

STARTERS

Carolina Crab Bisque

with Shrimp & Caper Relish + Chive Oil ... 14.00

Roasted Veal Meatballs

Fregola Pasta, Mirepoix Vegetables, Mushrooms, *wilted* Greens + rich Rosemary Broth & Prima Donna Cheese ... 15.00

Creamy Garlic NC Shrimp

crisp Potatoes, Arugula, Artichoke Hearts + Sundried Tomato Relish ... 15.00

Fried Chicken Livers

“Rockefeller Salad” of Spinach, Arugula, *pickled* Fennel & Applewood Bacon + Mustard Aioli ... 13.00

Caribbean Jerk Sautéed Beef Tips

Red Bell Peppers, Sweet Onions & Celery, *roasted* Hot Pepper & Scallion Seasoning + Beluga Lentils & Basmati Rice and Pineapple-Dried Fruit Chutney ... 14.00

Fried Green Tomatoes

Green Goddess Dressing, *smoked* Bacon, *pickled* Onions & Gorgonzola Cheese ... 13.00

Pepper Seared Rare Tuna Sashimi*

Baby Shiitake-Wheat Noodle Salad, *crisp* Wonton, Nori pickled Cucumbers, pickled Ginger + Soy-Dashi Sauce *and* Wasabi ... 17.00

GREENS

Seven Lettuce Salad

Field Greens, *toasted* Pistachios, Goat Cheese, *pickled* Red Onions, *caramelized* Red Grapes, Indian Curry Oil + creamy Pistachio Dressing ... 13.00

Classic OB Caesar*

Crisp Romaine, Pecorino Cheese, *toasted* Croutons + Lemon-White Anchovy Dressing... 11.00

Truffled Italian Cheese Salad

“Sottocenere al Tartufo” Cheese *on* Crostino, Mixed Greens, Cranberry Relish, Pine Nuts, Fennel & *roasted* Carrots + Hibiscus-Orange Vinaigrette ... 15.00

BIG PLATES

Pan Roasted Duck Breast*

Blue Cheese & Pecorino Polenta, hearty Greens *wilted with* dried Cherries, Pork Belly & Carrots + rich natural Jus ... 38.00

Chef's Fish Selection

Italian Black Rice Risotto *with* seasonal Vegetables + Roasted Red Pepper Vinaigrette *and* Arugula-pickled Onion Salad ... 36.00

Pan Seared Sea Scallops*

English Pea Basmati Rice, *seared* Onions, Mushroom + creamy Saffron Vegetables ... 37.00

Grilled 10 Oz. Rack of Lamb*

Mixed Lentil Cake, *roasted* Broccoli, Onions, Merguez Sausage & Red Peppers + Creamed Feta *and* Olive Tapenade ... 42.00

Roasted Semi-Boneless Half Chicken

Rosemary *roasted* Potatoes, Portobello Mushrooms, *seared* Onions, Applewood Bacon, Squash, Spinach & Sundried Tomatoes + creamy Marsala Reduction ... 28.00

Grilled Angus Beef Tenderloin or New York Strip*

Black Garlic Pureed Potatoes, Cremini Mushrooms, *toasted* Barley, Mirepoix Vegetables & Kale + Horseradish Crème Fraiche
... Tenderloin - 46.00 ... N.Y. Strip - 38.00

**Items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*