



# LUNCH MENU

## SNACKS

### CHARRED WINGS • 10

Memphis dry rub, sweet vinegar,  
Gorgonzola ranch, carrot-chile emulsion

### SMOKED BEEF TARTARE • 14

fried shallots, dill potato chips

### DEILED EGGS • 8

crispy chicken skin

### CRISPY BRUSSELS SPROUTS • 10

chili-lime sauce, pickled carrots

## ENTREES

### N.Y. STRIP STEAK • 17

Gorgonzola-bone marrow butter, caramelized onion jam,  
hand-cut fries

### SHRIMP AND GRITS • 16

braised pork belly, tomato, kale

## SALADS

*Add grilled chicken • 6 / grilled shrimp • 7*

### COBB SALAD • 12

mixed greens, bacon, tomato, Gorgonzola,  
avocado, onion, boiled egg, parmesan dressing

### MARINATED KALE SALAD • 12

cashews, golden raisins, tangerine & roasted garlic vinaigrette

### MIXED GRAIN SALAD • 13

farro, quinoa, barley, cashew, tomato, parsley, cucumber, mint

## SANDWICHES

*Served with hand-cut fries*

### GRASS-FED DOUBLE CHEESEBURGER • 12

garlic aioli, crispy onion, house pickles, bacon jam

### CRISPY CHICKEN MELT • 14

cheddar, LTO, smoked toco island

### FRIED BOLOGNA MUFFALETTA • 15

capicola, coppa, soppressata, jardiniere, olives, provolone

\*consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food born illness