

Dinner Menu

Thursdays and Fridays, 5 – 9 pm

SMALL BITES

Salad \$6
Arugula, dried cranberries, blueberries, candied pecans, feta, maple balsamic

Tangy Shrimp \$8
Sautéed gulf shrimp with a tangy Bee Sting slaw and arugula

Street Corn Tusks \$7
Corn quartered and baked with our house marinade, rolled in butter and covered in spices, cilantro, and cotija cheese

Tenderloin Sliders \$8
Slow cooked sweet/spicy pulled pork, covered with a spicy banana pepper slaw (2 sliders). Add fries for \$2.50

Charcuterie Board \$18
Chef's selection of cured meats, cheeses, everything crostinis, spicy spicy pickled eggs, pickled onions, and Lust Monk mustard

10" PIZZAS \$10

Special Pizza of the Week (ask your server)

San Giuseppe
House marinara, provolone & mozzarella, Giacomo's chicken sausage & hot soppressata, diced red onions, fresh tomatoes, and balsamic drizzle

Super Duper Pickle
House marinara, bacon, pickles, banana peppers, sharp cheddar cheese, finished with our house glory sauce

The Veggie
House marinara, spinach, mushrooms, sweet peppers, red onion, mozzarella, broccoli, tomatoes, and balsamic drizzle

Dinner Menu

Thursdays and Fridays, 5 – 9 pm

MAINS

The Bowl \$15
Bed of fresh greens with an Aztec grain blend, tossed in maple balsamic, black chickpeas, vadouvan cauliflower, corn, tomatoes, sweet peppers, red onion, caramelized mushrooms, and feta (Vegetarian, Vegan with no feta)
Add chicken or shrimp for \$2

Carolina Coast Pasta \$22
Shrimp & bay scallops sautéed in an herbed mushroom cream sauce with chicken sausage, chopped asparagus, red onion, cherry tomatoes, and topped with fresh basil

Pumpkin-Crusted Chicken \$18
Chicken breast coated in a pumpkin seed breading and pan seared, served with roasted potatoes and asparagus

Steak & Frites \$25
Hanger steak, caramelized mushroom and onion demi, seasoned fries tossed with scallions and parsley

Red Snapper \$26
Pan-seared snapper served with a lemon caper sauce, grain blend, and seared asparagus

DESSERT

Meyer Lemon Bar \$4
Brown butter shortbread crust, topped with lavender buds & candied citron
Made by Black Magnolia Southern Patisserie

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