

DINNER MENU

November

SOUPS

TOMATO w/ CHEVRE, SCALLIONS, & CROUTONS (GF WITHOUT CROUTONS)	<i>cup 3.75</i> <i>bowl 5.25</i>
GUMBO w/ CRAWFISH, CLAMS & ANDOUILLE SAUSAGE (<i>rabbit seasonally</i>)	<i>cup 6.25</i> <i>bowl 7.75</i>
SOUP OF THE DAY (<i>see server for selection</i>)	<i>market price</i>

SMALL PLATES

HAND CUT FRIES** GF	<i>3.50</i>
BLUE FRIES** GF	<i>6.75</i>
HAND-CUT FRIES, BROILED BLUE CHEESE, GARLIC AIOLI, & SCALLIONS	
HUMMUS GF (<i>without baguette</i>)	<i>6.75</i>
EXTRA VIRGIN OLIVE OIL, OLIVES, CARROTS, RED PEPPER, ONIONS, TOMATO, SMOKED PAPRIKA, FRESH BAGUETTE	
SIDE VEGETABLES <i>see server for selection</i>	

PLATES

STEAK & FRIES	<i>half 15/ full 23</i>
ALL NATURAL FLAT IRON ANGUS STEAK, DANISH BLUE CHEESE, BURGUNDY PAN SAUCE, WITH HAND-CUT FRIES	
FISH & CHIPS	<i>14</i>
CORNMEAL FRIED N.C. RAINBOW TROUT, HAND-CUT FRIES, GRILLED LEMON, HOUSE TARTAR SAUCE	
QUICHE	<i>Market Price</i>
SERVED WITH YOUR CHOICE OF HALF SALAD OR SOUP	

BURGERS*

BIG CITY (<i>Painted Hill Farm</i>)	<i>9.75</i>
ALL NATURAL BLACK ANGUS BEEF, BLENDED W/ SWISS, TOPPED W/BABY LETTUCES, TOMATO, RED ONIONS, PICKLES, MAYONNAISE, KETCHUP	
LAMB (<i>local, all natural, pasture-raised, World Shepherd Farm</i>)	<i>12</i>
LIGHTLY-FRIED EGG, FETA, ARUGULA, MINT CHIMICHURRI, DIJON	
TURKEY	<i>9.75</i>
ALL NATURAL GROUND TURKEY BLENDED W/ SWISS, TOPPED W/ APPLE WOOD-SMOKED BACON, PROVOLONE, SPINACH, TART APPLE, MAYONNAISE	
BACON & BLUE CHEESE	<i>11</i>
HOUSE BURGER, APPLEWOOD SMOKED BACON, CRUMBLED DANISH BLUE CHEESE, TOMATO CONFIT, ARUGULA, MAYO, DIJON	

SALADS

- <i>add grilled chicken \$5 or trout \$8</i>	
- <i>GF without croutons/focaccia bread</i>	
HOUSE	<i>half 4.50</i>
MIXED GREENS, SHAVED RED ONIONS, CARROTS, RED BELL PEPPER, BALSAMIC VINAIGRETTE	<i>full 7.25</i>
TAHINI	
SPINACH, FETA, ARTICHOKE HEARTS, CHICKPEA SALAD, MARINATED OLIVES, LEMON-TAHINI DRESSING	<i>half 4.75</i> <i>full 7.50</i>
KALE	<i>half 5.50</i>
LOCAL SIBERIAN KALE, WATERMELON RADISHES, SHAVED TURNIPS, CARROTS, LEMON THYME VINAIGRETTE	<i>full 8.25</i>
CAESAR	<i>half 5.00</i>
ROMAINE DRESSED IN OUR HOUSEMADE CAESAR DRESSING WITH PARMIGIANO REGGIANO & CROUTONS	<i>full 7.50</i>
CRISP APPLE & BLUE CHEESE	<i>half 5.50</i>
BABY SPINACH, BACON, TOASTED WALNUTS, SHAVED ONION, APPLE VINAIGRETTE	<i>full 8.25</i>
NICOISE SALAD	<i>14</i>
PAN SEARED RAINBOW TROUT, BABY GREENS, POTATOES, GREEN BEANS, KALAMATA OLIVES, TOMATO CONCASSE, HARD BOILED EGG, DIJON VINAIGRETTE	

SANDWICHES

- <i>on house-made, preservative-free breads</i>	
- <i>all natural, nitrate-free deli meats</i>	
- <i>your choice of a petite salad, side vegetable, tomato soup, or side of hand cut fries, substitute a cup of gumbo for \$1</i>	
BLT	<i>10.50</i>
APPLE WOOD-SMOKED BACON, LETTUCE, TOMATO, MAYONNAISE, & HONEY ON TOASTED SOURDOUGH	
MOZZARELLA, TOMATO & BASIL	<i>10.75</i>
BROILED FRESH MOZZARELLA, SLICED TOMATO, SWEET BASIL, OLIVE OIL, BALSAMIC VINAIGRETTE ON GRILLED CIABATTA	
GRILLED CHEESE	<i>10.25</i>
GRUYERE AND PROVOLONE W/ TOMATO ON SOURDOUGH	
HUMMUS	<i>10.50</i>
LOCAL SAUTEED LACINATO KALE, RED PEPPERS, CARROTS, SLICED TOMATO ON WALNUT WHEAT	

KID'S MENU (*12 and under only*)

- <i>all plates served with a side of fruit</i>	
ALL NATURAL HAM & CHEESE	<i>4.25</i>
GRILLED CHEESE	<i>4.25</i>
ALL NATURAL BURGER	<i>5.00</i>
PB & J	<i>4.00</i>
STEAMED BROCCOLI	<i>2.50</i>

* SERVED COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.

** FRIED IN PEANUT OIL

GF: GLUTEN FREE

