



STORIED FOOD & SPIRITS

## SHAREABLES

**Charcuterie Board:** Hickory Nut Gap cured meats and local cheeses featuring *Biltmore Dairy Farms® Golden Blaze Cheddar*, Roots and Branches crackers, house made apricot marmalade, whole grain mustard and assorted fruits \$19

**GF Crispy Brussels Sprouts:** Texas Pete honey hot sauce, peanuts, feta \$11

**Fried Green Tomatoes with Pimento Cheese:** Local spring mix, balsamic glaze, house chili oil \$14

**Chickpea Hummus:** Grilled pita, crudité \$11

**Skillet Queso Dip:** Queso Blanco, Hickory Nut Gap chorizo, jalapenos, tomatoes, fresh tortilla chips \$13

**Crab Cake Appetizer:** Maryland style crab cake, Lusty Monk remoulade \$16

**French Fries, Sweet Potato Fries or Chips:** Served with a garlic aioli dipping sauce \$7

## SANDWICHES & BURGERS

Served with choice of French fries, sweet potato fries or house made seasoned chips. Side salad or cup of soup+\$2

**Southern Buttermilk Fried Chicken Sandwich:** Pickle, BBQ aioli, buttered City Bakery brioche \$15

**Lump Crab Cake Sandwich:** Maryland style crab cake, Lusty Monk remoulade, lettuce, tomato, buttered City Bakery Hawaiian roll \$20

**Grilled Chicken Parmesan Sandwich:** Grilled chicken, marinara, mozzarella, parmesan, City Bakery hoagie roll \$17 (*Balsamic marinated portobello mushroom available for substitution*)

**Turkey Club:** Roasted turkey, applewood smoked bacon, Swiss cheese, house made apricot marmalade, lettuce and tomato on City Bakery French bread \$16

**Fried Carolina Catfish Po' Boy:** Cornmeal crusted Carolina Classics Catfish, Lusty Monk remoulade, lettuce, tomato, City Bakery hoagie roll \$17

**Bacon Cheddar Burger:** Providence Farmstead American Wagyu beef, applewood smoked bacon, *Biltmore Dairy Farms® Golden Blaze Cheddar*, tomato, local spring mix, buttered City Bakery brioche \$19

**Pimento Cheeseburger\*:** Providence Farmstead American Wagyu beef, house made pimento cheese, applewood smoked bacon, candied pickled jalapenos, red onion, spring mix, buttered City Bakery brioche \$19

**Add:** bacon \$2 | egg\* \$2

## SALADS

**GF House Salad:** Local lettuce, romaine, radish, cucumbers, tomatoes, ripe olives, cheddar, bacon, lemon herb vinaigrette \$6/\$9

**GF Cobb Salad:** Romaine, local spring mix, cherry tomatoes, chopped bacon, hardboiled egg, cheddar, avocado, pickled red onions, buttermilk ranch dressing \$13

**Romaine Salad:** Romaine lettuce, Grana Padano, Caesar dressing, garlicky croutons \$11

**GF Rocket Arugula Salad:** Radicchio, local rocket arugula, roasted butternut squash, buttermilk blue cheese, candied pecans, sorghum vinaigrette \$13

### Dressings:

*Lemon Herb Vinaigrette, Sorghum Vinaigrette, Ranch, Blue Cheese, Honey Mustard, Caesar, Balsamic Vinaigrette*

### Add Something:

grilled or blackened chicken \$8 | fried chicken \$8

burger patty \$12 | seared sunburst trout \$12 | crab cake \$15

grilled salmon plain, blackened or BBQ \$12

**Soup of the Day:** Chef's Creation \$5/\$7

## ENTREES

Served with choice of two sides

**GF Sunburst Trout:** Blackened or seared local Sunburst trout, green tomato and sweet pepper relish \$26

**GF Grilled Sixty South Salmon\*:** Sweet bourbon aioli \$27

**Chicken Pot Pie:** Slow roasted chicken, peas, carrots, potatoes (*No additional sides*) \$22

**Seared Crab Cakes:** Maryland style, jumbo lump crab meat, Lusty Monk remoulade sauce \$34

**GF Seared Joyce Farms Chicken Breast:** Crispy skin on breast, apple cider shallot glaze \$25

**GF 6oz Beef Filet\*:** House steak sauce \$39

**Homestyle Meatloaf:** Providence Farmstead American Wagyu beef and Hickory Nut Gap ground pork, sweet tomato glaze \$22

**VG GF Panisse:** Crispy chickpea cakes, house made hummus spread, shaved vegetable salad, roasted red pepper coulis (*No additional sides*) \$22

**Bolognese Rigatoni:** Providence Farmstead American Wagyu beef and Hickory Nut Gap sweet Italian sausage ragu, parmesan, fresh herbs (*No additional sides*) \$26

## SIDES

Potato of the Day | Roasted Fingerling Sweet Potatoes v, VG | Carolina Gold Rice "Grits" v | Crispy Brussels v, VG  
Stewed Okra & Tomatoes v, VG | Roasted Broccolini with Lemon v, VG | Spaghetti Squash with Brown Butter and Parmesan v

GF - gluten-free VG - vegan V - vegetarian

\*May contain raw or undercooked food products. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.



We proudly serve locally sourced ingredients and provide 100% plant-based compostable carry-out packaging.

