

Ocean boulevard

“Casual plates” – at the Bar all Year!

Warm Edamame *with* Sea Salt ... 7.00

OB Mac N’ Cheese

Pasta *with* Applewood smoked Bacon + Pecorino Cream ... 12.00

The O. B. Skillet

Goat Cheese, roasted Red Peppers, Olives, roast Garlic + Crostini ... 14.00

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

The “Bar Chicken”

Mashed Potatoes, wilted Greens + Herbed Pan Juices ... 21.00

NC Shrimp & Grits

Cheddar Heirloom Grits, Trinity Vegetables
+ Tasso Ham Spiced Broth ... 15.00

Pan Seared Beef & Mixed Mushroom Salad

Field Greens, Red Onions, roasted Red Peppers, Goat Cheese
+ reduced Balsamic *and* Extra Virgin Olive Oil ... 16.00

Bistro Cheese Plate

Chef Selection Blue Cheese, Artisan Cheese & Goat Cheese + accoutrements ... 18.00

Fried Chicken Livers

“Rockefeller Salad” of Spinach, Arugula, pickled Fennel &
Applewood Bacon + Mustard Aioli ... 13.00