EXECUTIVE CHEF CAMERON GARVEY

SOUS CHEF BRANDON BOZEMAN

The PILOT HOUSE

DINNER

STARTERS

CLAMS — 22
Bacon apple dashi, toasted bread, XO butter, fennel apple salad, bonito

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 DF — 14
Sumac, feta, pita, pepitas

BAKED OYSTER — 28
Smoked she-crab, garlic breadcrumb

WAGYU BEEF CARPACCIO* DF — 24
Pickled mushroom, chive oil, cured yolk, arugula, shallot, parmesan, roasted garlic horseradish cream sauce

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

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

SEASONAL SOUP — MKT

MAINS

1855 NY STRIP* — 45
Shallot jus, broccoli, Swiss Mornay

FRIED CHICKEN — 34
Sweet potato puree, cranberry gravy, glazed carrots, collards

SHRIMP & GRITS GF — 29
Gambas Al Ajillo, stone ground grits, garlic cornbread crumb, mushrooms, seared greens, peppers

BRAISED LAMB SHANK GF — 45
Pommes aligot, brussels, mushrooms, fried garlic gremolata, braising jus

DUCK CONFIT GF — 45
White bean cassoulet, bacon, game sausage, carrots, apple

EGGPLANT KATSU V,DF — 38
Kimchi, fried rice, bok choy, katsu sauce

PORK RAGU GF *pasta available* — 34
Stracciatella, parmesan, pappardelle pasta, mushrooms, seared greens

REDFISH GF — 36
Lentil stew, root vegetables, seared greens, bacon, smoked trout roe butter sauce

CAPTAIN'S PLATTER — 35
Calabash-style fried flounder, shrimp, oysters, fries, crunchy slaw

MARKET CATCH GF — MKT
Braised cabbage, potatoes pavé, glazed winter squash, cognac butter sauce

SIDES 8

LENTIL STEW · GRITS · CASSOULET · CRUNCHY SLAW · SEASONAL VEGETABLE
POMMES ALIGOT · COLLARDS · 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.

