

LUNCH

SMALL PLATES

DEVILED EGGS SMOKED TROUT, PAPRIKA
6.5

HOUSE MADE RICOTTA ROSEMARY HONEY, LAVOSH
11

HUSH PUPPIES HOUSE CURED TASSO HAM,
SCALLION BUTTERMILK
7.5

POTATO SOUP KALE, HORSERADISH, SPICED OIL
SERVED WITH GRILLED BREAD
CUP - 7 / BOWL - 12.5

SALADS

MIXED GREENS AVOCADO, SEEDS, PECORINO, LEMON VINAIGRETTE
9

BEET SALAD ORANGE, PISTACHIO, QUINOA, PARMESAN,
HORSERADISH VINAIGRETTE
12.75

SMOKED TROUT SALAD GREEN LEAF LETTUCE, SEEDS,
RED ONION, CREAMY HERB DRESSING
14

SALAD ADDITIONS
CHICKEN - 4
TROUT - 6
STEAK - 7

SIDES

CRISPY ONIONS
4

WARM POTATO SALAD
HOUSEMADE MUSTARD, ARUGULA, RED ONION
5.5

SANDWICHES

SERVED WITH CHOICE OF GREENS OR CRISPY ONIONS

CHICKEN ARUGULA, PICKLED ONION, AVOCADO,
PROVOLONE, AIOLI, SESAME BUN
13

ROASTED PORK GREEN TOMATO CHOW CHOW, PROVOLONE,
HORSERADISH AIOLI, CIABATTA ROLL
13.75

GRILLED VEGGIE SMOKED EGGPLANT, MUSHROOM,
ROASTED PEPPERS AND ONIONS, OLIVE TAPENADE, RICOTTA, CIABATTA ROLL
12.75

BRUNCH BURGER SINGLE BEEF PATTY, AMERICAN CHEESE, FRIED EGG,
BACON, AIOLI, LETTUCE, PICKLE, ONION, SESAME BUN
15

AMERICANA BURGER AMERICAN CHEESE, CAUSWELLS SAUCE,
LETTUCE, PICKLE, ONION, SESAME BUN
15.99

BURGER ADDITIONS
AVOCADO - 1.5
BACON - 1.75

HEARTIER FARE

GRILLED WAGYU SKIRT STEAK WARM POTATO SALAD,
HOUSEMADE MUSTARD
14.5

FAVA BEAN FALAFEL
GRILLED EGGPLANT, ASPARAGUS, GARLIC, PISTACHIO
15.5

SHRIMP AND GRITS CREOLE SHRIMP SAUCE, PARMESAN GRITS
16.5

LINGUINI ALL' AMATRICIANA TOMATO SAUCE, GUANCIALE,
GARLIC, CHILI, PECORINO
13.75