

DIAMONDBACK GRILL + CATERING

◆ garden

db salad • \$7/10

mixed greens/lemon kale leaves/grape tomatoes/raw radishes/red pepper slices/raw pumpkin seeds/lemon zest/latin vinaigrette

spinach salad • \$8/12

baby spinach/applewood smoked bacon/mushrooms/red onions/toasted pecans/blue cheese crumbles/balsamic vinaigrette

*cobb salad • \$15

mixed lettuces/applewood smoked bacon/avocado/stauber farm hard boiled egg/grape tomatoes/cucumbers...choice of pesto grilled shrimp/salmon/chicken/beyond italian sausage'

*caesar salad/parmesan-reggiano • \$8/12

overnight tomatoes/kalamata olives/white anchovies/homemade garlic & herb brioche croutons/parmesan

iceberg wedge/blue cheese dressing • \$10

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

*salmon + tortellini salad • \$16

grilled norwegian salmon/mixed greens/cheese tortellini/avocado/california sun dried tomatoes/red onions/capers/latin vinaigrette/beet, feta & chive brushetta

*filet mignon napoleon • \$16

layers of mixed greens/grilled onions/sliced local tomatoes/walnuts/blue cheese/horseradish crema

quinoa/farro farmer salad bowl • mkt

☀ PROUDLY MADE dressings

◆◆ homemade and clean:

lemon & olive oil/vegan caesar/vegan roquefort/blue cheese/caesar/ranch/balsamic vinaigrette/latin vinaigrette/fat free honey mustard/sea salt vinaigrette

TACO TACO

sweet potato + black bean • \$12

cumin sweet potatoes/black beans/house pickled red onion/bell pepper/raw spinach/cilantro/avocado-cilantro lime crema

*steak taco • \$15

*grilled steak/red cabbage/lettuce/house pickled red onion/avocado/pico de gallo

shrimp taco • \$15

blackened shrimp/homemade paleo pesto/avocado/pico de gallo/lettuce/red cabbage/goat cheese/cilantro/lime wedge

*fish taco • \$15

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

◆◆ sides:

+ fresh fruit/homemade coleslaw/homemade potato salad/small salad/blackbean salad/french fries/sweet potato fries/fermented vegetables

◆ signature sandwiches + burgers

*paleo/grass-fed burger • \$15

portabella mushroom cap/basil pesto/avocado/arugula/green leaf/tomato/caramelized red onions

*diamondback burger • \$14

grass-fed ground beef/homemade bacon jam/monterey jack/roasted garlic black pepper aioli

baltimore burger • mkt

sautéed lump crab cake/red pepper remoulade/lettuce/tomato...dates back to our beginning 'the balty'

vegan 'beyond' burger • \$15

pea protein burger/arugula/brussels sprout leaves/caramelized onions/tomato chive jam
+ portabella cap \$1

mushreuben • \$12

roasted mushrooms & onions sauerkraut/peppadew peppers/miyoko's organic vegan cheese/special sauce/toasted caraway rye

*steak sandwich • \$15

8 oz grilled ribeye or sautéed vegan 'beyond' Italian sausage wedges/caramelized onions/lettuce/tomato/hoagie roll
+ *vegan pea protein

monterey chicken grill • \$14

grilled marinated hormone free chicken breast/bacon/monterey jack cheese/lettuce/tomato/avocado/onion
+ outback café old school still available... Southwest BBQ grill/Columbus Grill/Bufalo Grill

db's po boy • \$14

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

db's sloppy joe • \$12

lean ground beef sautéed red peppers/onions/homemade southwestern bbq sauce/pepperjack cheese/coleslaw
+ make it paleo....add some greens...no bun/cheese

pilgrim in paris • \$12

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

*local farm egg • \$2

+ add to any menu item

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

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

baked just so bakery/billy place/bingo bango soda/bo gray photography/buie's market/café gelato/fair share organics/fiddlin fish brewery/food for the southern soul/foothills/ginger blossoms/harmony ridge/hertiage harvest/homeland creamery/hoots/let it grow produce/lindley battle photography/machine gun graphics/magic beans coffee/merritt media/the pepper merchant/papa doc's/red oak beer/ shore farm organics/shuler meats/sir speedy/stauber farm/updog kombucha/wicked weed/YOU!!!!

