



*May 8th-10th*

## SMALL PLATES

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- Fried Oysters** *Corn Pudding, Chipotle Aioli, Slaw 14*  
**Steamed Mussels** *TBC Beer, Bacon, Garlic, Chile Flakes 12*  
**Pork Belly & Watermelon** *Chile Lime Glaze, Jalapeno 14*

## MENU

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**Seafood Chowder 10**

*Chive Garnish*

**Grilled Romaine 14**

*Bacon, Blue Cheese, Grape Tomato, Green Onion, Ranch, Balsamic Drizzle*

**Spring Chopped Salad 14**

*Asparagus, Strawberry, Local Egg, Spring Onion, Havarti, Arugula, Champagne Vinaigrette*

**Lane Angus Cheese Burger 16**

*Hand Cut Fries*

**Crisp Calamari 18**

*Chili Syrup, Wasabi Aioli*

**Shrimp & Mussels Risotto 30**

*Tomato, Asparagus, Mushroom, Scallion*

**Grilled Canadian Salmon 28**

*Sauteed Spinach, Whipped Potato, Dill, Tomato Concasse*

**NC Rainbow Trout 28**

*Panko Crust, LV Squash Medley, Potato, Strawberry Butter*

**Fettuccine & Meat Ragu 28**

*Braised Pork Belly, Lane Angus Beef, Pecorino, Garlic Bread*

**Sliced Leg of Lamb 30**

*Asparagus, Potato Gratin, Basil Red Wine Jus*

**Petit Filet 30**

*Carrot Mash, Beurre Rouge, Onion Ring*

**Char-Grilled Steakhouse Ribeye 32**

*Creamed Spinach, Southwest Butter, Crisp Potato Garnish*