

BREAKFAST



COLD-PRESSED JUICE

GARDEN PARTY kale, spinach, cucumber, celery, green apple, lemon, ginger 7
MORNING GLORY orange, pineapple, local honey, ginger, lavender 7
TURMERIC TANG coconut water, pineapple, lime, cayenne pepper 7
CHARCOAL LEMONADE lemon, agave, activated charcoal 7

TOASTS

AVOCADO TOAST za'atar, coconut oil, sourdough 8
WHIPPED MASCARPONE strawberries, chili honey, cinnamon, seven seed 9
SMOKED SALMON labneh, red pepper chutney, sourdough 12

MAINS

GREEK YOGURT house-made granola, seasonal fruit, vanilla yogurt 8
MORNING HUMMUS poached egg, chickpeas, pita 10
STOREY FARMS OMELET Anabasque, mushrooms, chives, petit salad 11
BROWN RICE BOWL poached egg, seasonal veggies, almond butter 12
GRITS & GREENS poached egg, king trumpet & oyster mushrooms, mushroom jus 14

SIDES

two eggs 4
cheesy grits 4
seven seed toast 4
crispy potatoes 5
bacon 6

TODAY'S PASTRIES

- croissant
chocolate croissant
pistachio-rose croissant
ham & cheese croissant
seasonal pocket danish
cheesy herb mini-quiche
Meyer lemon tea cake
cinnamon roll
sea-salt chocolate chip cookie
everything cookie

COFFEE & TEA

- drip / 3
espresso / 2.75
americano / 3
cortado / 3.50
cold brew / 3.50
cappuccino / 4
latte / 4.50
tahini mocha / 4.75
iced tahini mocha / 4.75
dirty chai latte / 4.75
espresso tonic / 4.50
-
assorted teas / 2.50
green, English breakfast,
red chai, chamomile,
ginger, earl grey

CHEF

Chelsey Conrad

Honest to GOODNESS

MEZZE \$5.50 each

HOUSE-MADE PICKLE PLATE *pickled vegetables*

KALE SLAW *peanuts, benne, soy*

HUMMUS *tahini, schug, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

GRILLED FAVA BEANS *hummus, schug*

SUGAR SNAP PEAS *calabrian chile, feta, mint*

BEETS *amba, lebneh, pickled onions, dill*

CHILLED PEA SOUP *crème fraîche, gremolata*

BACON WRAPPED DATES *parmesan*

CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*

FALAFEL *baba ghanoush*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

GRILLED RADISHES *herb tahini, crispy shallots*

FRIES *house-made ketchup*

SANDWICHES

add a mezza to any sandwich \$3

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal* 13

LAMB PITA *spiced yogurt, cabbage, Israeli salad* 14

ZUCCHINI & TOMATO *mustard tahini, tarragon pesto, walnuts, seven seed* 12

VEGGIE BURGER *green tahini, grilled onions, feta, roasted tomato, zucchini pickles, brioche* . . 12

I.F.C. *Israeli fried chicken, schug, tahini slaw, pickles, brioche* 13

DOUBLE CHEESEBURGER* *American cheese, special sauce, LTOP, brioche* 13

SALADS

BROWN RICE BOWL *poached egg, seasonal vegetables, almond butter* 12

SWEETHEART CABBAGE SALAD *olive relish, date chili paste, almonds, pomegranate* 12

SPRING LETTUCES *avocado crema, sugar snap peas, spring onion* 11

TUNISIAN FISH SALAD *tomato marinade, greens, hard boiled egg, preserved lemon* 17

ICE CREAM SANDWICHES

PEANUT BUTTER BLONDIE *chocolate rye-whiskey ice cream* 6

STRAWBERRY SHORTCAKE *sugar cookie, crème fraîche ice cream, strawberry sorbet* 6

Pastries, sweets and breads are available in our pastry case

MEZZE PLATE

choice of three mezza, pita

14

COLD-PRESSED JUICE

GARDEN PARTY

kale, spinach, cucumber, celery, green apple, lemon, ginger

7

MORNING GLORY

orange, pineapple, local honey, ginger, lavender

7

TURMERIC TANG

coconut water, pineapple, lime, cayenne pepper

7

CHARCOAL LEMONADE

lemon, agave, activated charcoal

7

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MEZZE \$5.50 each

HOUSE-MADE PICKLE PLATE *pickled vegetables*

KALE SLAW *peanuts, benne, soy*

HUMMUS *tahini, schug, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

GRILLED FAVA BEANS *hummus, schug*

ENGLISH PEAS *calabrian chile, feta, mint*

BEETS *amba, labneh, pickled onions, dill*

BACON WRAPPED DATES *parmesan*

CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*

FALAFEL *baba ghanoush*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

GRILLED RADISHES *herb tahini, crispy shallots*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

CHILLED PEA & AVOCADO SOUP *crème fraîche, gremolata*

FRIES *house-made ketchup*

SANDWICHES

add a mezza to any sandwich \$3

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal* 13

ZUCCHINI & TOMATO *mustard tahini, tarragon pesto, walnuts, seven seed* 12

VEGGIE BURGER *green tahini, grilled onions, feta, roasted tomato, zucchini pickles, brioche* . . 12

