Lunch



Shareables

Soup daily 7

Crab Stuffed Shrimp Scampi Garlic butter, grilled focaccia 13

"Cali" Shrimp Cocktail

Poached local shrimp & pineapple, avocado, Chili-lime cocktail sauce, wonton crisps 14

Peel 'n Eat Um' Shrimp

Butter and old bay 14 half lb / 23 full lb

Fried Green Tomatoes

Blue crab & peppadew salad, lemon-dill tartar 14

Chicken Wings

Caribbean jerk glaze or butter & old bay 11

Fried Brussels Sprouts VEG

Pecorino cheese, harissa aioli 8

Hot Pimento Crab Dip

Baked pimento & lump blue crab, focaccia 14

Blue Crab Arancini

Salads

Baby Kale

Shaved apples and pears, spiced walnuts, pickled fennel, Danish bleu cheese, cider vinaigrette 12

Beet & Burrata

Gold & red beets, baby arugula, pickled onions, pistachios, citrus-honey dressing 15

Caesar

Romaine, house croutons, parmesan Reggiano, Caesar dressing small 6 reg 10 add white anchovies 2

Garden

Mixed greens, English cucumber, shaved radish, cherry tomato, pickled red onion, croutons,

Additions

Chicken Breast 6 Steak* 11
Wild Caught Shrimp 9 Scallops 17
Salmon* 9 Local Fish
mkt

Cheese & Charcuterie

3 meats & 3 cheeses, hot mustard, preserves, pickles, toast

mkt

(GF crackers available upon request)

Lunch Edgewater.

Sandwiches

Nashville Hot N.C. Catfish

Creamy southern slaw, dill pickles, tangy Nashville hot sauce, toasted hoagie 13

Fresh Catch

Peppadew slaw, lemon dill tarter lettuce, tomato, Challah roll **mkt**

Crab Cake

Lemon-dill tartar, lettuce, tomato, onion, Challah roll 15

THE Triple Club

Triple decker ham, turkey, bacon, lettuce, tomato, white bread, garlic aioli 13

Cubano

Mojo pulled pork, smoked ham, Swiss, pickles, mustard, Cuban bread 14

Brasstown Burger *

N.C. grass fed beef, white cheddar, lettuce, tomato, onion, bacon, challah bun 14

Smoked Black Bean Burger

White cheddar, harissa aioli, lettuce, tomato, onion, challah bun 13 VEG

Olambara Olabad Dall

House Classics

Fried Jumbo Shrimp

Crispy Shrimp, hand cut fries, cocktail 13

Fried N.C. Blue Catfish

Hand cut fries, lemon-dill tartar 13

Blackened Fish Tacos

Local fish, peppadew slaw, pineapple pico, harissa aioli 13

Old Mill Grits & Shrimp

N.C. shrimp, grits, prosciutto cream sauce 15

Open Sesame Tuna *

sesame crusted tuna, ponzu sauce, wakame (seaweed salad), wasabi-cucumber aioli 15

Mediterranean Flatbread VEG

Sundried tomato pesto, artichokes, sumac onions, cherry tomatoes,

feta & pecorino 12 + Shaved Prosciutto 3

Welsh Rarebit

Open faced Cuban Bread, melted white cheddar cheese served with a bowl of soup of the day 12

Sandwiches are served with your choice of hand cut fries, homemade chips, or slaw ADD \$2 to substitute small Caesar, small garden, or soup of the day