

DIAMONDBACK GRILL & CATERING

◆ snacks/shares

*tuna luna • mkt
chalkboard special
*scallops/black mountain chocolate glaze • \$15
organix juice bar beet juice cous cous/peppers
calamari • \$11
red pepper remoulade/fresh lemon
buffalo or bbq shrimp • \$12
fried or grilled shrimp/buffalo or homemade bbq
sauce/blue cheese/celery
brown butter roasted cauliflower • \$9
lemon caper cilantro aioli/fair share farms' micros
crispy green beans • \$9
chipotle aioli
lump crab hushpuppies • 6/12
homemade chipotle aioli/honey butter
devils on horseback • 7/14
peppadew pepper/gournay cheese/raw
almond/maple bacon/homemade sriracha

oyster or scallop nachos • 8/15
cornmeal fried oysters or pan-seared
scallops/crispy flour tortillas/shredded lettuce/pico
de gallo/chipotle aioli/scallions
diamondback nachos • \$11
tri color corn tortillas/shredded cheddar
jack/shredded lettuce/black olives/pico de
gallo/cilantro sour cream/scallions
+ additions: \$3 pulled chicken/grass-fed ground
beef/sloppy joe
quesadilla del dia • \$14
chalkboard special/shredded lettuce/pico de
gallo/cilantro lime sour cream
warm feta & boursin • \$10
california sun dried tomato pesto/baked pita
points/lemon
artichoke soufflé • \$10
artichoke hearts/garlic/fresh parmesan/fresh
parsley/toasted ciabatta/crackers
brussels/beets/capers • \$9
roasted and tossed with beet orange vinaigrette

◆ entrées

* dry aged filet mignon • \$30
crispy herb fingerling potatoes/sautéed spinach &
sherry mushrooms/ gorgonzola fondue
*grilled balsamic marinated ribeye • \$30
celery root puree/sautéed spinach/balsamic glaze
diamondback bbq ribs • 16/22
homemade coleslaw/french fries
butter milk fried chicken • \$19
free-range local chicken/crispy herb fingerling
potatoes/collard greens/bourbon honey dijon
braised pork shank • \$28
goat lady dairy goat cheese grits/wilted
spinach/pan gravy
cioppino • \$22
shrimp/calamari/cod/white wine tomato
broth/grilled bread
vegan/vegetarian burrito or bowl • \$14
garlic & herb cauliflower rice/
spinach/mushrooms/black beans, scallions & red
pepper mix/pico de gallo/cheddar jack cheese &
cilantro sour cream
+ vegan option-substitute basil-cashew cheese &
herbed veganise
paleo zucchini noodles/vegan • \$16
spinach/artichokes/red peppers/sliced portabella
choice of: aglio olio/marinara/basil pesto
chicken pot pie • \$16
roasted chicken/carrots/onion/celery/puff
pastry/roasted brussel sprouts

signature lump crab cakes • \$25
roasted cauliflower/sautéed spinach/lemon caper
aioli
chESApeake benedict • \$22
blackened fried oysters/hushpuppy waffle/sliced
goodnight brothers country
ham/asparagus/hollandaise
gambas • mkt
select one/two: sautéed jumbo shrimp/sea
scallops/ sherry/garlic/dried
chiles/bacon/capers/spinach/ linguine/parmesan
carolina seafood platter/hushpuppy waffle • \$24
fresh seafood...select 3: crab cake/oysters/
fried shrimp/calamari/NC flounder
homemade coleslaw/french fries/key-lime wasabi
cocktail sauce/roasted red pepper remoulade
*grilled Moroccan spiced salmon • \$22
arugula & roasted carrot cous cous salad/sun
dried tomato
shrimp n' creamy cheese grits • \$21
food for the southern soul grits/Harmony Ridge
chorizo/scallions/tomato/roasted poblano cream
carolina classics catfish • \$22
pan-seared blackened catfish fillet/collard
greens/brown butter cauliflower rice/smoked
tomato gravy
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

◆ diamondback's specialty additions *

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

◆◆ split plate charge/gratuity/cake policy

splitting? \$3/sandwiches \$6/entrées (you get your own side) 20% gratuity 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 30 YEARS IN APRIL 2018!!!!

