

Appetizers

GENERAL PAUL'S WINGS crispy garlic chili soy chicken wings • house sweet & spicy sauce • sesame seeds • green onions • cilantro lime ranch • 9⁹⁵

CRAB CAKE lump crab cake • arugula • remoulade schmear • citrus vinaigrette • charred lemon • 13⁹⁵

GOUDA GRIT FRITTERS smoked gouda grits • flash-fried fritters • bacon-onion jam • citrus vinaigrette • mixed greens • chives • 8⁹⁵

CRISPY BRUSSEL SPROUTS flash fried brussels • bourbon maple glaze • chili powder • herbs • 8⁹⁵

SOUTHERN CORNBREAD SKILLET

Choice of brambleberry jam or jalapeño, bacon & cheddar

*Limited skillets
baked daily*

freshly baked homestyle cornbread • fleur de sel • butter • 7⁹⁵

CRISPY CALAMARI golden fried calamari • fried jalapeños • green goddess drizzle • thai basil marinara • charred lemon • 12⁹⁵

MUSSELS pan-roasted mussels • white wine garlic broth • fresh basil • dolce piccante peppers • toasted ciabatta • applewood smoked bacon • 11⁹⁵

TUNA & SALMON POKE TACOS* raw ahi tuna & salmon belly • sesame poke vinaigrette • wonton taco shell • smashed avocados • cilantro • sesame seeds • chives • 11⁹⁵

CHICKEN POTSTICKERS pan-seared handmade potstickers • spicy sesame sauce • chives • field mix greens • 10⁹⁵

FRIED GREEN TOMATO CAPRESE

fried pickled green tomatoes • mozzarella pimento cheese • fresh basil • sun-dried tomato pesto • yellow heirloom tomato • balsamic reduction • 9⁹⁵

Soups & Side Salads

FRENCH ONION SOUP

aromatic beef pho broth • caramelized onions • toasted baguette • gruyere • cilantro • 5⁹⁵

CLAM CHOWDER

creamy chowder with clams • leeks • potatoes • applewood smoked bacon • charred corn • oyster crackers • 7⁹⁵

CHOPPED SALAD

chopped iceberg lettuce • yellow heirloom tomatoes • applewood smoked bacon • blue cheese dressing • cucumbers • red onions • panko gratin • 7⁹⁵

BOTANICAL SALAD

mixed greens • cherry tomatoes • red onions • roasted corn • shaved parmesan • panko gratin • charred vidalia onion vinaigrette • 7⁹⁵

PEAR SALAD

arugula • cardamom poached pears • red onions • cherry tomatoes • candied pecans • cranberries • goat cheese • balsamic vinaigrette • 7⁹⁵



RAW OYSTER of the DAY*

served with cocktail & horseradish sauce • MKT Price • Please ask server

CHARBROILED OYSTERS served with toasted french baguette & charred lemon • ½ dozen • 14⁹⁵ [cocktail & horseradish sauce served upon request]

PD'S CHARRED CLASSIC house garlic butter • herbs • special cheese blend

SPICY CHARBROILED chili chutney • roasted garlic • calabrian chilis • herbs

FRIED OYSTER ROCKEFELLER cornmeal fried oysters • bechamel • spinach • herbs • applewood smoked bacon • parmesan cheese

Sea Selection

SHRIMP & GRITS gulf shrimp • smoked gouda grits • blistered cherry tomatoes • charred corn • andouille sausage • okra crisps • creole sherry bisque • 24⁹⁵

FRA DIAVOLO MAFALDINE spicy white wine cream • garlic & chilis • shrimp • mussels • crawfish • fresh spinach mafaldine pasta • basil • piccante peppers • panko gratin • grated parmigiano reggiano • 25⁹⁵

GRILLED BRANZINO butterflied branzino • garlicky broccolini • smashed fingerling potatoes • tomato caper piccata sauce • paprika aioli • charred lemon • 25⁹⁵

