



## Small

### OYSTERS ON THE HALF SHELL - MKT

*white mignonette, cocktail sauce*

### JAPANESE MILK BREAD – 6

*fried rosemary, bacon fat mayo*

### HEIRLOOM TOMATO FATOUSH - 16

*cucumber, red onion, summer veg, grilled pita "croutons", spiced yogurt-lemon vinaigrette*

### GRILLED BABY CARROTS – 13

*harissa, chili crisp, buttermilk-tahini dressing*

### SHRIMP CEVICHE\* - 14

*coriander mayo, tostada*

### PEACH SALAD – 14

*grilled nc peaches, endive, arugula, almond crumble, cotija cheese, cilantro honey vinaigrette*

### BEEF CAESAR – 14

*chopped romaine, roasted beets, grilled onion, everything croutons, grana padano*

## Pasta

### MACCHERONI – 18

*cacio e pepe: confit garlic, black pepper, cream, grana padano*

### FUSILLI – 18

*sweet italian sausage, fennel, roasted tomato, red onion, pinenut pesto*

### RIGATONI – 20

*pork and beef bolognese, parmesan*

## From the Grill

### LOCAL DUROC PORK CHOP– 30

*fried potato salad, salsa verde*

### GRILLED NC TROUT– 34

*haricots verts, almonds, arugula, almond vinaigrette*

### ROYALE BURGER\*– 19

*gruyere, michaels' english muffin, au poivre aioli, fries*

### NY STRIP\*– 46

*hand-cut braveheart beef, french fries*

## Sides

### HAND CUT FRIES – 6

*perfect sauce*

### FRIED POTATO SALAD – 8

**Chef Jeff Seizer + Collaborative**  
Spring 2022

\*These items are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.