

OCEAN BOULEVARD

"CASUAL PLATES" – at the Bar all Year

In the Dining Room through March 21st with Specials!

Warm Edamame *with* Sea Salt ... 6.50

Cheddar Ale Soup *with* Applewood Smoked Bacon, organic Popcorn
+ Black Truffle Oil... 10.00

OB Mac N' Cheese

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

Seared NC Shrimp

Cheddar heirloom Grits, Trinity Vegetables + Smoked Paprika spiced "Gravy" ... 12.00

The O. B. Skillet

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

Spicy Wild Boar Meatballs

House made Linguine, dried Tomato-Brie Cheese Cream,
wilted Spinach, lemon + Pine Nuts... 12.00

Roasted Semi-Boneless Half Chicken

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

Pan Fried Chicken Livers

Cheddar heirloom Grits & Pickled Red Cabbage + Green Onions... 9.00

Pan Seared Beef & Mixed Mushroom Salad

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

Bistro Cheese Plate

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

Tuna Poke Bowl*

Raw Tuna, Lime-Cilantro Dressing, Sticky Rice, toasted Seeds, pickled Cucumber, Carrot
+ Sweet Soy & Chili Sauces ... 10.00