

TRUE BLUE

5/14/19

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 14
- 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 5
- Burrata** heirloom tomatoes, early harvest Arbequina, Manzanilla olives, marinated eggplant, grilled bread 14
- Cauliflower Soufflé** lemon, parmesan, black pepper 11
- Scallop** white cheddar mac-n-cheese, sizzled leeks, lemon-ginger gastrique 12
- Beef & Brussels*** beef satay, coconut-apple caramel, fried brussels, lime 13
- Steak Frites*** beef tenderloin, "steak sauce", fries, herb salad 22
- Crab Cake** tomato confit, herb 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 38/ 9oz 47
- Pecan Smoked Chicken** bourbon apple barbecue, house pickled vegetables, spring vegetables, white cheddar mac n cheese 25
- Smoked Pork Chop*** caramelized sunchokes, salted blackberries, pistachio puree 28
- Risotto** carnaroli rice, spring vegetables, ramp-cashew cheese, roasted mushrooms 24
- Beef-By-The-Inch*** Choice or Prime, "steak sauce", blistered scallion, spring vegetables, potato roast-ies 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
- Pint of Summer** -NEW! 10
Vodka, fresh lemon, simple syrup, topped with local Broomtail's Hay Bale Blonde Ale.
- Citron Goose-MO** -NEW! 14
Grey Goose Citron, Cointreau, Lemon, White Cranberry, and Orange Bitters.
- 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



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

DRAFT

- Broomtail Craft Brewery, Wilmington, NC
- Haybale Blonde Ale** 6
Style: American Blonde Ale ABV: 4.8%
- Acerbic Ecstasy IPA** 6
Style: Hybrid English, West Coast IPA ABV: 6.2%

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

- New Belgium Voodoo Ranger IPA
Style: Double IPA ABV: 9%
From: Asheville, NC

- Moody Tongue** 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%