

LUNCH

SHARED

Bread & Butter | 8 V

house made sourdough focaccia, whipped butter add pimento cheese spread \$4

Charcuterie & Cheese | 26 GFO

chef's selection of cured meats & artisan cheese, dried fruits, nuts, pickled vegetables, crackers, house mustard vegetarian option \$21

Chips & Dip | 13 V, GF

caramelized onion, créme fraîche, kennebec chips

Bruschetta | 15 V

grilled baguette, burrata, marinated tomato, basil, aged balsamic, olive oil

Bison Meatballs | 18

burrata, tomato-basil marinara, pine nuts, parmesan

Ahi Tartar | 22 GFO

avocado, cucumber, ponzu, sesame, spicy aioli, taro & wonton chips

SALADS & SOUPS

Caesar | 16 | half 8 GFO

baby romaine, radish, house caesar, parmesan, house made focaccia croutons

Wedge | 17 | half 9 GF

iceberg lettuce, tomato, bacon, spiced pecans, bay blue cheese, crispy leeks, boiled egg

House Salad | 13 | half 7 V, GF

field greens, cucumber, radish, tomato, sunflower seeds, feta, lemon basil vinaigrette

add chicken \$8 add shrimp \$9

Clam Chowder | 14

little neck clams, celery, potato, bacon, grilled sourdough

French Onion | 15

carmelized onion beef broth, toasted baguette, gruyere gratin

MAINS

Short Rib Rigatoni | 29

all day braised beef ragu, tomato, olives

Shrimp Linguine | 30

mangrove black tiger shrimp, white wine, garlic, citrus butter, calabrian chili

Double Smash Burger | 21 GFO

griddled onions, tomato, pickles, american cheese, house sauce, brioche bun, fries sub gluten free bun \$2 add bacon \$3 add avocado \$3

Black Bean Burger | 18 GFO, V

griddled onions, lettuce, tomato, avocado, house sauce, brioche bun, fries sub gluten free bun \$2 add bacon \$3

Southern Fried Chicken | 19

buttermilk fried chicken breast, dill pickles, hot honey, pimento cheese spread, brioche bun, fries

Grilled Cheese | 18 V

sourdough, gruyere, aged cheddar, avocado, calabrian chili, fries add bacon \$3

Pesto Turkey | 18

house made focaccia, aioli, fresh mozzarella, sundried tomatoes, fries