



THE CAROLINA BREEZE IS UPON US. THE SOUND OF THE SURF INSPIRES A RETURN TO SIMPLER TIMES. THE HOSPITALITY THAT ONCE SIGNIFIED FINE SOUTHERN LIVING IS RESTORED IN THIS MAGICAL PLACE WE CALL HOME. SAVOR THE BOUNTY AND WONDERS OF NORTH CAROLINA'S OUTER BANKS AND OUR SOUTHERN AND AMERICAN PRODUCERS WHO ARE DEDICATED TO SUSTAINING THE CULTURES AND ENVIRONMENTS THAT EMBODY THE PLACES THEY CALL HOME. WE PROUDLY PREPARE THESE PRODUCTS IN WAYS THAT CELEBRATE THE LOCAL, SUSTAINABLE, ORGANIC AND ARTISANAL APPROACH THAT LETS YOU KNOW YOU ARE IN OUR BEAUTIFUL NORTH CAROLINA.

CHEF'S SUNDAY BRUNCH HIGHLIGHTS

PRESENTED AND PREPARED TO ORDER BY CHEF CHRISTOPHER GERSTER

POTATO AND MELTED LEEK CREPE, CAROLINA SHRIMP, HERBED BEURRE BLANC

LIGHTLY SMOKED CAROLINA TROUT, SALAD OF SPRING VEGETABLES AND GREENS, POACHED EGG

SAUTÉED HEIRLOOM GRIT CAKE, TOMATO MARMALADE, SPICY SAUSAGE

HANDMADE PASTA, SPRING VEGETABLE RAGOUT, RICOTTA FRESCA, PRESERVED LEMON BUTTER

PRESENTED AND PREPARED STATIONS IN THE DINING ROOM BY CHEF JOSHUA HOLLINGER

DUCK FRESH ROLLS

FIVE HERB SALAD

CHILLED THAI BEEF LETTUCE WRAPS

HOUSE CURED MEATS

SEAFOOD PLATEAU OF CHILLED LOBSTER, OYSTER, SHRIMP

SELECTION OF ARTISANAL CHEESES

CHEF CARVED SWEET ENDINGS