

# TRUE BLUE

1/22/19

## Small Plates & Shareables

### Chilled

- Baby Greens** seasonal garnish, house vinaigrette 9
- Nicoise\*** arugula, peppered & seared tuna, soft-boiled egg, olive-cherry tapenade, pickled vegetable, potato salad, tomato confit 18
- Caesar Salad** romaine, lemon parmesan vinaigrette, buttered croutons, white anchovy 10
- Beef Tartare\*** handcut NY strip, dijon, shallot, egg yolk sauce, caperberries, grilled bread 13

### Hot

- Bread & Butter** toasted baguette, sea salted butter, gingered brown bread, cinnamon-honey whipped chevre 4
- Burrata and Pork Belly** sauce Romesco, green olive, arugula 15
- Cauliflower Soufflé** lemon, parmesan, black pepper 10
- Scallop** white cheddar mac-n-cheese, sizzled leeks, lemon-ginger gastrique 12
- Beef & Brussels\*** beef satay, coconut-apple caramel, fried brussels, lime 12
- Steak Frites\*** beef tenderloin, "steak sauce", fries, herb salad 18
- Crab Cake** tomato confit, panzanella salad, pickled onion aioli 21

## Mains

- Shrimp Tagliatelle** local shrimp, aged provolone, sausage, cherry tomatoes, Calabrian peppers 25
- Salmon\*** winter vegetables, coconut-green curry broth, beech mushrooms, blue crab 31
- Beef & Bearnaise** center cut filet mignon, sauce bearnaise, roasted mushroom, potato confit 6oz 37/ 9oz 46
- Pecan Smoked Chicken** bourbon apple barbecue, house pickled vegetables, "roots and greens", white cheddar mac n cheese 25
- Smoked Pork Chop\*** parsnip puree, pistachio, gingered cherries 28
- Vegetable Pot Pie** mushroom-herb crust, winter vegetables, cashew cream, arugula salad 24
- Beef-By-The-Inch\*** Choice or Prime, "steak sauce", blistered scallion, sauteed vegetables, potato roasties MKT
- Cheeseburger\*** porcini mushroom butter, Calabrian pepper aioli, Comte cheese 16
- Scallop Ramen\*** bacon broth, Lady Edison pork belly, shitake, maitake, enoki, bok choy, soft boiled egg, chili oil 29

**Ask your server about our raw bar and cheese & charcuterie**

We are pleased to tailor your meal to accommodate any dietary needs or restrictions

*\*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.\**

# Cocktails

- True Blue Cocktail** 10  
Pear vodka, elderflower liqueur, fresh lemon, splash of champagne and sparkling mineral water, blueberries
- Lavender 75** 10  
Gin, fresh lemon, lavender cordial, house orange bitters, champagne, splash of sparkling mineral water
- Palmetto Punch** 10  
Light and dark rum, fresh lime, falernum (almond, ginger clove syrup), splash of pineapple, Tiki bitters
- The Cat's Whiskers** 9  
Bourbon, wildflower honey, fresh mint, lemon, house orange bitters
- Amante Picante** 11  
Tequila, fresh lime, cilantro, cucumber, agave, jalapeno
- Sazerac** 12  
Rye whiskey, cognac, sugar cube, absinthe wash, splash of mineral water, Angostura and Peychaud's medicinal bitters
- Bloody Charleston** 11  
Vodka, bloody mix, habanero mash, lemon, olives, cracked pepper, candied pancetta



All Raw Bar Menu Items  
50% off  
Tuesday- Sunday 4-7

# BOTTLES

- Domestics** 4  
Miller Lite Bud Light  
Michelob Ultra Corona
- Locals** 4  
Red Oak  
Style: Bavarian Amber/Red Lager ABV: 5%  
From: Whitsett, NC
- Wrightsville Beach Seasonal  
Style: Seasaonal ABV: 4%  
From: Wrightsville Beach
- Moody Tounge** 6-8  
From: Chicago, IL
- Caramalized Chocolate Churro  
Style: Baltic Porter ABV: 7%
- Peeled Grapefruit Pilsner  
Style: German Pilsner ABV: 4.3%
- Sliced Nectarine IPA  
Style: American IPA ABV: 5.9%
- Apertif Pilsner  
Style: Pilsner ABV: 5%
- Not Local** 4  
Troegs Perpetual IPA  
Style: American IPA ABV: 7.5%  
From: Hershey, PA
- Local Draft** 6  
Broomtail Moe Brown Ale  
Style: American Brown Ale ABV: 5.4%  
From: Wilmington, NC
- Broomtail IPA  
Style: Acerbic Ecstasy ABV: 7.0%

\*ask your server about our specials and seasonl beer\*