

The Table

AT INNER BANKS INN



Appetizers

	<i>MARKET PRICE</i>
SEASONAL CHARCUTERIE BOARD <i>Various cured meats, cheeses, jams, jellies and crackers</i>	
COASTAL CATTLE BONE MARROW <i>With wild mushroom veal demi-glace</i>	18
BAKED BRIE <i>With apple cinnamon and glazed walnuts</i>	18
PINK MOON OYSTERS <i>With plum wine mignonette</i>	20

Soups & Salads

HOUSE SALAD <i>Artisan greens with tomatoes, cucumbers and carrots</i>	9
CAESAR SALAD <i>Romaine with shaved parmesan, blistered tomatoes & house made croutons</i>	10
COLD SMOKED SALMON SALAD <i>Chopped artisan greens, mandarin oranges, watermelon radish, apples, feta, walnuts topped with cold smoked salmon tossed in a vinaigrette</i>	18
WINTER HARVEST SALAD <i>Artisan greens, apples, craisins, candied pecans and feta with a pumpkin seed vinaigrette</i>	15
SHE-CRAB SOUP <i>Bowl</i>	15
SOUP D'JOUR <i>Bowl -Special of the day</i>	12



****Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness****

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Entrees

COUNTRY TUNA 38
with tomatoes, green onions and cured ham

CORNISH GAMEHEN 36
1/2 herb-baked savory cornish game hen

HUNSTMAN CHICKEN 27
Pan-seared chicken breast with exotic mushrooms, shallots and tomatoes in a buttery brandy sauce

CRAB CAKES 36
A duo of coastal tidewater crab cakes with housemade remoulade

COASTAL CATTLE SHORT RIBS 28
Locally sourced braised short ribs slowed cooked in a Beurre Rouge sauce

CARPETBAGGER FILET 39
6 oz. filet stuffed with pink moon oysters topped with tomato jam and crispy fried leeks

BUTTERNUT SQUASH RAVIOLI 24
With roasted red pepper sauce and balsamic vinaigrette

SIDES -
CHEF'S CHOICE VEGETABLE AND STARCH

RAVIOLI COMES WITH SIDE SALAD



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