

DIAMONDBACK GRILL & CATERING

◆ garden

summer/almond crumble • \$6/10
flora ridge mixed greens/red
cabbage/spinach/cucumbers/fire roasted
artichokes/avocado/cilantro & basil
leaves/almond crumble/latin vinaigrette/fresh lime

spinach salad • \$7/12
baby spinach/applewood smoked bacon/stauber
farm hard-boiled egg/mushrooms/pickled red
onion/bacon-caper vinaigrette
+ add flash fried oysters \$8

*caesar salad/parmesan-reggiano • \$7/12
overnight tomatoes/kalamata olives/white
anchovies/homemade garlic & herb brioche
croutons/parmesan

iceberg wedge/blue cheese dressing • \$7/12
bacon/blue cheese crumbles/grape
tomatoes/pickled red onions

*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

*cobb salad • \$15
mixed lettuces/applewood smoked
bacon/avocado/stauber farm hard boiled
egg/grape tomatoes/cucumbers/blue cheese
crumbles
+ choice of pesto grilled shrimp/salmon/chicken/turkey

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

quinoa/farro farmer salad bowl • mkt
chalkboard special

*stauber farm egg • \$2
addition to your healthy & homemade meal

☀️ PROUDLY MADE dressings

◆◆ all dressings are homemade and CLEAN

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

billy place/black mountain chocolate/bo gray
photography/café gelato/camino bakery/fair
share organics/fiddlin fish brewery/faucette
farms/flora ridge farm/food for the southern
soul/foothills/harmony ridge/homeland
creamery/hoots/krankie's/let it grow
produce/magic beans coffee/organix juice bar/the
pepper merchant/red oak beer/stauber
farm/updog kombucha/whit acres farm/wicked
weed/york farms/YOU!!!!

☀️ Select your sandwich side:

SUPER LOCAL raw vegetables/sautéed or
grilled/see server... fresh

fruit/applesauce/homemade coleslaw/small
caesar/small house salad/blackbean
salad/homemade INCREDIBLE potato salad/OUI
OUI french fries/sweet potato fries/TO DIE FOR
onion rings/SWEET LOVE crab
hushpuppies(+ \$1.50)

◆ signature sandwiches & burgers

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

monterey chicken grill • \$13
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

nc shrimp hoagie • \$14
grilled, blackened, bbq or fried/lettuce/cocktail
sauce/caper lemon cilantro aioli

db's po boy • \$14
red pepper remoulade/shredded lettuce
+ select either: fried oysters/shrimp/flounder/crispy
calamari

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

*diamondback burger • \$14
grass-fed ground beef/swiss cheese
lettuce/tomato/onion/roasted red pepper
aioli/housemade garlic dill pickles
+ add applewood smoked bacon/avocado wedges +\$.75
each

baltimore burger • \$14
sautéed lump crab cake/red pepper
remoulade/lettuce/tomato...dates back to our
beginning 'the balty'

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

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
xx

☀️☀️ TACO TACO • \$14

paleo option available/lettuce wrap & no dairy

◆ steak

grilled filet mignon/red cabbage/lettuce/pickled
red onion/avocado/pico de gallo/the pepper
merchant's citrus grove sauce

◆ shrimp

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

◆ *fish

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

DIAMONDBACK GRILL & CATERING

◆ snacks/shares

morrocan spiced scallops/fresh mint • \$15
slow roasted tomatoes/cous cous/flora ridge greens/fresh mint

buffalo or bbq shrimp • \$12
fried or grilled shrimp/buffalo or homemade southwestern bbq sauce/blue cheese/celery

lump crab hushpuppies • \$12
homemade chipotle aioli/honey butter

brown butter roasted cauliflower/peppers/carrots • \$11
lemon caper cilantro aioli/micro greens

herbed cashew cheese stuffed mushrooms • \$12
lemon & garlic herbed cashew cheese/baby bellas/thyme leaves/fresh lemon

the broccoli roast • \$9
raw honey/the pepper merchant's bordertown/chili powder/sea salt rubbed roasted broccoli/poblano romesco sauce
+ add fried stauber farm egg \$ 2

raw zucchini hummus • \$9
zucchini/tahini/garlic/lemon juice/raw vegetables/garlic herb crouton wedges

oyster or scallop nachos • \$15/\$18
cornmeal fried oysters or pan-seared scallops/crispy flour tortillas/shredded lettuce/pico de gallo/chipotle aioli/scallions

