

SNACKS AND
LIGHTER FARE

- GARLIC & HERB FOCACCIA 6

oregano, red pepper flakes, salt & pepper
- CRAB AND PIMENTO CHEESE PUPPIES 20

smoked pecan pimento cheese, roasted yellow tomato jam
- MEAT & CHEESE BOARD 20

chef's selection of artisan meats & cheeses
- SMOKED SAGE PORK MEATBALLS 14

house made marinara, ricotta

HANDHELDS

- HORACE’S CHICKEN SANDWICH 18

cajun spice aioli, coleslaw, served with Horace’s potato salad
- GRILLED CHICKEN SANDWICH 16

sriracha brown sugar bacon, caramelized onions, mayo, lettuce, served with house chips
- SMASH BURGER 18

two smashed beef patties, cheddar cheese, pimento cheese, pickles, served with fries

- FRIED FISH SANDWICH 16

house made slaw, cajun aioli, served with house chips
- SMOKED SALMON SALAD WRAP 16

lettuce, dill, cucumbers, served with house chips

THINGS IN A BOWL

- FARMER’S MARKET SOUP 10

daily soup curated from the season’s bounty
- BOWL OF GREENS 13

little gems, baby mustards, shaved fennel, purple onion, avocado, green goddess dressing
- STRAWBERRY BURRATA SALAD 13

mixed greens, local strawberries, cucumber, lemon vinagarette, pickled beets, candied pecans
- KALE CAESAR 15

chopped kale, kohlrabi, quinoa, toasted pistachios, midnight moon cheese, tahini Caesar dressing

- FALAFEL GRAIN BOWL 18

smoked chickpea, marinated tomatoes, herby quinoa, coriander pickled carrots, arugula, cucumber, whipped feta
- Add On Proteins:

grilled chicken 7

grilled salmon* 9

grilled steak* 12

pecan crusted chicken 8

grilled shrimp 9

- SHRIMP & GRITS 18

pencil cob grits, roasted peppers and onions, chorizo sausage

- FRIED CHICKEN BOWL 18

herb rice, avocado, pickled red cabbage, spicy-honey mustard sauce

- TUNA POKE BOWL* 22

marinated tuna, house grain mix, cucumber, radish, green onion, avocado

HEARTIER PLATES

- CHEF’S CHOICE PASTA (MP)

our pasta dish rotates with the season
- GRILLED MARKET (MP)

chef’s seasonal creation
- STEAK AND POTATOES* 28

hickory grilled flank steak, fingerling frites classic green peppercorn sauce
- HICKORY GRILLED SALMON* 28

roasted wild mushrooms, spring peas, warm farro, radish salsa
- BROWN BUTTER TROUT 22

spiced carrot coulis, brown butter carrots, carrot slaw, cashew crumble

DESSERTS

- S’MORES BAR 13

chocolate sauce, marshmallow fluff, feuilletine crunch
- CARROT CAKE 13

salted bourbon caramel, toasted milk gelato, candied carrot straws
- LEMON OLIVE OIL CAKE 13

blueberry compote, honey ricotta cream, herb tuile

ADD ONS 10 each

- SMOKED COLLARD GREENS

Benton’s Bacon, local greens
- SMOKED CRISPY FINGERLINGS

lemon vinegarette, caramelized onions herb parmesan
- BLACK GARLIC ROASTED SWEET POTATOES

black garlic aioli
- ROASTED MUSHROOM

garlic, shallot and onions, sherry vinegar
- CHARRED LOCAL BROCCOLI

grill kissed, shallot butter, salsa macha
- CHARRED BRUSSELS SPROUTS

smoked green tomato & bacon gravy

- GRILLED ASPARAGUS

citrus butter sauce

Proprietor	Maria Fernandez	Our Purveyors
Chef de Cuisine	Trevor Rader	Farm & Sparrow, NC
Sous Chef	Andrew Scott	Barbee Farm, NC
		Boy and Girl Farm, NC
		Bush and Vine, SC
		Carolina Grounds NC
		Fair Share Farm, NC
		Old North Farm, SC
		Urban Gourmet Farm, NC
		Springer Mountain, GA
		Harmony Ridge Farms, NC
		Charlotte Fish Company, NC

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**For parties of 5 or more a 20% service charge will be added to your check. This ensures fair compensation for our team and helps maintain our commitment to excellent service.

2 FOR \$20 <div>Available Monday – Friday</div>	FIRST COURSE (CHOOSE ONE):		STARTER SALAD or MARKET SOUP		INCLUDES YOUR CHOICE OF COFFEE, TEA, OR SODA. Excludes espresso, cappuccino, and Mimosa tea.		
	SECOND COURSE (CHOOSE ONE):	SHRIMP & GRITS pencil cob grits, roasted peppers and onions, chorizo sausage	CHEF'S CHOICE PASTA our pasta dish rotates with the season	GRILLED CHICKEN SANDWICH lettuce, mayo, caramelized onions, brown butter sriracha bacon, served with house chips	FRIED FISH SANDWICH house made slaw, cajun aioli, served with house chips	SMOKED SALMON SALAD WRAP lettuce, dill, cucumbers, served with house chips	