

DIAMONDBACK GRILL + CATERING

◆ snacks/shares

*tuna luna • mkt
chalkboard special

calamari • \$11
red pepper remoulade/chervil leaves/preserved
lemon

buffalo shrimp • \$12
fried shrimp/buffalo sauce/blue cheese/celery

oyster or scallop nachos • 9/14
cornmeal fried oysters or pan-seared
scallops/crispy flour tortillas/shredded lettuce/pico
de gallo/chipotle aioli/scallions

brown butter roasted cauliflower • \$9
local orange habanero/organix juice's outback
blend/fair share farms' micros

sweet potato + kale chips • \$8
house made/colony urban farm honey vinaigrette

homemade hummus • \$8
delicious... cucumbers/red peppers/haricot
verts/sweet potato chips

diamondback nachos • \$12
tri color corn tortillas/shredded pepper
jack/shredded lettuce/black olives/pico de
gallo/cilantro sour cream/scallions
+ additions: \$3 pulled chicken/grass-fed ground
beef/sloppy joe

lump crab hushpuppies • 6/10
homemade chipotle aioli/honey butter

crab cake • \$13
arugula salad/pickled mustard seed/grapefruit
segments/watermelon radish/remoulade

quesadilla del dia • \$12
chalkboard special/shredded lettuce/pico de
gallo/cilantro lime sour cream

charcuterie board • \$15
san guiseppe meats/pickled okra/pickled mustard
seed/toasted bread/arugula salad & avocado oil

◆ entrées

* dry aged filet mignon • \$28
gorgonzola panko crust/rosemary bordelaise/salt
roasted fingerling potatoes/whit acres rapini

*grilled dry aged ribeye • \$28
salt roasted fingerling potatoes/haricot
verts/garlic herb butter

diamondback bbq ribs • 16/21
homemade coleslaw/french fries

pan-roasted joyce farms chicken • \$19
free-range local joyce farms chicken/ wilted
spinach/haricot vert/preserved lemon

*korean bbq flank steak • \$18
quinoa stir fry/quick carrot & cucumber kimchi/
fair share farms micro garnish

braised pork shank • \$24
goat lady dairy goat cheese grits/wilted
spinach/pan gravy

cioppino • \$22
shrimp/calamari/white fish/white wine tomato
broth/toasted camino bakery bread

vegan/vegetarian burrito or bowl • \$14
herbed lemon farro/spinach/vegetables/
mushrooms/black beans/scallions/pico de
gallo/cheddar jack cheese & cilantro sour cream
+ vegan option-substitute basil-cashew cheese &
herbed veganaise

signature lump crab cakes • \$25
grilled cauliflower/sautéed spinach/remoulade

gambas • 20/22
select one/two: sautéed jumbo shrimp/sea
scallops/sherry/bacon/capers/spinach/linguine/sh
aved parmesan

carolina seafood platter • \$23
fresh seafood...select 3: crab cake/oysters/fried
shrimp/calamari/NC flounder/ homemade
coleslaw/key-lime wasabi cocktail sauce/roasted
red pepper remoulade/french fries

*grilled salmon • \$21
herbed lemon farro/whit acres rapini/heirloom
tomato relish

shrimp n' creamy grits • \$20
food for the southern soul grits/goat lady dairy
cheese/harmony ridge andouille sausage veloute

homemade lasagna • \$18
daily homemade specialty lasagna & Caesar
salad

vegetable trio • \$16
tomato basil pie/pesto zucchini noodles/roasted
vegetables/homemade sriracha lemon vinaigrette
+ add chicken/scallops/shrimp or anything you
like...see below

paleo zucchini noodles • \$16
spinach/artichokes/red peppers/sliced
portabella/choice of aglio olio/marinara/vegan
basil pesto

◆ diamondback's specialty additions *

grilled chicken \$5/ salmon \$6/fried oysters \$8/flash fried shrimp or pesto shrimp \$7/crab cake \$8/filet
medallion \$10/scallops \$10 ALL OTHER SIDES \$4.5 roasted root vegetables/tortellini alfredo /sweet
potato fries /crispy onion rings/french fries/lump crab hushpuppies/zucchini noodles /old mill guilford
cheese grits

◆◆ split plate charge/gratuity/cake policy

splitting? \$3/sandwiches \$6/entrées (you get your own side) 20% gratuity may be added to parties of 6 or
more...please inquire with your server...no cake fee unless amazingly large

☼ diamondback loves to create and excite...checkout our daily specials. inquire about what can be paleo/vegan/gluten
free...clean, healthy and delicious at db! locally sourced/family owned for 29 YEARS IN APRIL 2017!!!!

