

◆◆ DIAMONDBACK GRILL

SNACKS

- Castelvetrano olives • \$6
house marinated olives
+ contains pita
- roasted carrots • \$11
maple & harissa roasted
carrots/lemon crema
- bbq or buffalo cauliflower bites • \$11
fried cauliflower/celery
+ ranch or blue cheese
- *tuna poke • \$15
avocado/jalapeno/sesame/scallions/
ginger glaze/wonton chips
- tomato pie • \$11
tomatoes/blended cheeses/fresh
basil/herbs/over greens
- fried zucchini sticks • \$12
spicy tomato jam
- db's traditional artichoke soufflé • \$11
baked with garlic/parmesan/artichoke
hearts
- spicy dragon shrimp • \$12
crispy shrimp/miso mustard
- lump crab hushpuppies • \$12
our chipotle aioli/honey butter
- salt & pepper calamari • \$12
thai chile sauce/remoulade

PIZZA PIZZA \$14

- ◆ 3rd generation homemade dough
+ or gluten free cauliflower crust + \$6
- Sicilian pizza
marinara/Italian sausage/fresh
mozzarella/onions/peppers/arugula
- bacon cheeseburger pizza/marinara
applewood smoked bacon/grass-fed
ground beef/cheddarjack
- margherita pizza
marinara/fresh mozzarella/tomato/
basil/EVOO

GARDEN

- iceberg wedge/blue cheese • \$9
applewood bacon/blue cheese
crumbles/tomatoes/pickled red onion
- *caesar/parmesan-reggiano • \$8/10
hand torn romaine/homemade big &
fat croutons/parmesan cheese
- pear & pistachio quinoa bowl • \$13
kale & spinach/quinoa/pear slices/red
onions/figs/pistachios/Srimu cashew
cheese wedge/dijon shallot vinaigrette
drizzle
- fennel, apple & arugula salad • \$12
lemon fennel/apple slices/celery/
pitted Castelvetrano olives/
arugula/sprouts/dijon shallot
vinaigrette drizzle
- *salmon club salad • \$16
mixed greens/applewood smoked
bacon/tomato/cucumber/tobacco
onions/lemon ranch
- spinach salad • \$8/12
baby spinach/applewood smoked
bacon/mushrooms/hardboiled egg/red
onion/toasted pecans/blue cheese
crumbles/maple dijon vinaigrette
+ fried oysters + \$8
- *filet mignon napoleon • \$17
marinated filet/layers of mixed
greens/grilled onions/sliced local
tomatoes/walnuts/blue
cheese/horseradish crema
- DB cobb • \$16
mixed greens/applewood smoked
bacon/avocado/local hard boiled
egg/grape tomatoes/cucumbers/blue
cheese crumbles
+ choice of pesto grilled
shrimp/*salmon/chicken/beyond
burger/blackbean burger
- ◆◆ ADD ON TO ANYTHING
*salmon/mahi mahi/hormone free
chicken/*grass fed burger/beyond
burger/*marinated filet mignon/crab
cake/tomato pie

◆ MAIN

*steak + potatoes • \$32
rosemary roasted potatoes/spinach
medley
+ select house rubbed dried aged 6oz filet
or 14oz ribeye

fried chicken • \$22
house cooked southern collards/garlic
mashed potatoes/sausage gravy

DBG bbq ribs • \$17/24
coleslaw/fries/hushpuppies

gambas • \$23
spinach/dry sherry/garlic/red chile
pepper flakes/bacon/capers/parsley
+ select linguini or zucchini noodles
+select sautéed shrimp or grilled chicken

pistachio crusted NC trout • \$21
mushroom quinoa/sautéed kale/
charred scallion butter

*grilled salmon • \$24
roasted vegetables/rice pilaf/honey
sriracha glaze

signature lump crab cakes • \$26
rice pilaf/sautéed spinach
medley/lemon wedge

carolina seafood platter • \$25
choose 3: grilled mahi
mahi/shrimp/oysters/NC flounder
+ coleslaw/fries/lemon wedge

shrimp n' cheese grits • \$23
roasted portabella slices/tasso
cream/scallions

◆ SIDES- fries/sweet potato fries/sweet
potato wedges/cole slaw/black bean
salad/homemade onion rings/pesto
cauliflower rice/zucchini noodles/spinach
medley

*** Private Dining
Book our café side for your
party/family gathering/wine
dinner/special event...

*** CATERING...CATERING

WE HAVE CATERED EVERYTHING...
+ split plate charge/gratuuity 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

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

◆ SANDWICHES/ETC.

*paleo burger • \$15
portabella mushroom cap/paleo
pesto/avocado/arugula/green
leaf/tomato/caramelized red onions
+ select: grass-fed beef burger or plant
based beyond burger

*DB cheese burger • \$13
grass-fed ground beef LTO/brioche

baltimore burger...the balty' • \$14
lump crab cake/red pepper
remoulade/lemon/L/T/brioche

db's sloppy joe • \$12
ground beef/sautéed
peppers/onions/homemade bbq
sauce/pepperjack cheese/coleslaw

*ribeye steak sandwich • \$15
dry aged ribeye/roasted garlic & black
pepper aioli/arugula/hoagie roll

southwestern bbq chicken • \$12
chicken/applewood bacon/bbq/pepper
jack cheese/coleslaw/brioche

◆◆ DB TACOS • \$15
lettuce/red cabbage/cheese/pico de
gallo/avocado/cilantro sour cream
+ select 1:
chicken/mahi/shrimp/*salmon/*steak/
ground beef/beyond burger/veggie

◆ PLANTASTIC

roasted vegetable green curry • \$18
eggplant/onions/pepper/carrots/
tomatoes/green coconut curry/rice
pilaf or cauliflower rice

zucchini noodles • \$18
onions/peppers/artichoke
hearts/spinach/mushrooms

vegetable trio • \$19
homemade tomato pie/pesto zucchini
noodles/harissa roasted carrots

mediterranean bowl • \$16
herb cauliflower rice/spinach &
greens/cucumbers/garbanzo
beans/overnight tomatoes/kalamata
olives/feta/tzatziki veganaise/lemon

the vegetarian • \$12
arugula/sprouts/cucumber
sticks/artichoke hearts/cashew
cheese/pico/whole wheat wrap

blackbean burger • \$12
house made blackbean
burger/arugula/sprouts/avocado/
peppadew/pico
+ kaiser roll or greens