



Starters	LUNCH PROVISIONS
Soup of the Moment: Mexican Street Corn topped with chili cream, parmesan & cilantro	8.95
French Onion Soup with melted gruyere	9.95
Traditional Caesar Salad with herbed croutons & fresh Reggiano sprinkles <i>Add Grilled Chicken \$6.95 Add Grilled Salmon \$9.95 Add Cafe Strip \$9.95</i>	9.95
Organic baby greens tossed with sliced pears, gorgonzola crumbles, toasted pecans & EVOO	9.95
Margaux's Steakhouse Salad of poached shrimp, romaine, crispy bacon, egg, tomatoes, gorgonzola crumbles, red onions, cucumbers, croutons & dijon vinaigrette	10.95
Crispy Fried Calamari with sweet chile sauce	10.95
Pamlico Sound Crab Cakes and Crispy Shrimp with pickled zucchini salad & lemon butter	12.95
Chef Pettifer Provisions	
Buttermilk Fried Soft Shell Crab Sandwich with slaw, local leaf, tartar, slaw & fries	16.95
Grilled Scallops with oven dried cherry tomato olive relish, polenta & rocket (GF)	15.95
Vietnamese Fresh Shrimp Spring Rolls with jumbo lump crabmeat, pickled vegetables, peanut pesto & chili jam (GF)	13.95
The Mack Daddy: Grilled Filet Tips with caramelized onions, melted gruyere on House Made Tuscan Loaf & 6GuyFries	13.95
Grilled Salmon with red bliss mashed potatoes, spinach & beurre blanc (GF)	14.95
Vegetable Pad Thai with rice noodles and roasted peanuts (GF)	11.95
Grilled Filet of Beef with Roquefort crumbles & bordelaise (GF)	24.95
Angel Hair Pasta with grilled shrimp, marinara & beurre blanc edge	13.95
Chicken Roulade with red bliss mash, broccoli & balsamic glaze (GF)	13.95

Substitutions Politely Declined. While Modifications and Alterations May Seem Easy To Accommodate, These Requests Compromise The Unique Characteristics Of Our Cuisine and The Efficiency Of Our Service. Parties Of Five Or More A 20% Gratuity Is Added To The Bill Of Fare. A \$10 Split Plate Fee Is Available.