

MAINS

FISH

SALMON ♦

29

TUNA ♦

31

MAHI ♦

29

HALIBUT ♦

37

*Prepared with choice of sauce: orange-chipotle glaze, olive tapenade, charred tomato salsa,
lemon-old bay compound butter, soy-ginger
oscar add \$7*

FILET MIGNON ♦ 47
barrel cut, rogue creamery smokey blue cheese butter, cabernet thyme demi-glace

NY STRIP ♦ 40
bacon-bourbon molasses steak sauce, roasted brussels sprouts-fingerling potato-tasso hash, cauliflower puree

LARGE PLATES

SCALLOPS ♦ 34
pan seared, roasted carrot romesco, rainbow swiss chard, fingerling potatoes

OSSO BUCO ♦ 34
braised veal shank, baby carrots, cremini mushrooms, tomato red wine demi-glace, manchego polenta, lemon gremolata

BOLOGNESE 22
beef and pork ragu, pecorino romano, papardelle pasta

PORK CHOP ♦ 29
grilled, goat cheese, polenta, braised kale, smoked chipotle-apple jus

SALMON ♦ 31
lightly blackened, andouille sausage, goat cheese polenta, lump crab, bernaise sauce

SHRIMP & GRITS 24
blistered tomatoes, shallots, tasso

CHICKEN 23
airline breast stuffed with serrano ham & manchego, madeira pan sauce, artichokes, capers, cremini mushrooms, tomatoes

HALIBUT 38
pan-seared, cauliflower cream, charred corn, zucchini, spinach, fingerling potatoes, tomato-crab relish, pesto

MAHI 34
grilled, lump crab, cremini mushrooms, shallots, sundried tomatoes, artichoke hearts, capers, white wine butter broth, feta

TUNA ♦ 31
seared, broccoli, snow pea & kale sauté, basmati rice, ginger-soy nage

VEGETABLE 19
portobella mushrooms, zucchini, heirloom tomatoes, spinach, shallots, charred corn pappardelle pasta, basil, white wine, lemon zest, shaved parmesan

ON THE SIDE

ASPARAGUS 7

MUSHROOMS 7

FINGERLING POTATOES 5

YUKON GOLD MASHED POTATOES 5

SPINACH 5

KALE 5

ANNA POTATO 7

HARICOTS VERTS 7

♦ Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items maybe served raw or cooked to order

20% gratuity will be added to a party of six or more. In consideration of other guests please silence cell phones. \$6 Split Charge. \$15 Corkage

EXECUTIVE CHEF

Steve Sch

High Point, NC



336-886-1010

126 EAST STATE AVENUE

SEA SHELLS

OYSTERS ON THE HALF ♦
saltines, cocktail, lemon, hot sauce, pink peppercorn, mignonette

1 DOZEN :: 1/2 DOZEN MARKET PRICE

P.E.I. MUSSELS
applewood smoked bacon, gorgonzola, shallots, soppin' toast

16

MUNCHIES

- BRIE**..... 14
baked, apple-pineapple pico de gallo, baguette
- CRAB DIP**..... 14
boursin cheese, artichoke hearts, parmesan focaccia
- EDAMAME**..... 10
oven-roasted, sea salt
- SHRIMP COCKTAIL**..... 14
"old school", horseradish cocktail, lemon
- POT STICKERS**..... 9
ground chicken, green onion, ginger-miso sauce, shaved carrots, crushed candied peanuts
- OYSTERS**..... 14
flash-fried, alabama white bbq sauce
- CRAB BISQUE**..... 9
sherry, jumbo lump crab, old bay
- BRUSSELS SPROUTS**..... 10
crispy brussels sprouts, soy-ginger glaze, sriracha-honey aioli

SMALL PLATES

- CALAMARI**..... 12
panko-crusted, thai chili sauce & chipotle aioli
- SHORT RIB**..... 14
braised, bok choy, hon-shimeji mushrooms, soy-hoisin sauce
- AHI TUNA** ♦..... 14
seaweed salad, wasabi caviar, pickled ginger, daikon, furikake, sesame-ginger sauce
- LOW COUNTRY MAC-N-CHEESE**..... 14
shrimp, crab, andouille sausage, smoked gouda cream
- BBQ DUCK**..... 16
confit, polenta, braised kale, bbq jus
- CRAB CAKE**..... 16
panko crusted, tomato-corn relish, cilantro-jalapeno aioli
- BW SHRIMP**..... 14
pan-seared, shallots, garlic, budweiser-worcestershire broth

SALADS

- HOUSE**..... 7
sun-dried cherries, poached pears, blue cheese, candied walnuts, cucumber, champagne vinaigrette
- CAESAR**..... 7
romaine & radicchio, fried artichoke hearts, tomatoes, white anchovies
- OYSTER**..... 14
texas pete fried oysters, baby greens, shaved red onion & fennel, cucumber, tomatoes, bacon, gorgonzola dressing
- WEDGE**..... 8
iceberg, applewood smoked bacon, avocado, balsamic tomatoes, gorgonzola dressing, green onions
- BEET**..... 12
roasted beets, arugula, whipped feta, spiced pistachios, white balsamic
- WATERMELON**..... 12
mixed greens, strawberries, drunken goat cheese, toasted almonds, blueberries, vanilla bean vinaigrette

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