

**PRODUCE** *Always Fresh*

**CARAMELIZED GEORGIA PEACH SALAD**

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

**ICEBERG WEDGE**

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

**LOCAL DAILY GREENS**

sourced organic, chef inspired

**ADD ONS:** grilled chicken 5, garlicky prawn 7, blackened salmon\* 8

**HOUSE PIMENTO & PRETZELS**

raw and pickled farm vegetable, himalayan sea salt, scallions

**SAMPLES**

**DRY RUBBED CHICKEN WINGS** *gf*

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

**N.C. 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 & cheese*

**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, n.c. 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 1/2 YARDBIRD ..... 19**  
smoked morels, pearl onion, baby peppers, sorghum glaze *gf*

**GRASS-FED 16oz RIB EYE STEAK\* .... 36**  
tomato & fennel, horseradish *gf*

**NAKED FARM 7oz BEEF TENDERLOIN\* .29`**  
parsnip mousee, enokitake, rosemary jus *gf*

**SIDES FOR \$5**

CAROLINA HOPPIN' JOHN

HANDCUT FRIES

SWEET POTATO TOTS

SMOKE PORK MAC & CHEESE

CRISPY BRUSSELS SPROUTS

LOCAL DAILY VEGGIES

G.MA'S LIMA BEANS

*Locally Raised!*

**Eat Well Menu Available Upon Request**

\*the consumption of raw or under cooked foods such as meat, fish and eggs may contain harmful bacteria, may cause serious illness or death.