DIAMONDBACK GRILL & CATERING

◆ snacks/shares

treat • \$12

marcona almonds/house marinated olives/homemade hummus/something crunchy
+ almonds only \$5 olives only \$5

devils on horseback • \$14

stuffed peppadew peppers/gournay cheese/raw almond/maple bacon/homemade jalapeno sriracha

roasted kale leaves + beet chips • \$10

vegan blue cheese crumbles/cashew herb ranch

fried herb artichoke hearts • \$12

chives/lemon caper cilantro aioli

db's traditional artichoke soufflé • \$11

artichoke hearts/garlic/fresh parmesan/fresh parsley & chives/toasted ciabatta/something crunchy

brussels sprouts/chimichurri • \$12

roasted brussels sprouts/cumin roasted pumpkin seeds

turmeric roasted cauliflower bites • \$11

roasted cauliflower/crispy capers/Y'all Sauce Co. jezebel sauce

tomato pie • \$11

local tomatoes/blended cheeses/fresh basil/herbs/arugula & mixed greens

+ add chicken/scallops/shrimp/vegetables or anything you like...see below

*ahi tuna poke/wonton • \$15

seaweed salad/raw purple cabbage/green onions/avocado/sesame seeds/pickled ginger

korean bbq shrimp • \$12

fried shrimp/gochujang korean bbq sauce/chives/ranch

salt + pepper calamari • \$12

thai chile sauce/remoulade/fresh lemon

*quesadilla del dia • \$14

chalkboard special/shredded lettuce/pico de gallo/cilantro lime sour cream

lump crab hushpuppies • \$12

homemade chipotle aioli/honey butter

diamondback nachos • \$12

corn tortillas/pepperjack queso/shredded lettuce/black olives/pico de gallo/cilantro lime sour cream/scallions

+ additions: \$4 pulled chicken/grass-fed ground beef/sloppy joe

oyster or scallop nachos • \$15/\$18

fried oysters or pan-seared scallops/crispy flour tortillas/shredded lettuce/pico de gallo/chipotle aioli/scallions

◆ entrées

jambayla/grilled prawns • \$26

alligator sausage/chicken/shrimp/creole/rice/prawns

bacon wrapped stuffed shrimp • \$26

crab stuffed applewood bacon wrapped shrimp/ roasted tomato & chive risotto/ sautéed greens/ lemon cilantro aioli

*salmon • \$26

sea salted crispy skin Norwegian salmon/harmony ridge roasted squash/sautéed asparagus/roasted red pepper coulis

fried chicken/caramelized shallot crema • \$21

heritage harvest mushroom risotto/sautéed baby bok choy
+ hormone/antibiotic free chicken

carolina seafood platter • \$25

fresh seafood...select 3: crab cake/oysters/
fried shrimp/calamari/NC flounder/scallops+\$4
homemade coleslaw/french fries/homemade cocktail sauce/
roasted red pepper remoulade/lemon

*chef's pork special • MKT

chalkboard special

diamondback bbq baby back ribs • 17/24

homemade coleslaw/french fries

Gluten Free

please check with your server.... some proteins may be cooked in a designated gluten free area***** This must be communicated to your server and confirmed by the manager. Thank you

◆ diamondback's specialty additions *

beyond burger \$9/grilled chicken \$6/salmon \$9/fried oysters \$8/fried shrimp or pesto shrimp \$7/crab cake-mkt/filet medallion \$10/scallops \$14 ALL OTHER SIDES \$5 small salad/roasted vegetables/tortellini alfredo/sweet potato fries/garlic chive mashed 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? \$4/sandwiches \$8/entrées (you get your own side) 20% gratuity may be added to parties of 5 or more and cocktail bar tabs of \$50 or more...please inquire with your server...no cake fee unless amazingly large

+ PLANTASTIC- every Monday STEAK NIGHT- every Thursday

☀️ 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/Gregg family owned for 30 YEARS

*8 oz dry aged filet mignon OR 14 oz dry aged ribeye • \$32

chef's choice rubbed /garlic & herb mashed potatoes/bacon cream spinach

signature lump crab cakes • mkt

herb sautéed cauliflower rice/sautéed spinach/roasted red pepper remoulade/lemon

zucchini or linguine gambas • 21 shrimp/25 combo/30 scallops

sautéed jumbo shrimp/sea scallops/sherry/garlic/dried chiles/bacon/capers/spinach/parsley/lemon

shrimp n' creamy cheese grits • \$23

food for the southern soul grits/harmony ridge chorizo/scallions/tomato/goat cheese/roasted poblano cream

vegan bowl • \$17

herb cauliflower rice/spinach/heritage harvest oyster mushrooms/red & green peppers/pico de gallo/cashew cheese & cilantro lime soy free veganaise/cilantro leaves
+ 'beyond italian sausage' \$5

paleo zucchini noodles/'beyond italian sausage'/vegan • \$20

spinach/artichokes/mushrooms/red peppers/lemon.....
choice of: marinara/aglio olio/vegan pesto

noodle bowl • mkt

created daily using the best and fresh

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