

# DIAMONDBACK GRILL & CATERING

## ◆ fresh salads

diamondback salad • 7/9

mixed greens/black mission figs/raw sunflower seeds/grape tomatoes/blue cheese crumbles/pickled radishes/citrus vinaigrette

caesar + parmesan-reggiano • 7/9

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

iceberg wedge/blue cheese dressing • 7/9

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

beet/grapefruit/goat cheese/frisee • \$11

frisee/roasted beets/grapefruit wedges/hearts of palm/pickled red onions/overnight tomatoes/spiced pumpkin seeds/basil vinaigrette

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 blt • \$15

grilled salmon/frisee/local tomato/pancetta/avocado puree/avocado oil/bread chard

+ 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/sherry vinaigrette

◆ \*stauber farm local egg • \$2

add our local farm egg- poached or fried

## ☀️ PROUDLY MADE dressings

◆◆ all dressings are homemade and clean

balsamic vinaigrette/blue cheese/ranch/fat free balsamic honey mustard/\*parmigiano-reggiano caesar/bacon-caper vinaigrette/shallot-dijon sea salt vinaigrette/tarragon dill/vegan caesar/pesto vinaigrette/\*sriracha cilantro caesar/sriracha lemon vinaigrette/citrus vinaigrette

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

beta verde/billy place farm/bozyski/café gelato/camino bakery/farm@childrens' home/fair share organics/flora ridge farm/foothills/goat lady dairy/harmony ridge/homeland creamery/hoots/krankie's/let it grow produce/NOMAD farm/old mill guilford/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

\*paleo burger • \$13

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

\*bacon cheese burger • \$11

applewood smoked bacon/purple onion/lettuce/tomato/choice of cheddar/blue/swiss/provolone + add goat lady dairy smokey mountain round chèvre...\$1

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

## ◆ signature sandwiches & tacos

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- romaine lettuce wrap +

◆ chicken

NOMAD farms free range

chicken/arugula/caramelized shallots/cilantro lime sour cream/jalapeno

◆ duck

harmony ridge organic duck confit/arugula/roasted poblano peppers/radish/feta/charred scallion\*

◆ steak

roasted poblano peppers/bacon chips/lettuce/pico de gallo/cheese\*

◆ shrimp

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

◆ fish

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

☀️ Select your sandwich side:

fresh fruit/applesauce/daily vegetable/homemade coleslaw/small Caesar/small house salad/blackbean salad/homemade potato salad/french fries/sweet potato fries/onion rings/bacon mac & cheese(+ \$1.50)/lump crab puppies(+ \$1.50)

# DIAMONDBACK GRILL + CATERING

## ◆ snacks/shares

\*tuna luna • \$14  
chalkboard special  
calamari • \$11  
red pepper remoulade/thai chili sauce  
buffalo shrimp • \$12  
fried shrimp/buffalo sauce/blue cheese/celery  
oyster or scallop nachos • 7/12  
cornmeal fried oysters or pan-seared  
scallops/crispy flour tortillas/shredded lettuce/pico  
de gallo/chipotle aioli/scallions  
tomato + basil pie • \$11  
wheat crust/fresh seasonal  
tomatoes/herbs/shredded cheeses/salt/pepper  
brown butter roasted cauliflower • \$9  
lemon caper aioli/fair share farms' micros  
chilled grilled white asparagus • \$12  
goat lady dairy smokey mountain round  
chèvre/balsamic

diamondback nachos • \$11  
tri color corn tortillas/shredded pepper  
jack/shredded lettuce/black olives/pico de  
gallo/cilantro sour cream/scallions  
+ additions: chicken/ground beef or sloppy joe \$3  
each  
lump crab hushpuppies • 6/10  
homemade chipotle aioli/honey butter  
artichoke soufflé • \$10  
artichokes/garlic/spinach/parmesan/toasted  
ciabatta/crackers  
quesadilla del dia • \$12  
chalkboard special/shredded lettuce/pico de  
gallo/cilantro lime sour cream  
crispy green beans • \$10  
parmesan cheese/chipotle sriracha aioli  
devils on horseback • 7/13  
peppadew pepper/gournay cheese/raw  
almond/maple bacon/homemade sriracha

## ◆ entrées

\* dry aged filet mignon • \$28  
garlic smashed potatoes/roasted vegetables &  
herbs/grittled sun dry tomato  
\*grilled dry aged ribeye au poivre • \$28  
crispy potato ribbons/garlic smashed  
potatoes/roasted brussels sprouts  
diamondback bbq ribs • 16/21  
homemade coleslaw/french fries  
butter-milk-fried NOMAD farms chicken • \$19  
free-range local NOMAD farms  
chicken/homemade bacon mac & cheese/roasted  
brussels sprouts/tomato gravy  
chicken herb parmesan • \$17  
pan-seared herb encrusted chicken/brown rice  
pasta/homemade marinara/mozzarella/herbs  
homemade lasagna • \$18  
homemade specialty lasagna & caesar salad  
vegetable trio • \$16  
tomato basil pie/pesto zucchini noodles/balsamic  
roasted vegetables/homemade sriracha lemon  
vinaigrette  
+ add chicken/scallops/shrimp or anything you  
like...see below  
paleo zucchini noodles • \$15  
spinach/artichokes/red peppers/sliced  
portabella/choice of aglio olio/marinara/vegan  
basil pesto

seared harmony ridge duck breast • \$30  
pancetta/roasted corn/gnocchi/braised swiss  
chard/marsala cream  
signature lump crab cakes • \$25  
grilled cauliflower/sautéed spinach/lemon caper  
aioli  
gambas • 20/22  
select one/two: sautéed jumbo shrimp/sea  
scallops/sherry/maple  
bacon/scallions/linguine/fair share farms' micros  
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  
green lentils/swiss chard/greek chermoula  
shrimp n' creamy grits • \$19  
sautéed portabella mushrooms/maple  
bacon/Texas Pete/old mill guilford cheese  
grits...spinach & caramelized shallots  
vegan/vegetarian burrito or bowl • \$14  
lentils/spinach/vegetables/mushrooms/black  
beans/scallions/pico de gallo/cheddar jack cheese  
& cilantro sour cream  
+ vegan option-substitute basil-cashew cheese &  
herbed veganaise

## ◆ diamondback's specialty additions

grilled chicken \$5/grilled salmon \$6/fried oysters \$8/flash fried shrimp or pesto shrimp \$7/crab cake  
\$8/filet medallion \$10/scallops \$10/mushrooms \$4/daily vegetable \$4/roasted root vegetables \$4/garlic  
smashed potatoes \$4/tortellini alfredo \$6/sweet potato fries \$3/crispy onion rings \$4/french fries \$3/lump  
crab hushpuppies \$5/zucchini noodles \$4/old mill guilford cheese grits \$5/ bacon mac & cheese \$5

### ◆◆ 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 28 years!

◆◆ 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??? Chow Time Taxi... • call

Diamondback Grill & Downtown Diamondback

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