



LUNCH

TUESDAY, NOVEMBER 14



OYSTERS ON THE HALF

White Stones
Chesapeake Bay, VA
Half Dozen 12 / Dozen 24

SOUP & SALADS

TODAY'S SOUP Roasted Cauliflower Bisque, Toasted Hazelnuts, Caraway, Parsley **7**

GREEN BIBB SALAD Tennessee Blue, Celery, Walnut, VA Apple, Buttermilk Herb Dressing **10**

ROASTED BEET SALAD Farro Verde, Brussels Sprouts, Burrata Cheese, Pumpkin Seed Pesto **12**

ADD CHICKEN BREAST, NC CATFISH OR FRIED VA OYSTERS TO ANY SALAD \$8

SANDWICHES

VA OYSTER PO'BOY Crispy Oysters, Kim Chi Remoulade, Frisee, Baguette Bread **12**

PORK BBQ NC Style Pulled Pork BBQ, Red Cabbage Slaw, B & B Pickles, Chives **12**

GRILLED PIMENTO CHEESE Grilled Batard, Crispy Country Ham, B&B Pickles **11**

R&R BURGER Cheddar Cheese, Burger Sauce, Crispy Onions, B&B Pickles **12**

**ADD A FARM EGG OR BENTON'S BACON \$2 EA
YOUR CHOICE OF FRIES OR POTATO CHIPS**

ENTREES

CAROLINA CATFISH Blackened, Okinawa Blue Sweet Potato, Brussel Sprout Kim Chi, Ham Jus **16**

BUTTERMILK FRIED CHICKEN Leg & Thigh, Pencil Cob Corn Grits, Collard Greens, Kim Chi **12**

ALL NATURAL CHICKEN BREAST Farro Verde, Braised Fennel, Mushroom, Chicken Jus **16**

CRREKSTONE STRIP STEAK Yukon Gold Smashed Potato, Baby Carrot, Wild Mushroom **22**

Please No Substitutions

18% Gratuity May be Added to Parties of 6+

WARNING: Eating raw or undercooked meat, poultry, seafood, eggs and shellfish might increase the risk of food borne related illness.

AARON DEAL / EXECUTIVE CHEF
JOHN DIAZ / EXECUTIVE SOUS CHEF