HERB-SEARED SALMON* pan-seared atlantic salmon fillet • potato & parsnip mash • crispy brussel sprouts • chili chutney • chives • charred lemon • 25⁹⁵

SCALLOPS & GRITS pan-seared scallops • smoked gouda grits • blistered cherry tomatoes • charred corn • andouille sausage • okra crisps • creole sherry bisque • 27⁹⁵

BLACKENED TROUT blackened nc rainbow trout fillet • corn maque choux • crawfish tails • rosé bisque • arugula • citrus vinaigrette • charred lemon • 24⁹⁵

SCALLOP & PRAWN RISOTTO red curry risotto • roasted bell peppers • fresh basil • pan-seared scallops • chopped broccolini • jumbo head-on prawns • 33⁹⁵

CRAB & ORZO crab two-ways • lump crab cake & cornmeal-crust soft shell crab • charred lemon • creamy spinach orzo • blistered cherry tomatoes • charred corn • holy trinity • 29⁹⁵

Land Options

GRILLED PORK CHOP* 12oz bone-in pork chop • apple cider brine • cornbread dressing • collard greens • cranberry chutney • 27⁹⁵

BRICK PRESSED CHICKEN springer mountain farms • pan-roasted ½ chicken • roasted winter vegetables • brussel sprouts • parsnips • baby carrots • natural pan jus • arugula • citrus vinaigrette • charred lemon • 23⁹⁵

CHICKEN PEANUT SALAD shredded chicken • carrots • red onions • chopped iceberg • mixed greens • cilantro • crispy wontons • toasted almonds • peanut vinaigrette • 14⁹⁵

BRAISED SHORT RIB braised boneless short rib • potato & parsnip mash • roasted baby carrots • mushroom demi-glacé • crispy onion straws • chives • 30⁹⁵

CHICKEN MARSALA FIORE roasted chicken • marsala garlic cream sauce • fresh fiore pasta • mushroom medley • blistered cherry tomatoes • caramelized onions • panko gratin • parmigiano reggiano • herbs • 23⁹⁵

THE DOUBLE DISTRICT* two-quarter lb duck fat infused beef patties • tillamook cheddar • applewood smoked bacon • sliced red onions • b&b pickles • roasted garlic aioli • toasted brioche bun • 14⁹⁵

CHIMICHURRI NY STRIP* 12oz grilled ny strip • red wine & cumin marinade • mexican-style street corn • smashed fingerling potatoes • thai basil chimichurri • cilantro • charred lime • calabrian chilis & spring onion • 33⁹⁵

DISTRICT RIBEYE* grilled 16oz ribeye • herb compound butter • house steak sauce • choice of one side • 44⁹⁵

Sides

** [entrée side substitutions +2]

HERB SEASONED FRIES fresh herbs • house seasoning • 5⁹⁵

GINGER GLAZED BABY CARROTS hand-turned baby carrots • ginger & honey glaze • herbs • 5⁹⁵

CORNBREAD DRESSING homemade cornbread • sautéed mirepoix • sage & thyme au jus • 5⁹⁵

COLLARD GREENS smoked ham hocks • onions • garlic • apple cider vinegar braise • 5⁹⁵

POTATO & PARSNIP MASH yukon gold potatoes • parsnips • roasted garlic • chives • 5⁹⁵

SMOKED GOUDA GRITS logan turnpike stone ground grits • smoked gouda • 5⁹⁵

CORN MAQUE CHOUX roasted corn • holy trinity • blistered cherry tomatoes • okra • andouille sausage • 5⁹⁵

GARLICKY BROCCOLINI sautéed broccolini • piccante peppers • caramelized onions • garlic & calabrian chilis • 5⁹⁵

MAC & CHEESE large elbows • four cheese blend • panko gratin • chives • 5⁹⁵

SWEET POTATO CASSEROLE sweet potato soufflé • toasted oat crumble • brûléed marshmallow • 5⁹⁵

*ITEMS SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.