



LUNCH

STARTER

Ondus Caesar – \$14

Crisp romaine tossed in a creamy Caesar-style dressing, garlic croutons, shaved parmesan, and anchovy

Curried Cashew Salad – \$14

Mixed greens, grapes, candied cashews, jicama, roasted sweet potato tossed in a sweet curry dressing

Strawberry Orange Salad – \$14

Fresh cut strawberries, orange supreme, arugula, goat cheese, sliced almonds tossed in white balsamic (GF/VG)

Chopped Wedge – \$14

Chopped romaine, cucumber, cherry tomatoes, bacon, hard-boiled egg, blue cheese crumbles, creamy garlic dill dressing (GF)

Soup of the Day – \$8

French Onion Soup – \$14

Bone broth onion soup, Gruyere cheese, garlic toasted baguette garnished with truffle oil and parsley

APPETIZERS

Loaded Papas Bravas – \$12

Fried Mediterranean seasoned golden potatoes, whipped feta, bacon, green onion curls (GF)

Ricotta & Spicy Meatballs – \$12

Spicy Mama Lil's meatballs, marinara, herbed ricotta, truffle polenta and pecorino romano

Steak Tip Skewer – \$15

Grilled shoulder tenders, curried carrot purée, Boursin herb cheese, truffle parmesan fries

Carpaccio – \$14

Shaved Snake River Farm beef, arugula, mustard sauce, capers, shaved parmesan, pickled red onion, sweetie drops, truffle oil and cracked pepper

Shrimp & Toast Cazuela – \$15

Sizzling garlic shrimp served in the "Cooking Pot," herb butter, toasted sourdough

Chili Crisp Green Beans – \$12

Flash fried French green beans tossed in chili oil, topped with sea salt, fried garlic, Peppadew Peppers and sliced almonds (GF & V)

Broccolini / Burrata A La Plancha – \$14

Pressed garlic broccolini, burrata, chili crisp, orange zest and flaky salt (GF & V)

Brussel Sprouts & Spicy Honey – \$12

Flash fried brussels, Fresno pepper, pineapple, ginger, hot honey, pistachios, flaky salt, mint (GF & V)

Harissa Chicken Skewer – \$12

Grilled chicken thighs, hummus, pickled vegetables, grilled pita

Warm Olives & Herb Focaccia – \$14

Warmed Greek olives, orange zest, Marcona almonds, pickled vegetables, feta and herbed focaccia (V)

Cherry Pepper Calamari – \$15

Flash fried calamari tossed in garlic butter and spicy cherry peppers served with marinara (GF)

Crispy Pork Belly – \$12

Crispy pork belly skewers with arugula, roasted pear, Fresno peppers, golden raisins, and Carolina Gold BBQ (GF)

Smoked Steelhead & Dill – \$14

Dill cheese spread topped with capers, pickled red onion, orange zest, shredded smoked steelhead, served with toasted pizza

V=Vegetarian VG=Vegan GF=Gluten Free
GF*=Gluten Free, Not Celiac Friendly

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

Automatic 20% gratuity for parties of 6 or more.



LUNCH

SANDWICHES

All sandwiches served with truffle parmesan fries. | Substitute soup or salad for \$4.

***Waterfront Burger – \$20**

Facerock cheddar, bacon, romaine, tomato, red onions, house-made pickles, focaccia bun, black garlic aioli

Add egg – \$2

Salmon BLT – \$20

Fresh grilled salmon on rustic bread, dill cream cheese, romaine, tomato, onion and pepper bacon

Carolina Gold Chicken – \$18

Grilled chicken breast brushed with Carolina Gold BBQ. Thick cut pepper bacon, brioche bun, pickle slaw, LTO and Facerock cheddar

PNW Seafood Roll – \$25

Lobster, crab and shrimp salad dressed in garlic butter, romaine lettuce leaf, brioche bun, served with truffle fries

French Dip – \$20

Roast beef shaved and tossed with French onion soup served on a baguette with Gruyere and roasted garlic aioli

ENTREES

***Tamari Salmon – \$30**

Sweet grilled Tamari glazed salmon served with Forbidden rice, chili crisp green beans and pineapple salsa (GF)

Pasta Pomodoro – \$16

Fresh pasta tossed in crushed tomato, sliced garlic, shallot and basil. Garnished with Pecorino Romano, basil and Janiroc olive oil, toasted baguette (V)

Baked Jumbo Lump Crab Cake – \$27

Bake jumbo lump crab cake served with dijonnaise and strawberry salad

***Steak Frites – \$28**

Shoulder tender, chimichurri, broccolini, truffle parmesan fries (GF)

Knife & Fork Chowder – \$30

Au gratin potatoes topped with mirepoix roasted fennel, lobster cream and fried clams (GF)

***Whiskey Cherry Salmon – \$26**

Sour cherry glazed grilled salmon served with au gratin and asparagus (GF)

Fish & Chips – \$26

Beer battered salmon served with jalapeno aioli and truffle fries (GF)

Roasted Harissa Cauliflower Steak – \$18

Cauliflower steak herb roasted caponata, black rice, grilled asparagus (GF & VG)

PIZZAS

Grandma – \$15

Marinara on top of mozzarella, oregano, parmesan

Pepperoni & Pineapple – \$16

Pepperoni, marinara, mozzarella, parmesan, grilled pineapple, hot honey

Pesto Margherita – \$16

Heirloom tomato, fresh cracked pepper, basil, mozzarella, Janiroc olive oil

Meat Lover's – \$17

Pepperoni, Italian sausage, bacon marinara, mozzarella, basil, parmesan

Vampire Slayer – \$18

Pesto, mozzarella, garlic, Boursin, cremini mushrooms, truffle oil, parmesan

Mama Lil's Meatballs – \$18

Meatballs, mozzarella, marinara, ricotta, parmesan, parsley

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