

# 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  
buttermilk 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