

manna

2026: The Year of the Answers

Tuesday, January 13th, 2026

Minnie Pearl # 4

local oyster | apple mignonette
pickled fennel sorbet

Wholly Mackerel 21

Atlantic Bluefin Tuna carpaccio
onion | capers | horseradish

Knead to Know Basis 9

focaccia | Ricotta | raspberry jam

Tackle Box 16

smoked trout dip | Giardiniera
crostini

The Go Go's Hit Single 16

beets | apples | fennel | pistachios
Danish Bleu | beet applesauce

Scotland County 14

"kilt" greens | hot duck fat & vinegar
chili mayo | Togarashi

Run, Forage, Run! 18

local mushrooms | Blue Chevre
crème | herbs | toast

B.A. Brassicas 14

cauliflower & cheese casserole

Bob's Your Uncle 20

Udon noodles | Ginger meatballs
Tokyo Turnips | pickled shiitake | Miso

Arthur Ave. 22

handmade Cavatelli | beef Bolognese
Parmesan | chili flakes | breadcrumbs

Fair or Fowl Pole 38

Forsyth Co. duck confit
Sorghum glazed roots | pecans
turnip greens | apple butter

You got any Jacks? 40

crispy fried Atlantic Red Drum
Hoppin' John | Dino Kale
carrots | Soubise | remoulade

Lipstick on a Pig 37

Hickory smoked Eastern NC pork chop
creamed Freekeh | braised greens
"chow chow" | jus

For Pete's Steak # 60

cast iron seared beef tenderloin
mashed potatoes | broccoli
mushroom gravy

No More Mr. Knife Guy: Chef Carson Jewell

Check out the Second Street Mural

www.secondstreetmural.com

These items may be undercooked or contain raw ingredients.
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness

No substitutions, please.

*We'd really love to get your entire order at once so that
the kitchen can better prioritize your experience.*

20% gratuity is automatically added to tables of 5 or more.

Wilmington's **ONLY**

AAA Travel Four Diamond Restaurant... ever.
(2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024)

The Award
of Excellence
Distinguished
Restaurants
of North America
Since 1990



J.K. Persimmons 16 <#>

*The Hackney, persimmon,
lemon & orange juice,
egg white, vanilla Angostura bitters*

Subway Tile 16

Sutlers, Italicus Rosolio, Sirene Bianco

Local Memory 16

*Lunazul Blanco, 400 Conejos, Pernod,
beet shrub, lime juice, dill oil*

Batches & Barrels ** (TGK)

Barrel Aged "1910" 18

Punt e Mes, Mezcal, Luxardo, Cognac, peychauds

Sasha's Choice: "Cameron's Kick" 16

Monkey Shoulder, Jameson, lemon, house made orgeat

Rite of Passage 16

*Lunazul Reposado, Fred Jerbis Vermut,
grapefruit juice, ginger,
agave, Aztec Chocolate Bitters*

Staycation 16 <0>

*Planteray Dark, Drambuie, orgeat,
apple cinnamon tea, Peychaud's*

Crunch Berries 16

*Cook's Mill, brandy, Sirene Rosso,
DOM Benedictine, spiced cranberry*

Vino Bianco

Ultraviolet, Sparkling Rose, CA 15

crisp, strawberry, lime pith, brioche

Dom. Skouras, Zoe, Rose, Peloponnese 15

delicious ripe red fruits, rose petals, sea breeze

Papagiannopolous, Kyrenia, Roditis, GR 15

ripe pear, citrus, thyme, great balance

Aviary, Chardonnay, Napa 15

tropical, peach, toasty oak, creamy texture

Feature wine du jour (white/red) 15/16

Dad Beers 6.00

Miller Lite, Bud Light, Modelo

Craft in the Can 8.00

Waterline Kolsch (28403)

Ponysaurus Pilsner (Dur'm)

Sierra Nevada Pale Ale (Brevard)

WrBeach Brew. *Sully the Gully*, Session IPA (28403)

WrBeach Brew. *Puppy Drum*, Pale Ale (28403)

½ Cylinder (16oz) & Specialties

Flat Rock Cider, Hendersonville 10

Wilmington Brew. *Tropic Lightning*, ILM 10

Stiegl Grapefruit Radler, Austria 10

Ramona, *Blood Orange Cooler*, Italy 8

bright, fruity, hip, super cute (spritz it w/Aperol +4)

They're Right Here, Jim (alcohol-free)

Brooklyn Grapefruit IPA (NA) 7

Steigl Lemon Radler (NA) 7

Lady Bird Sparkling (NA) 7

hi Seltzer, (inquire for various flavors), TN 10

Delta 8 infused spritzer (NA), zero calories, NO sugar, NO hangover

Mocktail (ask your server for details) 10

The Barry Spritzers 12

- Ramona *Blood Orange & Aperol*

Vino Rojo

Foxglove, Pinot Noir, California 16

fruit forward: cherry, plum, spice tea

Celler del Roure, *Safra*, Mando/Arcos, SP 16

big fruit, higher alcohol, acidity, well balanced

Frat. Allessandria, Dolcetto d'Alba, IT 16

crushed blueberries, rosy aromatics, violets, mint

Gerard Betrand, *Heresei*, GSM, Corbieres 16

blackberries, licorice, velvety tannin

½ carafe of wine (**choose white OR red**) 35/38