

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 Smoked Bleu Cheese & Olive Oil, House made Pimento Cheese, Sundried Tomato Hummus, Lavosh

Gazpacho 6

Chive Oil

Fried Green Tomato (v) 9

Buttermilk Ricotta, Sweet Pickled Onion, Green Goddess Dressing

Garden

Spinach Salad 11

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

Caesar 11

Romaine, Jalapeno Cornbread Croutons, White Anchovies, Shaved Pecorino, Roasted Garlic 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) 14

Andouille, Louisiana BBQ, Pimento Cheese Grits

Vegetable Capellini (v) 19

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

*Joyce Farms Chicken 25

Goat Lady Honey-Fig Goat Cheese Stuffing, Citrus Farro, Muddy Pond Sorghum Molasses, Glazed Baby Carrots

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