

## SNACKS & SIDES

### BURRATA ON TOAST

*with roasted tomatoes and fresh herbs* 14

### CHILLED JUMBO SHRIMP

*with cocktail & rémoulade sauces* 25

**DEVEILED EGGS** *with Ding's pickle relish & scallions* 8

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**SMOKED TROUT DIP** *served with crackers* 9

**HOUSE-MADE HUMMUS** *with crudités* 10

**GUACAMOLE** *with chips & salsa fresca* 10

**DIP TRIO** *all three dips with toasted ciabatta* 20

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**FRIES** 5 • **COLESLAW** 5 • **GREEN RICE** 5

## SALADS

### EMERALD KALE & ROTISSERIE CHICKEN

*fresh mint, roasted peanut vinaigrette, grated Reggiano* 17

### SHRIMP LOUIE

*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

*French feta, avocado, cucumber, pickled onion, mint* 14

### CARNITAS SANDWICH

*slow roasted pork, marinated onions, Monterey jack* 17

### TODAY'S FEATURED SANDWICH

*selection changes daily* AQ

### CLASSIC FRENCH OMELETTE

*fine herbs, goat cheese and roasted tomatoes* 16

### AHI TUNA WITH SHIITAKE PONZU

*seared rare, served with kale salad and tomatoes* 26

### ROTISSERIE CHICKEN

*served with mole amarillo and green rice* 24

### CAROLINA-STYLE BEEF RIBS

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

*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*