

manna

I Fall to Pieces

Shellfishly Devoted to You 15

scallop, coconut creamed quinoa, garlic & chile emulsion, leeks, pickled shiitake

Puerco Rico 13

Heritage farms pork cheek, red chile, hominy, cilantro, lime, crema

A Moo's Bouche # 16

beef tataki, Manchego, quince puree, almond gremolata, pea shoots, sherry reduction

Looking to Meat Elsewhere 13

mushrooms, greens, sweet corn broth, farm cheese, marinated Brussels sprouts

Berry manna Loaf 1.99

house made sour dough bread with home churned manna butter & "jam"

Enough Cheddar to make End's Meat market price

chef's selection of artisanal cheese & meat 1 for 7 3 for 18 6 for 30

~~~~~

Rocket into Space 14

*arugula, radish, Point Reyes "Secret" Gouda, pepita persillade, lemon crème fraiche, onion & balsamic dressing*

Hickory, Chickory Dock 13

*Radicchio, apples, roasted squash yogurt, Summertyme Bleu cheese, Macadamia nut granola, rosemary & honey vinaigrette*

Hook, Line & Sinker                      market price  
*pan seared local fish, leek grits, rutabaga, charred Brocollini,  
fried garlic, pipian verde*

Lamb Shank Redemption              32  
*braised Borders Springs lamb shank, butternut squash, collards,  
Black lentils, chopped & herbed almonds, beet mole*

Iron Chef: Bobby Filet #              36  
*seared filet of beef, cauliflower & celery root puree, charred radicchio,  
chive oil, green peppercorn demi glace*

Shoulder the Load                      29  
*slow cooked Heritage Farm pork shoulder, Scarlett Runner beans,  
Brussels sprouts & squash, pickled red onion, Poblano coulis*

Outer Banks Tunaversity #              29  
*Yellowfin tuna, green beans, potato, sweet corn tonnato, caper berry,  
Taggiasche olive & fennel tapenade, parsley emulsion*

How Many Bucks is a lot of Doe? #      33  
*pan roasted Venison, sweet potato confit, braised kale, pecan puree,  
sour cherry & Lusty Monk agridulce*

~~~~~

Executive Chef: Jameson Chavez

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

manna utilizes the freshest, most local ingredients possible in every recipe. Practically everything that is presented for your consumption is prepared in our kitchen by our culinary team.

Proud Member of www.slowfoodusa.org

AAA Travel *Four Diamond Recipient* (2015, 2016, 2017, 2018, 2019)