◆◆ Diamondback Grill + Catering...Downtown Diamondback Grill • call us
we cater it all.....delicious & healthy lunch M-F...lunch delivery to your event

◆◆ Want/Need/Desire DB Delivery??? DiningDash.com

+ *these items are cooked to order and may be served raw or undercooked

DIAMONDBACK GRILL & CATERING

◆ fresh salads

diamondback salad • 7/9

mixed greens/spinach/fresh berries/cucumbers/grape tomatoes/goat cheese crumbles/watermelon radish/raw sunflower seeds/latin vinaigrette

*caesar wedge/parmesan-reggiano • 7/9

overnight tomatoes/kalamata olives/white anchovies/homemade garlic & herb camino bakery croutons/shaved parmesan

iceberg wedge/blue cheese dressing • 7/9

bacon/blue cheese crumbles/grape tomatoes/pickled red onions

raw: arugula/kale/avocado/lemon • \$11

hearts of palm/grape tomatoes/parsley, basil & chervil leaves/hemp hearts/farmhouse horseradish leek kraut/basil green goddess/beet & feta toast

fried oyster/spinach salad • \$14

baby spinach/applewood smoked bacon/stauber farm hard-boiled egg/mushrooms/pickled red onion/bacon-caper vinaigrette

quinoa/farro farmer salad bowl • mkt

chalkboard special

*salmon/beet/avocado • \$15

grilled salmon/mixed greens/flora ridge bibb/local tomato/avocado/roasted fair share farms chiogga beets/capers/avocado oil/camino bakery beet & feta toast

+ add stauber farm fried egg...\$2

*cobb salad • \$14

mixed lettuces/applewood smoked bacon/avocado/stauber farm hard boiled egg/grape tomatoes/cucumbers/blue cheese crumbles

+ select either: grilled chicken/shrimp/salmon

*filet mignon napoleon • \$16

layered tower of mixed greens/grilled onions/sliced tomatoes/walnuts/blue cheese crumbles/strawberry basil vinaigrette

◆ *stauber farm local egg • \$2

add our local farm egg- boiled or fried

☀ PROUDLY MADE dressings

◆◆ all dressings are homemade and clean colony urban farm honey balsamic vinaigrette/blue cheese/ranch/fat free balsamic honey mustard/*parmigiano-reggiano caesar/shallot-dijon sea salt vinaigrette/tarragon dill/vegan caesar/green sriracha lemon vinaigrette/latin vinaigrette/basil green goddess

☀ Select your sandwich side:

fresh fruit/applesauce/homemade coleslaw/small caesar/small house salad/blackbean salad/homemade potato salad/homemade kraut/french fries/sweet potato fries/onion rings/crab hushpuppies(+ \$1.50)

LOCAL ♥ Diamondback's local love...thank you!!!

anson mills/billy place farm/bozymski/café gelato/camino bakery/colony urban farm honey/fair share organics/flora ridge farm/food for the southern soul/foothills/goat lady dairy/harmony ridge/homeland creamery/hoots/joyce farms/krankie's/let it grow produce/NOMAD farm/old town farms/pepsi/pinch me farms/rail fence farm/ran-lew creamery/raylen vineyards/red oak beer/river ridge organics/shore farms organics/stauber farm/whit acres farm/wicked weed/wings over winston

◆ signature sandwiches & tacos

*paleo burger • \$14

grass-fed ground beef/portabella mushroom cap/basil pesto/avocado/arugula/romaine/tomato + add applewood smoked bacon \$1

*bacon cheese burger • \$13

grass-fed ground beef/applewood smoked bacon/purple onion/lettuce/tomato/choice of cheddar/blue/swiss/provolone

sloppy joe • \$11

lean ground beef sautéed with red peppers/onions/homemade southwestern bbq sauce/pepperjack cheese/coleslaw

monterey chicken grill • \$11

fried or grilled lemon & herb marinated hormone free chicken breast/ bacon/monterey jack cheese/lettuce/tomato/avocado/onion + add bbq sauce & coleslaw or buffalo sauce

grilled cheese • \$11

cheddar/goat lady dairy goat cheese/provolone/heirloom tomatoes/applewood smoked bacon/camino bakery's sourdough + add Stauber Farm egg...\$2

pilgrim in paris • \$10

smoked boars head turkey/brie/granny smith apple/purple onion/cranberry mayo/ciabatta

po boy • \$12

red pepper remoulade/shredded lettuce + select either: fried oysters/shrimp/flounder

baltimore burger • \$12

sautéed lump crab cake/red pepper remoulade/lettuce/tomato

oregano walnut lentil burger/vegan • \$12

fair share micros/avocado/tomato/basil cashew cheese/cilantro pesto veganaise/bun + paleo option- romaine lettuce wrap

☀ TACO TACO • \$14

+ paleo option available/sub lettuce wrap +

◆ shrimp

grilled shrimp/ homemade pesto/goat lady dairy chevre/avocado/tomato/lettuce

◆ *koren bbq

carrot & cucumber kimchi/red cabbage/cilantro sour cream/chervil leaves/lime wedge

◆ *fish

seared fish/pico de gallo/cilantro lime sour cream/avocado/lettuce/red cabbage/cilantro/lime wedge