

## LUNCH

### Small Plates

\*Flash Fried Calamari 10

Jalapeno, Tomato Crudo, Jalapeno Aioli

Hand Battered Onion Rings (v) 8

Avocado, Grainy Mustard

Trio of House Made Spreads (v) 12

Buttermilk Ricotta with Gorgonzola & Truffle Oil, House made Pimento Cheese, Sundried Tomato Hummus, Lavosh

Gazpacho 6

Chive Oil

### Garden

Spinach Salad 11

Carrots, Orange Segment, Brie, Candied Pecans, Molasses Vinaigrette

Caesar 11

Romaine, Rustic Croutons, White Anchovy, Shaved Pecorino, Caesar Dressing

Quinoa Power Bowl (v+) (gf) 15

Marinated Chick Peas, Kale, Avocado, Dried Cranberry, White Balsamic Vinaigrette

#### *Add To Any Garden Selection:*

\*Salmon 6   \*Steak 8   \*Shrimp 7   \*Chicken 5

### Handhelds

*All Served with Hand Cut Fries*

Four Cheese Grilled Cheese 12

Artisan Bread, Truffle Butter

\*The Standard 12.50

8oz Angus Beef, Tomato, Onion, Herb Mayo, Cheddar Cheese, Shredded Lettuce

\*Phoenix Artisan Turkey Club 14

Artisan Bread, Bacon, Havarti, Tomato, Cranberry Cream Cheese, Avocado, Shredded Lettuce

### Mains

\*Shrimp and Grits (gf) 19

Tasso, Louisiana BBQ, Tomato, Pimento Cheese Grits

Vegetable Capellini (v) 19

Roma Tomato, Spring Peas, Mushrooms, Fennel, Buttermilk Ricotta, Angel Hair

\*Coriander Crusted Chicken (gf) 24

Joyce Farms Chicken Breast, Pancetta, Collards, Balsamic Glazed Cipollini

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.*