◆◆ 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???. Take Out Central.com

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

DIAMONDBACK GRILL & CATERING

◆ fresh salads

winter salad with macrona almond crumble • 8/10
flora ridge mixed greens/spinach/red
cabbage/radishes/red onion/avocado/cilantro &
basil leaves/macrona almond crumble/latin
vinaigrette/fresh lime

*caesar salad/parmesan-reggiano • 8/10
overnight tomatoes/kalamata olives/white
anchovies/homemade housemate garlic & herb
croutons/parmesan

iceberg wedge/blue cheese dressing • 8/10
bacon/blue cheese crumbles/grape
tomatoes/pickled red onions

roasted diamondback • \$12
mixed greens/arugula/roasted cauliflower/red
peppers/chick peas/artichoke hearts/black
olives/fresh parsley/scallions/tahini
dressing/roasted garlic crostini
+ add any of the delicious proteins for extra health

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/tomatoes/avocado/roasted fair share farms
chiogga beets/capers/latin vinaigrette/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/boars head
turkey/shrimp/salmon

*filet mignon napoleon • \$16
layered tower of mixed greens/grilled
onions/sliced tomatoes/walnuts/blue cheese
crumbles/horseradish crema

☀️ PROUDLY MADE dressings

◆◆ all dressings are homemade and CLEAN
Ask for our daily options

LOCAL ♥ Diamondback's local love...thank you!!!
anson mills/billy place/black mountain
chocolate/bull city cider/café gelato/camino
bakery/fair share organics/fiddlin fish brewry/flora
ridge farm/food for the southern
soul/foothills/grins/harmony ridge/homeland
creamery/hoots/joyce farms/krankie's/let it grow
produce/magic beans coffee/organix juice bar/the
pepper merchant sauces/red oak beer/shore
farms organics/stauber farm/updog
kombucha/whit acres farm/wicked weed/wings
over winston/york farms/YOU!!!!

☀️ Select your sandwich side:
local vegetables/fresh
fruit/applesauce/homemade AMAZING
coleslaw/small caesar/small house
salad/blackbean salad/homemade INCREDIBLE
potato salad/french fries/sweet potato fries/TO
DIE FOR onion rings/ SWEET LOVE crab
hushpuppies(+\$1.50)

◆ signature sandwiches & tacos

monterey chicken grill • \$11
fried or grilled lemon & herb marinated hormone
free chicken breast/ bacon/monterey jack
cheese/lettuce/tomato/avocado/onion
+ add \$0.50 bbq sauce/coleslaw/buffalo sauce

grown up grilled cheese • \$12
cheddar/goat cheese/provolone/heirloom
tomatoes/applewood smoked bacon/camino
bakery's sourdough

pilgrim in paris • \$11
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/crispy
calamari

baltimore burger • \$14
sautéed lump crab cake/red pepper
remoulade/lettuce/tomato

*diamondback burger • \$14
grass-fed ground beef/swiss
cheese/lettuce/tomato/onion/roasted red pepper
aioli/housemade garlic dill pickles

*paleo grass-fed burger • \$14
portabella mushroom cap/basil pesto/
avocado/arugula/green leaf/tomato/caramelized red onions

open faced roasted portabella/vegan • \$12
marinated portabella/caramelized onions/
chickpeas & beet wedges/avocado/green
leaf/basil cashew cheese/cilantro pesto
veganise/camino bakery bread
+ paleo option- romaine or arugula in lieu of bread

sloppy joe • \$11
lean ground beef sautéed with red
peppers/onions/homemade southwestern bbq
sauce/pepperjack cheese/coleslaw
+ you can do paleo here too...just ask

☀️ TACO TACO • \$14

+ paleo option available/lettuce wrap & no dairy +

◆ carnitas

harmony ridge pulled pork/cilantro lime sour
cream/red cabbage/lettuce/pico de
gallo/avocado/chevre/homemade sriracha

◆ shrimp

blackened shrimp/homemade
pesto/chevre/avocado/pico de
gallo/lettuce/cilantro/lime wedge

◆ *fish

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