

LUNCH

FIRST

Shishito Peppers flash fried, sea salt, lemon aioli 9

Asian Pig Wings saké soy glaze, cilantro, sambal 12

Wild Boar & Bison Meatballs spinach, mustard glaze 11

Miso Pork Belly bacon Chicharrón, head cheese hush puppy, lardo, baguette 10

House & "Local Pig" Sausage pickled vegetables, crispy potato, horseradish, seasonal mustard 11

Croque Madame Fondue Phillips Brothers Country Ham, Gruyère, fried egg, brioche 12

French Onion Dumplings Gruyère, sweet onion broth & brioche croutons 9

Not-So-Standard Potato Chips trio of ketchup: guacamole, vanilla bean, blood orange-habañero 9

Broccoli white anchovy, caper, red chili pepper, garlic, niçoise 8

Peel & Eat Prawns hot pepper brown sauce, pickled vegetables, country bread 13

West Coast Oysters* kimchi gel, green onion 12

Mussels & Frites white wine-lemon-garlic broth, house fries 12

Mediterranean Mussels chorizo, prosciutto, roasted garlic, basil, tomato broth* 13

BETWEEN BREAD

Corned Pork thousand island, pickled kohlrabi, Gruyère, rye bread, duck chips 13

Short Rib Grilled Cheese Provolone, arugula, pickled onion, blackberry jam, nine grain bread, house fries 12

PBR Can Chicken long pepper & onion, provolone, pretzel bun, Carolina slaw 12

Local Mushroom watercress, balsamic, pecorino, truffle aioli, sourdough, house salad 11

Wild Boar Sloppy Joe fried sage, jalapeño, rustic roll, Carolina slaw, duck chips 12

Beef, Sausage, Pork & Coleslaw slow smoked beef, hot link, pulled pork, Carolina slaw, BBQ sauce, corn bun, duck chips 14

Gram & Dun Burger* short rib-chuck, special sauce, chicken fried bacon, smoked cheddar, red onion, barley malt bun, steak fries 14

BOWLS

Soup of the Moment 6

Chicken & Sausage Gumbo bay rice 7/12

GREENS

Sangria spring mix, romaine, feta, cherry, pistachio, sangria vinaigrette 5/11

Jackson grilled romaine, heart of palm, artichoke heart, smoked bacon, bleu cheese, cider-vinegar-mustard dressing 6/12

Fried Goat Cheese & Avocado arugula, orange, citrus vinaigrette 6/12

Potted Heirloom Tomatoes smoked white cheddar, arugula, sherry, extra virgin olive oil, black lava, lavosh 11

Ahi Tuna* watercress, bean sprout, wonton, peanut, sesame, chili ginger vinaigrette 15

Chicken fennel, arugula, caper, parsley, carbonated grapes, white wine honey 13

PLATES

Raviolo oxtail, bone marrow, house ricotta, tomato, asparagus 17

Pressed Airline Chicken smoked bleu cheese, Spanish chorizo, grits, barley malt butter 17

Fried Chicken herb waffles, Texas Pete, maple syrup, foie butter 18

Flank Steak Roulade* basil pesto, crispy Yukons, smoked cherry pepper butter 19

Blackened Shrimp & Grits jalapeño avocado gravy 19

Corn Fried Catfish hot pepper butter sauce, southern greens, mashed potatoes 17

Jumbo Scallops* Swiss chard, cauliflower, sunflower, lime, golden raisin 18

JUST A FEW SIDES TO SHARE

Cauliflower tomatoes, sunflower seed, lime, golden raisin 6

Gruyere Bread Pudding 6

Anson Mills White Grits 6

Blackened Steak Fries 6

Herb Waffles Foie Butter 6

Southern Greens 6

Fingerling Potatoes & Swiss Chard 6



We proudly serve Arrowhead Specialty Meats superior selections.

**These items may be served raw or under cooked. *Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.