

DINNER MENU

Thursdays and Fridays, 5 – 9 pm

SMALL BITES

Gorgonzola Salad \$9

Cabbage, arugula, gorgonzola, cucumbers, toasted sriracha almonds, and pear vinaigrette

Pai Huang Gua Shrimp (Chinese Cucumber Salad) \$14

Curry corkscrew shrimp, Yum Yum sauce, sesame seeds, furikake, sticky rice

Fritto Misto \$11

Tempura-fried cauliflower, red peppers, onions, zucchini, and garden veggies.

Served with our house Glory sauce

Nashville Chicken Sliders \$12

Jalapeño chip-breaded chicken breast tossed in Nashville Zinger sauce, topped with a gorgonzola red cabbage-carrot slaw and kosher pickles

Mussels \$18

One pound of P.E.I. mussels sautéed with garlic, onion, tomato, white wine, grain mustard, herbs de Provence, and heavy cream. Served with baguette

Charcuterie Board \$25; (meat only \$16, cheese only \$14)

Chef's selection of cured meats, cheeses, everything crostinis, pickled vegetables, marinated olives, spicy pickled eggs, and whole-grain mustard

10" PIZZAS \$13

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 Amanda Lynn

House-made boursin cheese, grilled zucchini, red onions, tomatoes, peppers, fresh mozzarella, basil, maple balsamic, and shaved parmesan

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MAINS

The Bowl \$17

A bed of fresh greens topped with harissa-spiced peas, cauliflower, zucchini, and queso cotija with an heirloom grain blend tossed in maple balsamic

(Vegetarian, vegan with no cotija)

Add chicken \$4, add shrimp \$5

Carolina Coast Pasta \$30

Gulf shrimp & bay scallops sautéed in an herbed mushroom cream sauce with chicken sausage, English peas, asparagus, red onion, cherry tomatoes, and topped with fresh basil and shaved parmesan

Pecan-Crusted Chicken \$25

Chicken breast coated in a pecan breading with herbed boursin cheese and served with roasted potatoes and asparagus

Steak & Frites au Poivre \$29

Hanger steak with a sherry-peppercorn cream sauce. Served with seasoned fries topped with scallions

Market Catch \$34

Chef's selected fish of the week served with a lemon-caper beurre blanc, heirloom grain blend, and asparagus

Garden Vegetable Gnocchi \$27

Housemade, pan-seared ricotta gnocchi with asparagus, peas, tomatoes, mushrooms, and fresh herbs. Topped with lemon-caper beurre blanc

DESSERT

Rotating selection (ask your server)

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