# STARTERS

Carolina Crab Bisque with Shrimp & Caper Relish + Chive Oil ... 13.00

### Roasted Veal Meatballs

Fregola Pasta, Mirepoix Vegetables, Mushrooms, wilted Kale + rich Rosemary Broth & Prima Donna Cheese ... 14.00

# Sauteed NC Shrimp Bruschetta

Toasted Bread, Rosemary Mozzarella, Ricotta & Pecorino, fresh Cucumbers, Capers + Roasted Red Pepper-Tomato Cream ... 14.00

#### Fried Chicken Livers

"Rockefeller Salad" of Spinach, Arugula, pickled Fennel & Applewood Bacon + Mustard Aioli ... 12.00

## Caribbean Jerk Sautéed Beef Tips

Red Bell Peppers, sweet Onions & Celery, roasted Hot Pepper & Scallion Seasoning + Beluga Lentils & Basmati Rice and Pineapple-Dried Fruit Chutney ... 14.00

### Fried Green Tomatoes

Green Goddess Dressing, smoked Bacon, pickled Onions & Danish Blue Cheese ... 12.00

# Pepper Seared Rare Tuna Sashimi\*

Baby Shiitake-Wheat Noodle Salad, crisp Wonton, Nori pickled Cucumbers, pickled Ginger + Soy-Dashi Sauce *and* Wasabi ... 16.00

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#### Seven Lettuce Salad

Field Greens, toasted Pistachios, Goat Cheese, pickled Red Onions, caramelized Red Grapes, Indian Curry Oil + creamy Pistachio Dressing ... 12.00

#### Classic OB Caesar\*

Crisp Romaine, Pecorino Cheese, toasted Croutons + Lemon-White Anchovy Dressing... 11.00

### Bistro Salad – Brie & Fig Tart

Caramelized Black Mission Figs & Onions, melted Brie Cheese + Arugula, Pine Nuts & Raspberry-Balsamic Vinaigrette ... 14.00

# \$10 PLATES

#### Pan Roasted Duck Breast\*

Brussels Sprouts, Farro Grain, roasted Pork Belly, Mirepoix Vegetables, Dried Cranberries + Pomegranate Gastrique ... 36.00

#### **Chef's Fish Selection**

NC Shrimp, Basmati Rice, Matchstick Vegetables & Mushrooms, Ginger-Dashi Broth + Wasabi Cream Cheese & crisp Wonton ... 35.00

#### Pan Seared Sea Scallops\*

Saffron & Mirepoix Vegetable Risotto with Cremini Mushrooms, Broccoli & sweet Peas + Roasted Red Pepper Cream ... 35.00

# Grilled Six Bone Rack of Lamb\*

Roasted Root Vegetables, grilled Onions & Arugula, Herb-Honey Roasted Sweet Potatoes + Red Wine-Mint Reduction ... 38.00

## Roasted Semi-Boneless Half Chicken

Rigatoni with Fall Vegetables in an Oyster Mushroom & Bacon-Pecorino Cream ... 26.00

# Grilled Angus Beef Tenderloin or New York Strip\*

Rosemary Roasted Potatoes, Green Beans, roasted Carrots, Onions & Kale + Porcini Mushroom Demi-Glace

... Tenderloin - 44.00 ... N.Y. Strip - 36.00

<sup>\*</sup>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.