DOUBLE CHEESEBURGER *American cheese, special sauce, LTOP, brioche* 13

PLATES

BROWN RICE BOWL *poached egg, seasonal veggies, almond butter* 12

GRITS & GREENS *poached egg, king trumpet & oyster mushrooms, mushroom jus* 14

SHAKSHUKA *poached eggs, spiced tomato sauce, jalapenõ, tahini, pita* 12

MORNING HUMMUS *poached egg, marinated chickpeas, pita* 10

STUFFED FRENCH TOAST *blueberries, pecan butter, orange cream* 13

SIDES

GREEK YOGURT *house-made granola, seasonal fruit, vanilla yogurt* 8

AVOCADO TOAST 8

CHEESY GRITS 4

BACON 6

ICE CREAM SANDWICHES

PEANUT BUTTER BLONDIE *chocolate rye-whiskey ice cream* 6

STRAWBERRY SHORTCAKE *sugar cookie, crème fraîche ice cream, strawberry sorbet* 6

BUTCHER & BEE

PASTRY BASKET

Chef's choice of three house-made pastries

9

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kale, spinach, cucumber, celery, green apple, lemon, ginger

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MORNING GLORY

orange, pineapple, local honey, ginger, lavender

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TURMERIC TANG

coconut water, pineapple, lime, cayenne pepper

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CHARCOAL LEMONADE

lemon, agave, activated charcoal

7

CHEF

Chelsey Conrad

Honest to GOODNESS

MEZZE 3 for \$15 / 6 for \$30 / all for \$60 (serves two)

HOUSE-MADE PICKLE PLATE *pickled vegetables*

HUMMUS *tahini, schug, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

BEETS *amba, labneh, pickled onions, dill*

GRILLED FAVA BEANS *hummus, schug*

ENGLISH PEAS *calabrian chile, feta, mint*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*

FALAFEL *baba ghanoush*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

GRILLED RADISHES *herb tahini, crispy shallots*

CHILLED PEA & AVOCADO SOUP *crème fraîche, dukkah*

KALE SLAW <i>peanuts, benne, soy</i>	7
HASSELBACK SQUASH <i>brown butter, lemon, caper, breadcrumb</i>	10
SPRING LETTUCES <i>avocado crema, sugar snap peas, spring onion.</i>	11
SWEETHEART CABBAGE SALAD <i>olive relish, date chili paste, almonds, pomegranate</i>	12
BLUEBERRY FATTOUSH <i>greens, pita chips, carob tahini</i>	12
STUFFED SQUASH BLOSSOM <i>baba ghanoush, salsa crudo</i>	10
COCONUT GREENS <i>ginger, chile, lime</i>	8
CRISPY SWEET POTATOES <i>ancho chili sauce, peanut brittle, cotija, lime</i>	12
LAMB TARTARE <i>smoked labneh, olive lemon relish, crispy sunchoke</i>	13
SEARED QUAIL <i>turnip, soppressata, buttermilk.</i>	16
TAGLIATELLE <i>squash, english peas, lemon</i>	21
PAN SEARED FISH <i>lemon & green garlic risotto, spring vegetable salad</i>	27
CRISPY CHICKEN SHAWARMA <i>smoked potatoes, almond-mint chutney</i>	27
GRILLED SKIRT STEAK <i>chermoula, smashed cucumber salad</i>	28
LAMB CHOPS <i>lime yogurt, crispy turmeric rice, mint.</i>	29

**HOUSE-MADE
BREAD BASKET**

*za'atar,
extra virgin olive oil*

5

KEBAB PLATTER

*choice of shrimp, lamb,
chicken, or vegetable*

*Israeli salad, freekeh,
tahini, pita*

2 for 30 / all for 55

CHEESE BOARD

*Rosie's Robiola (NC)
Esmontonian (VT)
Anabasque (WI)*

15

CHEF

Chelsey Conrad

Honest to GOODNESS

WINE BY THE GLASS

SPANISH WINE FLIGHT 15
sample three small pours of our favorite Spanish wines

SPARKLING

HUBERT CLAVELIN | CHARDONNAY | CREMANT DU JURA | NV 13
full bodied, rich, nutty and yeasty

CASTELLROIG CAVA ROSAT | TREPAT | NV 13
sustainable, strawberries, rhubarb, crisp finish rosé

ROSÉ

DOMAINE VETRICCIE | CORSICA | 2016 9
The island of Corsica, pink limestone and clay soil

VILLA WOLF | RHINE RIVER VALLEY | PINOT NOIR | 2016 10
bright, refreshing, red berries, clean, zippy finish

MONTENIDOLI | SAN GIMIGNANO | CANAIUOLO | 2016 13
round, pink berries, rose from a hillside town in Tuscany

WHITE

LA SOLITUDE | CHÂTEAUNEUF-DU-PAPE | RHONE BLEND | 2015 . . . 10
creamy, stonefruit, apricots

EGEO | RUEDA | VERDEJO | 2015 9
crisp, vibrant, aromas of grapefruit, and lime zest

