



OYSTER BAR & WINE BAR CAFÉ

The In Between Menu

Enjoy these selections while we set up for dinner between

DELI FAVORITES on fresh baked rosemary sea salt ciabatta
bread with seasoned fries (sub sweet potato fries \$1)

Country Ham <i>The real deal –from Smithfield NC; slow cooked in our kitchen and shaved thin with honey mustard, lettuce, & tomato</i>	\$9.99
Roast Beef & Cheddar <i>Our own prime roast beef perfectly slow cooked and shaved thin with aged cheddar, tomato, balsamic vinaigrette, aioli & arugula</i>	\$11.99
Roast Turkey & Brie <i>Our house roasted turkey breast shaved thin with double crème brie, honey mustard, lettuce & tomato</i>	\$9.99
Ham & Swiss <i>Our smoked ham with swiss cheese, dijon mustard, lettuce & tomato</i>	\$9.99
Tomato Motz <i>Vine ripe tomatoes with our handmade fresh mozzarella, basil pesto, aioli & balsamic vinaigrette</i>	\$8.99
Ultimate Brie LT <i>Double crème brie, thick sliced peppered bacon, mayo, lettuce & tomato</i>	\$9.99
The Salumeria <i>Cappicola, Genoa Salami & Mortadella with provolone, hot pepper relish, aioli, balsamic vinaigrette, tomato</i>	\$9.99
<u>SALADS</u>	
Caesar Salad <i>with oyster cracker croutons</i>	\$6.99
Shrimp & Mango Salad <i>With watercress, jicama & spiced pecans</i>	\$14.99
Salad Caprese <i>Our handmade fresh mozzarella, tomatoes & arugula with balsamic vinaigrette</i>	\$9.99
Triple B Salad <i>Beets, brussels sprouts, blue cheese crumbles & spiced walnuts over mixed greens with balsamic vinaigrette</i>	\$9.99
Mixed Greens <i>Tomatoes & cucumbers with balsamic vinaigrette</i>	\$6.99
<u>SEAFOOD</u>	
Oysters on the Half* <i>GF</i>	\$market
<i>Oysters served with your choice of 2 accompaniments:</i>	
<i>*Cocktail Sauce</i>	<i>*Raw Horseradish</i>
<i>*Hog Island Mignonette</i>	<i>*Pickled Ginger Ice</i>
<i>*Cucumber Horseradish Mignonette</i>	
<i>(75¢ each additional)</i>	
Spiced Shrimp Boil <i>One pound peel-and-eat local shrimp steamed with old bay seasoning & served with cocktail sauce</i>	\$16.99

*GF denotes gluten free