LUNCH MENU

SOUP & SALAD

NC COAST GUMBO

The Holy Trinity, bison sausage and seasonal NC coast seafood in a rich tomato broth 8

THE BABY BEET

Roasted red beets, mandarins, pickled red onion, goat cheese, dusted pistachios over twisted greens; creamy avocado dressing (VEG) (GF) 11

FOREVER STRAWBERRY FIELD

Balsamic stung strawberries, goat cheese, crispy bacon bits & tortilla matchsticks on a bed of bitter greens; balsamic glaze & extra virgin olive oil (GF) 12

SEXY SOUTHERN CAESAR

Hearts of romaine, sliced avocado, pickled red onion, hard-boiled egg, salt & vinegar chicharrons; house creamy caesar dressing (GF) 10

ADD ANYWHERE

Tofu 6
Chicken | Bulgogi Beef 8
Shrimp | Fish of the Day 9
Salmon | Crab Cake 11
Scallops 12



TO SHARE

MEXICAN POUTINE

Layered sweet potato fries, chili infused queso, mojo pork, fresh cilantro, house pickled jalapeños, pico de gallo, queso fresca (GF) 14

"GO-GHO" CAULIFLOWER

Coconut milk marinated, quick fried, tossed in house-Gochujang Korean sweet chili sauce (VEG) (V) 11

NC COAST OYSTERS

Oven roasted on the half shell, pimento cheese, crispy pork belly, house-pickled jalapeño (GF) 14

CAROLINA CRAB DIP

Three cheese jumbo lump crab dip served with Old Bay dusted fried corn tortilla chips topped with pico de gallo (GF) 14

TUNA PATRON*

Seared rare tuna served on an avocado, mango salsa & corn tortilla matchsticks; Patron gastrique to finish (GF) 14

SIGNATURES

RED SKY'S CLASSIC SHRIMP 'N GRITS NC shrimp, applewood smoked bacon, Carolina Cajun cream sauce, redneck risotto & pico de gallo to finish 18

PESCADO STREET TACOS

Cilantro-stung and char-grilled fish of the day, house slaw, guacamole, queso fresca, pico de gallo on griddled white corn tortillas (GF) 16

COCONUT CURRY BOWL

Red curry & coconut broth steeped seasonal veggies served over jasmine rice (GF) (VEG) (V) 17

MOTHER EARTH FISH 'N CHIPS

Beer battered fish, salt & vinegar shoestring fries, house slaw; creamy tartar sauce 17



HANDHELDS

Served with salt & vinegar shoestring fries

DAMN GOOD BURGER

Two stacked beef burger patties, Ashe County cheddar cheese, peri-peri sauce and "all the fixins" 16

BULGOGI STEAK WRAP

Korean marinated flank steak, house slaw and provolone cheese wrapped in a warm flour tortilla 16

CHICKEN TIKKA MASALA WRAP

Flour tortilla stuffed with gruyere & goat cheese and chicken tikka masala; Peruvian green sauce 15

THE FIG & THE PIG

House roasted pulled pork, crispy bacon, bitter greens, brie cheese and fig jam on grilled sourdough 15

THE LOBSTER BOMB

Creamy Maine lobster salad and crispy bacon on a buttered and toasted bomboloni roll 18

SIDES 5

Salt & Vinegar Shoestrings Sweet Potato Fries Mac 'n Cheese

(V) Vegan (VEG) Vegetarian (GF) Gluten Free

Gratuity will be added to parties of six or more

*Items contain ingredients that may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness