

## SNACKS & SIDES

### BURRATA ON TOAST

*with roasted tomatoes and fresh herbs* 14

### CHILLED JUMBO SHRIMP

*with cocktail and rémoulade sauces* 23

### SMOKED TROUT DIP *with crackers* 9

### CRUDITÉS *with house-made hummus* 10

### DEVEILED EGGS *with Ding's pickle relish & scallions* 7

### HAND-CUT FRIES 5 • CREAMY COLESLAW 5

## SALADS

### EMERALD KALE & ROTISSERIE CHICKEN

*fresh mint and roasted peanut vinaigrette* 17

### SHRIMP LOUIS *jumbo gulf shrimp, iceberg wedge,*

*avocado, Thousand Island dressing, fresh tarragon* 23

### THE MACHO SALAD *roasted chicken,*

*avocado, dates, toasted almonds, goat cheese, corn* 19

### AHI TUNA TARTARE

*with toasted ciabatta and avocado* 25

## MAINS

### HONOR BURGER

*fresh ground chuck, cheddar & tomato, topped with slaw* 15

### DING'S CRISPY CHICKEN SANDWICH

*buttermilk fried chicken, baby Swiss, spicy slaw* 16

### VEGGIE CLUB

*feta, avocado, cucumber, arugula, pickled onion* 14

### TODAY'S FEATURED SANDWICH

*selection changes daily* AQ

### OMELETTE WITH SPINACH & CHEESE

*with griddled toast and mixed green salad* 16

### AHI TUNA WITH SHIITAKE PONZU

*seared rare with coleslaw and tomatoes* 26

### CAROLINA-STYLE BEEF RIBS

*slow cooked with mustard barbecue sauce, served with coleslaw* 32

### FLAT IRON STEAK

*with chimichurri, french fries & tomatoes* 28

*Please notify us of any allergies, we are concerned for your well-being*

*\*Consuming raw or undercooked meat or fish may cause food borne illness*