

Kitchen Notes

LUNCH

Appetizers

FRENCH ONION DIP ^V ^{GF} 13

caramelized whiskey onions
housemade salt and vinegar potato chips / chives

DEVILED EGGS ^{GF} 9

bacon & tomato jam / pickled red onion / chives

Soup & Salads

Add chicken 7 / shrimp 9 / salmon*10

SOUP OF THE DAY ^{GF} 5 / 9

cup / bowl

WINTER SALAD ^V ^{GF} 14

kale / quinoa / pickled red onion / cherries / apple / pecans
crumbled goat cheese / lemon vinaigrette

SOUP BOWL & HALF SALAD ^{GF} 15

choice of garden salad, winter salad or caesar salad

CAESAR SALAD ^V 14

chopped romaine / shaved parmesan / cornbread crumble
freshly cracked black peppercorn

GARDEN SALAD ^V ^{GF} 13

greener roots farm lettuce / shaved cucumber, carrots & fennel
pickled red onion / cherry tomato / sherry vinaigrette

Sandwiches

All sandwiches served with fries, *substitute fruit or salad* 2

KITCHEN NOTES BURGER* 20

blackhawk farms beef patty / american cheese / special sauce
heirloom tomato / caramelized onions / toasted brioche
substitute impossible burger 2

CLUB SANDWICH 21

house-smoked turkey / avocado / applewood-smoked bacon
gouda / baby leaves / whole-grain mustard aioli
heirloom tomato / artisan bread

BLACKHAWK FARMS PATTY MELT* 21

local beef patties / bacon & tomato jam / pimento cheese
pickles / marble rye

FOUR-HOUR BRAISED SHORTRIB SANDWICH* 22

roasted garlic & horseradish aioli / pepperoncini peppers
aged cheddar / caramelized onions / toasted baguette

NASHVILLE HOT CHICKEN 18

hot spiced chicken / red cabbage slaw / sorghum honey mustard
angry cukes / toasted brioche

Plates

SHRIMP & GRITS* ^{GF} 27

weisenberger stone-ground grits / gulf shrimp / tomato
pit ham / herb butter

SEARED SALMON WITH HOPPIN' JOHN* ^{GF} ^{DF} 26

tasso ham / black-eyed peas / braised vegetables
stewed tomatoes / sautéed kale

HAND MADE TAGLIATELLA* ^V 18

mr. aaron's fresh semolina pasta / tomato / squash / citrus cream
wild mushroom / parmesan
add chicken 7 / shrimp 9 / salmon* 10

CAST IRON STEAK FRITES* ^{GF} ^{DF} 28

new york strip / 'shuckin' hot fries / chimichurri / arugula

Sweets

WARM BANANA DONUT-BREAD PUDDING 12

vanilla bean custard / caramelized bananas / nilla wafer

BAKED HAND PIE 10

fruit compote / muesli topping
a la mode 3

Gluten-friendly bread available upon request.

^V Vegan | ^V Vegetarian | ^{GF} Gluten-Friendly | ^{DF} Dairy-Free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase the risk of a foodborne illness. Please notify us of any food allergy.

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Wine

Sparkling 6oz 9oz Btl

LUNETTA PROSECCO BRUT, VENETO, ITA (187ML)			12
CHANDON, SPARKLING ROSÉ, CA (187ML)			15

White 6oz 9oz Btl

CHATEAU STE. MICHELLE RIESLING, COLUMBIA VALLEY, WA	13	19	48
SANTA MARGHERITA PINOT GRIGIO, VALDADIGE, VENETO, ITA	19	26	72
DAOU SAUVIGNON BLANC, PASO ROBLES, CA	12	17	43
PINE RIDGE CHENIN BLANC/VIOGNIER, CA	13	19	48
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY, CA	13	19	48
ROSE GOLD ROSÉ, CÔTES DE PROVENCE, FRA	14	20	52

Red 6oz 9oz Btl

ELOUAN PINOT NOIR, OR	14	20	52
BELLE GLOS TELEPHONE & CLARK PINOT NOIR, CA	20	26	72
BANFI CHIANTI CLASSICO, TUSCANY, ITA	15	21	55
BENZIGER MERLOT, SONOMA COUNTY, CA	13	19	48
CATENA VISTA FLORES MALBEC, MENDOZA, ARG	13	19	48
FRANCISCAN ESTATE CORNERSTONE CABERNET SAUVIGNON, CA	13	19	48
JOEL GOTT RED BLEND, COLUMBIA VALLEY, WA	17	24	65
J. LOHR PURE PASO RED BLEND, PASO ROBLES, CA	19	26	72
DAOU CABERNET SAUVIGNON, PASO ROBLES, CA	17	24	65

Beer

MICHELOB ULTRA 7	BLUE MOON 8
COORS LIGHT 7	YAZOO DOS PERROS BROWN ALE 8
MILLER LITE 7	YAZOO HOP PERFECT IPA 8
BUD LIGHT 7	YUENGLING LAGER 8
HEINEKEN 8	DISKIN CIDER 9
STELLA ARTOIS 8	WHITE CLAW MANGO OR BLACK CHERRY 9
NEW BELGIUM FAT TIRE 8	TRULY WILD BERRY HARD SELTZER 9