

# small plates

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## <sup>v\*</sup>DUCK FAT FINGERLING POTATOES<sup>^</sup>

HERBS | DUCK FAT MAYO | \$11

2018 | *Three Brooms Dry Riesling*

## <sup>v\*</sup>UNCW AQUACULTURE BLACK SEA BASS CEVICHE<sup>^</sup>

SEA BEANS | OLIVES | POMEGRANATE | SHERRY VINEGAR | \$15

2020 | *Curran Grenache Gris Rosé*

## <sup>v\*</sup>BRASSTOWN BEEF TARTARE<sup>^</sup>

BEETS | CAPERS | WHITE ANCHOVY | EGG YOLK | \$15

2018 | *Clos St. Antonin Côtes du Rhone Red Blend*

## ACORN SQUASH FRITTERS<sup>v</sup>

PIQUILLO PEPPERS | TOMATO | PISTACHIO CHEESE | \$15

2018 | *Massimo Rivetti Langhe Nebbiolo*

## SWEET POTATO GNOCCHI

ROOT VEGETABLES | BROCCOLINI | MUSHROOMS | \$16

2017 | *Revelry Vintners Merlot*

## <sup>v\*</sup>SHELL'EM SEAFOOD CO. MUSSELS<sup>^</sup>

CHORIZO | FENNEL | SWEET POTATO BROTH | SAFFRON AIOLI | \$18

2018 | *Marchesi Biscardo Corvina*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

<sup>v</sup> denotes Vegan | <sup>v</sup> denotes Contains (or may contain) raw or undercooked ingredients | <sup>^</sup> Denotes Gluten Free options. Ask server for details