

**PRODUCE**

*Always Fresh*

**CARAMELIZED STONE FRUIT SALAD**

arugula & farm greens, cured speck, tomato, radish, pine nuts, feta cheese, citrus vinegarette

**ICEBERG WEDGE**

cucumber, tomato, farm egg, blue cheese, slab bacon gf

**LOCAL DAILY GREENS**

sourced organic, chef inspired

ADD ONS: grilled chicken 5, garlincy shrimp 7, blackened salmon\* 8

**HOUSE PIMENTO & PRETZELS**

raw and pickled farm vegetable, himalayan sea salt, scallions

**SAMPLES**

**DRY RUBBED CHICKEN WINGS**

jp signature rub, baby farm peppers

**DAILY SOUP**

**ANSON MILLS CORNBREAD SKILLET**

whipped rooftop honey butter, sea salt

**HERITAGE PORK BELLY BUNS**

apple & carrot slaw, peanuts, cilantro

**LOCAL NC CHEESES & CURED MEATS**

dried fig mustarda, apple butter, cranberry crisps

**NC WHITE SHRIMP TOAST**

cucumber & tomato relish, parmesan reggiano, micro herb

**JP BURGER BAR**

**PICK A PATTY**

jp grass-fed beef\*, all natural turkey, impossible burger, OR crispy poulet rouge

**BUILD IT UP\***

smoked bacon, farm egg\*, avocado, nc vinegar slaw, fried green tomato

*served on brioche bun with your choice of side and cheese*

*Locally Raised!*

**SANDWICHES & FLATBREADS**

**LADY EDDISON SOPRESSATA FLATBREAD**

stewed tomatoes, jp garden basil, smoked mozzarella

**BLACK TRUFFLE AND WATERCRESS FLATBREAD**

Roasted garlic, goat cheese, preserved lemon, chives

**HERITAGE SMOKED BEEF BRISKET PANINI & CHOICE OF SIDE**

green tomatoes, house pepper relish, crisp baguette



\$10<sup>00</sup>

\$9<sup>00</sup>

\$10<sup>00</sup>

\$8<sup>00</sup>

\$12<sup>00</sup>

\$4<sup>00</sup>/\$6<sup>00</sup>

\$6<sup>00</sup>

\$12<sup>00</sup>

\$14<sup>00</sup>

\$12<sup>00</sup>

\$15<sup>00</sup>

\$1<sup>00</sup>

each

\$13<sup>00</sup>

\$12<sup>00</sup>

\$15<sup>00</sup>

**FISH COUNTER**

**NC COASTAL DAILY CATCH\* ... MP**

locally sourced, chef inspired

**ATLANTIC SALMON\* ..... 22**

hearts of palm, arugula, tomato, spring pea picatta gf

**SHRIMP & NC STONE**

**GROUND GRITS ..... 19**

East coast white shrimp, andouille sausage, green onion gf

**LOBSTER & SHRIMP SCAMPI ... 32**

campanelle, maine lobster, nc white shrimp, spinach, tomato, crushed red pepper, parmesan

**NC BUTCHER COUNTER**

**GLOUCESTERSHIRE PORK CHEEKS ..... 24**

cauliflower cream, fava bean, tomato confit gf

**JOYCE FARM'S ½ YARDBIRD ..... 19**

smoked morels, pearl onion, baby peppers, sorghum glaze gf

**GRASS-FED 18oz RIB EYE STEAK\* .... 36**

Tomato & fennel, horseradish gf

**NAKED FARM 7OZ BEEF TENDERLOIN\* ... 29**

parsnip mouse, enokitake, rosemary jus gf



**SIDES FOR \$5**

CAROLINA HOPPIN' JOHN

HANDCUT FRIES

SWEET POTATO TOTS

SMOKED PORK MAC & CHEESE

CRISPY BRUSSELS SPROUTS

LOCAL DAILY VEGGIES

G.MA'S LIMA BEANS

**EAT WELL MENU AVAILABLE UPON REQUEST**

\*this item is served using raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.