

STARTERS

Asparagus Cream Soup *with* Duck Confit & Brie Cheese ... 10.00

Creamy Crab Bisque
topped with Grilled Shrimp and Spring Onions ... 12.00

Seared NC Shrimp & Lorighittas Pasta
Asparagus, house made Pancetta, Red Onions, Capers + Herbed White Wine Butter Sauce ... 13.00

Fried Chicken Livers
Bread & Butter Pickles, crisp Romaine, crisp Carrots, thin Celery & red Onion +
Creamy Blue Cheese Dressing ... 10.00

Marinated, grilled Beef Skewers
Sweet Peppers, Onions & Spanish Peppers + hand crushed fried Potatoes *and*
Smoked Paprika Aioli ... 12.00

Pepper Seared Rare Tuna Sashimi*
Baby Shiitake-Wheat Noodle Salad, crisp Wonton, Nori pickled Cucumbers,
Ika Salad, pickled Ginger + Soy-Dashi Sauce *and* Wasabi ... 14.00

GREENS

Seven Lettuce Salad
Field Greens, toasted Pistachios, Goat Cheese, Red Onions, caramelized
Red Grapes, Indian Curry Oil + creamy Pistachio Dressing ... 10.00

Classic OB Caesar*
Crisp Romaine, Pecorino Cheese, toasted Croutons + Lemon-White Anchovy Dressing... 9.00

Bistro Salad
Local Greens, Barber's Sharp Cheddar Cheese, Hard Boiled Egg, pickled Red Onions,
Local Radishes & Pumpkin Seeds + Creamy Lemon Vinaigrette ... 12.00

BIG PLATES

Pan Roasted Duck Breast*
Herbed Pecorino-Potato Pancake, Duck Leg Confit, fresh Asparagus, Pearl Onions
+ Saffron Honey ... 32.00

Grilled Heritage Breed Pork Chop
OB Lamb Bacon, Herb Spaetzle, roast Beets, Green Beans +
House made Sauerkraut & Lemon-Grain Mustard Sour Cream ... 28.00

Crispy Skin Seared Scottish Salmon
Sautéed Mussels & Calamari + Fava Beans, Portobello & Saffron Risotto *and* Tomato Cream ... 29.00

Chef's Fresh Fish Selection
Heirloom Grits, Trinity Vegetables, NC Shrimp + Chorizo Sausage Gravy ... 30.00

Pan Seared Sea Scallops*
Olive Salad, fresh Arugula, Crimson Lentil Falafel + Lemon-Tahini Sauce... 32.00

Grilled Six Bone, dry Olive Rubbed Rack of Lamb
Fingerling Potatoes, Carrots, Artichokes, Fava Beans + preserved Lemon, Dill &
Labneh Cheese ... 34.00

Half Roasted Semi-Boneless Chicken
Fregola Pasta, Green Beans, Lemon-Wilted Spinach + Brie Cream & toasted Pine Nuts ... 25.00

Grilled Angus Beef Tenderloin or New York Strip*
Gorgonzola Potato Croquette, wilted Kale & Pearl Onions + Grain Mustard-Cabernet Sauce *and*
Roasted Garlic-Tarragon Compound Butter
... Tenderloin - 35.00 ... Prime N.Y. Strip - 35.00

**Items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*