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

calamari • \$11
lemon caper cilantro aioli/fresh lemon

*quesadilla del dia • \$14
chalkboard special/shredded lettuce/pico de gallo/cilantro lime sour cream

db's traditional artichoke soufflé • \$11
artichoke hearts/garlic/fresh parmesan/fresh parsley/toasted ciabatta/crackers

devils on horseback • \$14
stuffed peppadew peppers/gournay cheese/raw almond/maple bacon/homemade jalapeno sriracha

◆ entrées

*pan seared NC trout/tomato + basil salad • \$25
sautéed cauliflower rice/asparagus...paleo

*grilled Morrocan spiced salmon • \$24
arugula & roasted carrot cous cous salad/sun dried tomato/walnuts/feta/colony urban farm honey citronette

linguine gambas • \$23/25/29
sautéed jumbo shrimp/sea scallops/sherry/garlic/dried chiles/bacon/capers/spinach/linguine/parmesan/parsley
+ substitute zucchini noodles/herbed cashew cheese for paleo option

magic bean coffee rubbed scallops • \$30
roasted garlic & colony urban farm lavender honey sweet potato hash/herbed cashew cream spinach....paleo

diamondback bbq ribs • 18/25
homemade coleslaw/french fries

*14 oz grilled dry aged black + blue ribeye • \$30
roasted fingerling potatoes/sautéed spinach/gorgonzola crumbles

*8 oz dry aged filet mignon • \$30
cashew cream spinach/dry rubbed roasted broccoli/paleo mushroom mustard duxelle

plant lasagna rolls • \$21
grilled summer vegetables/fire roasted artichoke hearts/pesto/ricotta/marinara/small caesar

signature lump crab cakes • \$25
roasted cauliflower & peppers/sautéed spinach/lemon caper cilantro aioli

shrimp n' creamy cheese grits • \$23
food for the southern soul grits/harmony ridge chorizo/scallions/tomato/roasted poblano cream

carolina seafood platter • \$25
fresh seafood...select 3: crab cake/oysters/fried shrimp/calamari/NC flounder/scallops+\$3
homemade coleslaw/french fries/key-lime wasabi cocktail sauce/roasted red pepper remoulade

vegetable trio • \$17
tomato basil pie/pesto zucchini noodles/roasted vegetables/homemade sriracha lemon vinaigrette
+ add chicken/scallops/shrimp or anything you like...see below

vegan/vegetarian burrito or bowl • \$17
garlic & herb cauliflower rice/spinach/mushrooms/black beans, scallions & red pepper mix/pico de gallo/cheddar jack cheese & cilantro lime sour cream
+ vegan option-substitute herbed cashew cheese & herbed veganaise

paleo zucchini noodles/vegan • \$17
spinach/artichokes/red peppers/sliced mushrooms choice of:aglio olio/marinara/basil pesto

roasted lemon herb chicken bowl • \$21
hormone free airline chicken breast/mediterranean cauliflower rice salad/roasted zucchini wedges/fresh parsley & lemon

◆ diamondback's specialty additions *

grilled chicken \$5/salmon \$7/fried oysters \$8/fried shrimp or pesto shrimp \$7/crab cake \$9/filet medallion \$10/scallops \$12
ALL OTHER SIDES \$4.5 roasted vegetables/tortellini alfredo/sweet potato fries/fingerling potatoes/crispy onion rings/french fries/lump crab hushpuppies/zucchini noodles/food for the southern soul cheese grits

◆◆ split plate charge/gratuuity/cake policy

splitting? \$3/sandwiches \$6/entrées (you get your own side) 20% gratuity may be added to parties of 6 or more and cocktail bar tabs of \$50 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 2019!!

◆◆ + *consuming raw or undercooked animal products could lead to food born illnesses especially for those with certain medical conditions.