

TRUE BLUE

3/8/19

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
- Tuna Tartare*** yellowfin tuna, XO sauce, crispy onions, sesame tuile, avocado puree 15

Hot

- Bread & Butter** savory bread pudding, gingered brown bread, sea salt butter 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*** green coconut-lime curry, spring vegetables, mushrooms, blue crab 32
- Beef & Bearnaise** center cut filet mignon, sauce bearnaise, roasted mushroom, potato confit 6oz 37/ 9oz 46
- Lemon Rosemary Rotisserie Chicken** spring vegetables, caramelized sunchoke, allemande sauce 25
- Smoked Pork Chop*** caramelized sunchoke, salted blackberries, pistachio puree 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, spring vegetables, potato roasties MKT
- Cheeseburger*** porcini mushroom butter, calabrian pepper aioli, comte cheese 16
- Scallop Ramen*** bacon broth, 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: Seasonal 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 seasonal beer