

TO BEGIN

OUR DAILY FOCACCIA- HERB SLURRY, ZEST 7

PEAR & GORGONZOLA SALAD - CANDIED WALNUTS, RED ONION, PEAK CITY FARMS MIXED GREENS, SHERRY VINAIGRETTE 14

MAX'S GRILLED CAESAR - PEAK CITY FARMS ROMAINE, SHAVED PARMESAN, ROAST GARLIC CAESAR DRESSING, CROUTONS, ZEST 14

ROAST BEET & GOAT CHEESE - ROASTED BEETS, PEAK CITY FARMS MIXED GREENS, PECANS, RED ONION, CITRUS VINAIGRETTE 14

BLUE, BACON & BUTTER SALAD - PEAK CITY FARMS BUTTER LETTUCE, GRAPE TOMATOES, PICKLED RED ONION, CRISPY BACON, HOUSE MADE BLUE CHEESE & DILL DRESSING 15

SMOKED TROUT DIP - NC SMOKED TROUT, DILL, CAPER, RED ONION, TOASTED BREAD 14

NC SHRIMP CEVICHE - JALAPEÑO, RED ONION, CILANTRO, LIME, CUMIN DUSTED CORN TORTILLA CHIPS 17

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, WONTON BASKET 17

MARROW - CAPER, PICKLED RED ONION, PARSLEY, CROSTINI 17

SWEET POTATO EGG-ROLLS - RED PEPPER, ONION, ALMOND, CILANTRO, SPICY SMOKED CHILI DIPPING SAUCE 12

CRISPY BRUSSEL SPROUTS – PARMESAN, GARLIC CROUTON CRUMBLES, BALSAMIC RDX 10

CAULIFLOWER FLAT BREAD - ARUGULA PESTO, ROASTED RED PEPPER, RED ONION, KALAMATA OLIVES, ROASTED GARLIC, MOZZARELLA, FETA, BALSAMIC REDUCTION 17

FOR DINNER

*VOODOO OF THE DAY - PEPPERCORN CRUST CATCH OF THE DAY, SPICY THAI CHILINGINGER-CUMIN-GARLIC-COCONUT- SHELLFISH SAUCE, SHRIMP, CILANTRO, THAI BASIL, SNOW PEA, TOMATO, MAHOGANY FIRE NOODLES MKT.

PAMLICO SOUND SHRIMP - ROASTED GARLIC, BLISTERED PEAK CITY FARMS TOMATOES, ARUGULA PESTO CREAM, FETTUCCHINE, LEMON 33

NC MOUNTAIN TROUT - BACON & SCALLION POTATO CAKE, BUTTERED GREEN BEANS & SLIVERED ALMONDS, LEMON DILL CREAM SAUCE 29

CONFIT DUCK LEG QUARTER - CREAMY SPRING PEA RISOTTO, DUCK JUS, GOAT CHEESE 32

*KOREAN BBQ BEEF - GINGER-CHILI-SOY MARINADE, SWEET RICE, MINT-CILANTRO-THAI BASIL SALAD, PAPAYA SLAW, PEANUT, LIME, ZEST 34

YELLOW CURRY PISTACHIO CHICKEN - BELL & EVANS CHICKEN, GINGER, GARLIC, RED ONION, RED PEPPER, CILANTRO, YELLOW CURRY COCONUT SAUCE, SOBA NOODLES, PISTACHIO 28

HOMAGE TO THE PIG - SLOW BRAISED PORK CHEEKS, SAUSAGE-CHEDDAR GRITS, CARROT-BACON-SCALLION SAUTÉ, PORK DEMI 34

BURRATA PASTA - MEZZI RIGATONI, CRUSHED TOMATO SAUCE, ARUGULA PESTO, SIANO BURRATA, COLD PRESSED EVOO 28

VEGETARIAN - 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, UNCOOKED OR 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

TO BEGIN

Our Daily Focaccia- herb slurry, zest 7

House Salad - terra stay farms mixed greens, carrot, red onion, red pepper, tomato, citrus vinaigrette
9

Max's Grilled Caesar - shaved parmesan, roast garlic caesar dressing, croutons, zest 14

Baby Spinach & NC Strawberry- red onion, feta cheese, almonds, poppyseedbalsamic vinaigrette
14

Pear & Gorgonzola Salad - candied walnuts, red onion, mixed greens, sherry vinaigrette 14

Beet, Bacon & Goat Cheese - bacon crumbles, roasted beets, terra stay farm mixed greens, pecans,
red onion, citrus vinaigrette 14

NC Shrimp Ceviche - jalapeño, red onion, cilantro, lime, cumin dusted corn tortilla chips 17

PEI Mussels - garlic-tomato-white wine butter broth, basil, charred lemon, crusty bread 16

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

Marrow - caper, pickled red onion, parsley, crostini 17

Crispy Black Bean & Corn Ravioli - chipotle crème, pico, lime 14

Cauliflower Flat Bread - arugula pesto, roasted red pepper, red onion,
Kalamata olive, roast garlic, mozzarella, feta, balsamic reduction 17

FOR DINNER

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

Pamlico Sound Shrimp - angel hair pasta, dijon-caper-lemon cream, arugula 33

NC Mountain Trout - Mediterranean cous cous salad, buttered green beans & almond, balsamic
gastric 30

Confit Duck Leg Quarter - caramelized onion roasted potatoes, carrot dill purée, duck jus, goat
cheese 32

*Korean BBQ Beef - ginger-chili-soy marinade, sweet rice, mint-cilantro-thai basil salad, papaya
slaw, peanut, lime, zest 34

Pasta D'Florie - rigatoni pasta, herbed chicken, fresh ricotta, spring peas, lemon, mint 32

Homage to the Pig - 16 oz grilled porterhouse chop, haw river mushroom- sweet potato sausage
hash, terra stay farms sautéed swiss chard & bacon, lusty monks mustard crema 37

Burrata Pasta - handmade fettuccine, crushed tomato sauce, arugula pesto, cold pressed evoo 28

Vegetarian - 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, uncooked or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food