

Late Spring Lunch Menu



Snacks

Jar of Pickles

House Pickled Season
Vegetables - \$6

Deviled Eggs

Free Range Farm Eggs,
Giardiniera Relish - \$2ea

Smoked Trout Rillette

Idaho Rainbow Trout, Trout Roe,
Radish, Chives, Grilled Bread -
\$9

Farmstead Cheese Board

Chef's Selection of Cheese's,
Rye Flour Crackers, and
Accoutrements- \$12

Charcuterie Board

Artesian and House Made
Charcuterie, Olives, Bourbon
Mustard, Grilled Bread - \$16

Chef's Snack Board

Collection of Chef's Favorite
Charcuterie and Cheese's - \$18

Oysters on the Half

East Coast Oysters, Carrot Chow Chow Mignonette, Lemon – ½ doz \$15,
dozen \$28

Soups & Salads

Low Country She Crab Soup

Lump Blue Crab, Trout Toe,
Breadcrumbs, and Chives - \$9

Kale & Seed Salad

Chopped Kale, Toasted Seeds,
Rye Croutons, Yogurt, Sunflower
Tahini - \$9

Green Bibb Salad

Tomato, Green Beans, Blue
Cheese, Pickled Celery,
Buttermilk & Dill Dressing - \$9

Chopped Salad

Romaine, Shaved Carrot, B&B
Pickles, Crispy Onions, Deviled
Egg, Creamy Garlic Dressing - \$9

Asparagus & Stracciatella Tartine

Grilled Asparagus, Stracciatella,
Mustard Vinaigrette, Frisee,
Bread \$12 (Add Serrano Ham -
\$2)

Add Grilled Chicken Breast, Fried Chicken Thigh or Salmon to any Salad - \$6

Plates

Salmon Nicoise

Pan Seared Salmon, Potato, Green Bean,
Tomato, Olives, Deviled Eggs, Herb
Vinaigrette
\$16

Croque Madame

Serrano Ham, Gruyere Cheese, Sunny Hen
Egg, Chives, Choice of Fries or House Salad
\$10

Shrimp & Grits

White Tail Shrimp, House Chorizo, Rice
Grits, Kim Chi Greens, NOLA BBQ Sauce
\$15

All Natural Chicken Breast Wrap

Grilled Chicken, Feta, Tomato, Olive,
Cucumber, Spinach, Yoghurt, Tortilla
\$12

Smoked Tofu Bowl

Smoked Tofu, Roasted Vegetables, Pickled
Peppers, Kim Chi, Carolina Gold Rice, Fried
Egg
\$14

Harvest Burger

House Blend Beef, Aged Yellow Cheddar,
Crispy Onions, B & B Pickles, Special Sauce
and Choice of Fries or House Salad
\$14
(add House Bacon, Egg, or Avocado - \$2ea)

John Diaz/Executive Chef