

FIRST IMPRESSIONS

HOUSE PIMENTO CHEESE tillamook cheddar, piquillo pepper, crostini	5
PUB FRIES GF duck fat and bacon mayonnaise	5
CRISPY MAINE CALAMARI GF peppers, green beans, hot-n-sour sauce	10
POUTINE fries, mozzarella, cider gravy, smoked pork, bacon, scallions	7
BERKSHIRE PORK POTSTICKER ginger, toasted sesame, chili, soy	9
1 1/2 POUND JUMBO CHICKEN WINGS cajun rub, creole bbq, ranch	12
AHI TUNA TARTARE* GF avocado, tomato, yuzu, tortilla	12
THAI CHICKEN LETTUCE WRAPS minced chicken, herbs, peanuts, ginger, chili-lime dressing	7
JUMBO LUMP CRABCAKE lemon pepper aioli, arugula	10
SMOKED PORK AND PIMENTO SPRING ROLLS mustard sauce, aleppo pepper	7
CRISPY CHICKEN TACOS (2 PER ORDER) lettuce, cheese, chipotle aioli, pico, flour tortilla	7

FROM THE GARDEN

ARUGULA SALAD GF chickpea, feta, red onion, lemon vinaigrette	8
HEARTS OF ROMAINE grana padano, croutons, caesar dressing	7
BUTTER LETTUCE GF maytag blue, bacon, house cured tomatoes, buttermilk ranch	8
HANGER STEAK BLT SALAD* maytag blue, bacon, house cured tomatoes, buttermilk ranch	13
FRIED CHICKEN CLUB SALAD butter lettuce, bacon, tillamook cheddar, croutons, avocado, tomato, buttermilk ranch	13
ASIAN CHICKEN SALAD romaine, long beans, cabbage, peanuts, onions, herbs, korean bbq, sesame ginger dressing	13
CHOPPED SALAD GF salami, garbanzo, red onion, mozzarella tomato, feta, romaine, pepperoncini, oregano vinaigrette	11

COMPLEMENTS 5

CHEDDAR GRITS | POBLANO GRITS | PIMENTO MAC-N-CHEESE | ROASTED BRUSSELS | SOUTHERN SLAW | GREEN BEANS
BACON-BRUSSEL HASH | ASIAN PEANUT SLAW | ROASTED CAULIFLOWER | COLLARD GREENS & HAM-HOCK

BETWEEN THE BREAD

THE SOUTHERN fried chicken, mayo, pickle	8
GYRO lamb, lettuce, white sauce, green harissa, israeli salad, za'atar	9
THE PHILLY 1/2 lb ribeye, onions, garlic aioli, white american	11
BURGER* ground daily, 1/4 lb	single: 7 double: 11
AWARD WINNING KALEIDOSCOPE BURGER* pimento cheese, slaw, green tomato chow chow, bread and butter pickles	single: 8 double: 12

FROM THE SEA

SHRIMP-N-GRITS GF andouille sausage, cheddar grits, tomatoes, roasted peppers, creole cream	17
BBQ SALMON* GF poblano-cheddar grits, slaw, mustard glaze	18
"FIRECRACKER" AHI TUNA* GF asian slaw, jasmine rice, peanuts, hot 'n sour	19
HERB CRUSTED SALMON* GF artichoke, cucumber, tomato, red onion, feta, oregano vinaigrette	18

BY LAND

THAI BASIL FRIED RICE minced chicken, thai chili, fried egg	13
ROAST HERITAGE PORK CHOP GF brussel sprout-bacon hash, chimichurri, lemon pepper-mustard butter	16
KOREAN BBQ RICE BOWL red pork tenderloin, cauliflower, brussels, kimchi, pickled veggies, sunny side egg, gochujang	17
BUTTERMILK FRIED CHICKEN GF collards-ham hock, pimento mac-n-cheese	18
STEAK FRITES* hanger steak, garlic parmesan fries, chimichurri	19
PORK SCHNITZEL lemon, arugula, capers, cured tomato, feta	15
VEGGIE PLATE your choice of three or more complements	13

DAILY SPECIALS

be sure to ask your server for details

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