

SMALLS

- MILK + HONEY** \$17
house farmer's cheese, honeycomb, sumac roasted hazelnuts, crispy mint, grilled sourdough
- PICKLED THINGS** \$13
daily selection of pickled vegetables
+ add nc shrimp salad + saltines \$7
- FIRST CUT ASPARAGUS** \$15
n.c. pecan romesco, shaved rhubarb + carrot salad, habanero vinaigrette
- BEEF CHEEK CROQUETAS** \$14
bone marrow salsa, radish, cilantro
- SMOKED PORK BELLY** \$18
spring chimichurri, herbed aioli, andy's bok choy, pickled white onion
- SPAETZLE MAC AND CHEESE** \$15
crispy cheese, lots of chives
+ add buffalo chicken \$5
+ add mushroom + onion \$4

SALADS

- chicken \$7 nc shrimp \$12 steak (8oz) \$18
- ROASTED BEETS** \$16
crunchy farro, shaved fennel, 3-day creme fraiche, honey + garlic vinaigrette
- WEDGE SALAD** \$18
funky blue cheese, pickled shallot, house-cured bacon lardons, dill ranch

+ RAW NC OYSTERS

cocktail, charred lemon, mignonette

\$3.5 | EA.

SANDWICHES

sandos include house fries
add truffle, gruyere, and herbs + \$5

- OUR CHICKEN SANDWICH** \$19
two-piece fried, shrimp shell glaze, pickled banh mi vegetables, duke's mayo, cilantro
- BEEF PASTRAMI** \$20
rye, catalina aioli, sauer-radish, swiss cheese
- SOFT SHELL CRUNCHWRAP** \$24
big ol' tortilla, wild "rampoulade" spicy tomatoes, shreduce, white cheddar crisp

SMASH BURGER

american cheese, caramelized onions,
fry mayo, house bacon, thick pickles

+ pickled Duke's \$1

1 CT. \$18 4 CT. \$65

W/REG FRY W/LG FRY

These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

20% gratuity will be added to parties of 6 or more

LARGE PLATES

available 530p - 10p

- DAILY CATCH** \$32
mint + pea puree, charred corn + mushroom salad, buttermilk + jalapeno vinaigrette, sorghum butter
- MISO SEARED MUSHROOMS (vg)** \$25
local lions mane + oyster mushrooms, whipped bbq tofu, sauce vierge, lemon
- FRIED CHICKEN SCHNITZEL** \$28
parmesan custard, chili crunch, caesar greens, shaved parmesan
- HOUSE TAGLIATELLE** \$27
pork loin nduja, blistered spring peas, creme fraiche, torn basil
- NC BEEF** \$39
truffle + gruyere fries, fancy butter, pretty herbs
+ add nc shrimp \$12

FANCY FRIES

truffle, gruyere, herbs

\$13

DESSERT

make either a shake \$3
outside dessert fee \$2|person

- SPRING PAVLOVA** \$14
macerated berries, sumac meringue crisp, vanilla sponge, perserves
- CHOCOLATE TORTE** \$15
chocolate + mixed nut, ganache, brandied cherry, brown butter nut crumble

THIS MUST BE THE PLACE.

executive chef owner
lucas owens

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