

OCEAN BOULEVARD

"CASUAL PLATES" – at the Bar all Year

In the Dining Room through March 2019!

Warm Edamame *with* Sea Salt ... 6.50

OB Mac N' Cheese

Pasta *with* Apple Wood smoked Bacon + Mixed Cheeses ... 9.00

**** Special – Mediterranean Lamb Meatballs**

warm Flat Bread, Labneh, Grilled Onions, Green Olives,
Frisée Greens + Harissa & EVOO ... 12.00

**** Special – House Made Brisket Ravioli**

Wild Mushrooms, Artichoke Hearts, wilted local Greens, Basil Pesto + Croutons . . 12.00

The O. B. Skillet

Goat Cheese, roasted Red Peppers, Olives, roast Garlic + Crostini ... 10.00

Pecorino & Herb crusted Veal Cutlet

Chick Peas, Fennel, Capers, Parsley, Olive Oil & Citrus + Italian Red Salsa ... 12.00

The "Bar Chicken"

Mashed Potatoes, Greens + Herb Pan Juices ... 16.00

Fried Chicken Livers + Hush Puppies

Southern Slaw + Hot Sauce Honey ... 10.00

Pan Seared Beef & Mixed Mushroom Salad

Mesclun Greens, Red Onions, roast Red Peppers, Goat Cheese +
reduced Balsamic *and* Extra Virgin Olive Oil ... 14.00

NC Shrimp Satuéed *with* Fennel Seeds

creamy Risotto, Artichoke Hearts, roasted Red Peppers + Pecorino Tuille ... 12.00

Bistro Cheese Plate

Chef Selection Blue Cheese & Artisan Cheese, Goat Cheese + accoutrements ... 14.00