacon & Blue Salad - peak city farms butter lettuce, pickled red onion, blistered grape tomatoes, bacon crumble, blue cheese dressing 16

SOCIABLES

PEI Mussels - garlic-tomato-white wine butter broth, basil, charred lemon, toasty house focaccia 16

Crispy Sesame Calamari - general tso spicy-sweet glaze, sesame, lemon, crispy wonton basket 17

Charred Shrimp & Goat Cheese Arincini - panko crust pumpkin risotto filled with charred shrimp & goat cheese, smoked tomato coulis 20

Marrow - caper, pickled red onion, parsley, crostini 18

Rocco Sister’s Beef Meatballs - crushed tomato sauce, shaved parm 18

Whipped Feta - roast garlic, lemon, roasted red pepper, warm pita 16

Crispy Brussel Sprouts– parmesan, garlic crouton crumble, balsamic 12

Cauliflower Flat Bread - arugula pesto, roasted red pepper, red onion, Kalamata olives, roasted garlic, mozzarella, feta, balsamic glaze 18

For Dinner

*Voodoo of the Day - peppercorn crust catch of the day, spicy thai chili-ginger--cumin-garlic-coconut- shellfish sauce, shrimp, cilantro,Thai basil, snow pea, tomato, mahogany fire noodles MKT.

NC Mountain Trout - sweet potato gratin, green beans, lusty monks crème 29

Pamlico Sound Shrimp - orecchiette pasta, crushed tomatoe, zucchini, chili flake, basil, lemon 30

Lamb Bolognese - mezzi rigatoni, herbaceous red wine & crushed tomato sauce, mushroom, goat cheese crumbles, cold pressed evoo 38

Korean BBQ Beef - ginger-chili-soy marinade, sweet rice, mint-cilantro-thai basil salad, papaya slaw, peanut, lime, zest 37

*The Cheeseburger - 8 oz beef, aged cheddar, lettuce, onion, crinkle fries 19

Homage to the Pig - slow braised pork cheeks, carmelized onion & bacon sweet potato hash, sausage-brussel sprout-parmigiana casserole, buttery ritz crumble 38

Confit Duck Leg Quarter - hoisin-ginger glaze, chili crisp roast beets, scallion & bacon glazed carrots 33

Vegetarian & Vegan - options are endless, please inform your server of preferences based upon our seasonal availability 26

*denotes that items are cooked to your specifications
**consuming raw, undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness

***please inform your server of any allergies or dietary restrictions