EXECUTIVE CHEF CAMERON GARVEY

SOUS CHEF BRANDON BOZEMAN

The

PILOT HOUSE

LUNCH

STARTERS

BAKED CRAB DIP — 18
Lump crab meat, parmesan, cream cheese, toasted baguette

PICKLED SHRIMP GF, DF — 22
Pear apple aguachile, celery root slaw

CARROT BEET SALAD GF, — 14
Honey goat cheese, maple vinaigrette, dukkah

ROASTED PUMPKIN HUMMUS — 14
Sumac, feta, pita, pepitas

BAKED OYSTER — 28
Smoked she-crab, garlic breadcrumb

LOCAL LETTUCES GF — 14
Hazelnut, apple, feta, Lusty Monk sorghum vinaigrette

WEDGE SALAD GF — 15
Iceberg, Madeira blue cheese dressing, lardons, pickled green onion, egg, tomato

SEASONAL SOUP — MKT

MAINS

TUNA SALAD CROISSANT *GF bun available* — 18
Arugula, tomato

BLACKENED CATFISH SANDWICH *GF bun available* — 20
Shredded lettuce, tomato, pickles, crunchy slaw, tartar

FRIED SHRIMP BURGER — 20
Brioche, shredded lettuce, tomato, cajun aioli, chow chow

BRANBURGER* *GF bun available* — 22
Chili, chow chow, cheddar, coleslaw

CHICKEN SALAD CAESAR WRAP — 22
Tomato basil wrap, parmesan, herb garlic croutons, lettuce, preserved lemon oil

SHRIMP & GRITS GF — 25
Gambas Al Ajillo, stone ground grits, garlic cornbread crumb, mushrooms, seared greens, peppers

EGGPLANT KATSU *Vegetarian & DF* — 28
Kimchi fried rice, tofu, bok choy, katsu sauce

CAPTAIN'S PLATTER — 29
Calabash-style fried flounder, shrimp, oysters, fries, crunchy slaw

PORK DEBRIS — 21
Braised pork ragu, Leidenheimer roll, parmesan, mozzarella

FRIED CHICKEN SANDWICH — 16
Brined chicken thigh, Calabrian hot honey, mayo, pickles, pimento cheese

SIDES 8

COLLARDS · GRITS · FRENCH FRIES · CRUNCHY SLAW · SEASONAL VEGETABLE · KIMCHI FRIED RICE

*These items are served raw or undercooked and/or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