DÜRNBERG | GRÜNER VELTLINER | 2015 12
white pepper, golden pear, fresh apples vibrant acidity

THEVENET & FILS | CHARDONNAY | MÂCON | 2015 14
white Burgundy, round, pear, balanced acidity

KOBAL | SLOVENIA | ŠIPON FURMINT | 2016 12
golden pear, white flowers, lemon peel, racy acidity

RED

NALS MARGREID | SCHIAVA | 2015 9
light, fresh berries, earthy undertones, 100 yr old vines

DOMAINE DES BÉRIOLES | PINOT NOIR | 2014 14
soft tannins, red raspberries, currants, touch of vanilla

TENUTA DI BIBBIANO | CHIANTI CLASSICO | SANGIOVESE | 2014 . . 13
tart, dried fruit, savory and delicious

ZORZAL | TUPUNGATO VALLEY | CABERNET FRANC | 2015 10
spicy, bell pepper, black cherry, medium tannin

BLACK SLATE | PRIORAT | GRENACHE, CARIGNAN | 2014 13
soft nose, big and bold, dark, ripe black fruit, 6 months oak

COCKTAILS

AFTER RAIN COMES SUNSHINE

STRAWBERRY BOURBON SMASH 12
Virgil Kaine high rye bourbon, strawberry, lemon, mint

IT'S ALWAYS ACCEPTABLE TO WEAR WHITE

NEGRONI BLANCO 12
Hat-Trick gin, Cocchi Americano, Carpano Bianco

"IF IT WAS WARM, SHE WOULDN'T WEAR MUCH MORE"

RASPBERRY BERET 12
Striped Pig Rum, Lillet Blanc, framboise, lime

"HONEYDEW YOU WANT TO GET MARRIED?"

SORRY, BUT I CANTALOUPE"

IN DEW TIME 12
Vida mezcal, honeydew, cucumber, lime, smoked chili salt

CIDER

WÖLFFER NO. 139 | DRY ROSE CIDER | 12OZ 11
6.9% / Long Island, NY

ISASTEGI | SAGARDO NATURALA 8 / 15
*traditional sour Basque cider, try with the mezze;
 by the glass or half-bottle*

BEER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTION

HOPPIN' SHANDY | 12OZ 8
local draft beer & Cannonborough soda

BOTTLES & CANS

RIVER RAT AMERICAN KÖLSCH STORY | 12OZ 6
5.0% / Columbia, SC

FULLSTEAM HUMIDITY | PALE ALE | 12OZ 6
6.1% / Durham, NC

RIVER DOG | IPA | 12OZ 6
6.6% / Ridgeland, SC

REVELRY LEFTY LOOSY IPA | 16OZ 8
7.0% / Charleston, SC

BENFORD BREWING PROBELM SOLVER | IPA | 12OZ 8
11.5% / Lancaster, SC

UNKNOWN VENTURE | STOUT | 12OZ 6
6.4% / Charlotte, NC



WINE

BY THE BOTTLE

\$30 BOTTLES

SPARKLING

TENUTA PEDERZANA | LAMBRUSCO | MODENA | 2015

Dark red bubbles, spicy red fruit, young and vibrant

WHITE

LES VOILETTES | CÔTES DU RHONE | VIOGNIER | 2014

creamy and rich, stonefruit, apricots

DOMAINE LA GRANGETTE | PICPOUL | 2016

textured with ocean like minerality, honey & floral notes

MULDERBOSCH | CHENIN BLANC | 2016

herbal, stone fruit, white peach, citrus blossom

ROSÉ

VILLA WOLF | RHINE RIVER VALLEY | PINOT NOIR | 2016

bright, refreshing, red berries, clean, zippy finish

DOMAINE VETRICCIE | CORSICA | 2016

The island of Corsica, pink limestone and clay soil

RED

JEAN-PAUL VAUCLUSE | RHONE | GRENACHE | 2014

spicy, lush blackberry and cherries, soft tannins

TARIMA | ALICANTE | MONASTRELL | 2015

full bodied, medium tannin, licorice, chocolate, violets

\$45 BOTTLES

SPARKLING

HUBERT CLAVELIN | CHARDONNAY | CREMANT DU JURA | NV

full bodied, rich, nutty and yeasty

RAVENTÓS | BLANC CAVA | MACABEO BLEND | 2013

fresh, lively, yellow apple, pear, citrus and mineral notes

WHITE

SCLAVUS | ROBOLA | 2014

bright peach, citrus, golden apple, biodynamic

BLOOMER CREEK EDELZWICKER | RIESLING BLEND | 2014

Finger lakes family winery, dry, crisp sorbet, lime

LES CLAUX USSEGLIO | CHÂTEAUNEUF-DU-PAPE BLANC | 2013

golden hue, honeysuckle, pear, round acidity

GROCHAU CELLARS | WILLAMETTE | MELON DE BOURGOGNE | 2013

Oregon white, bright, earthy, mineral driven

GIO DOMINICO NEGRO | SERRA LUPINI | ARNEIS | 2015

peach pithe, grapefruit, stone, and lemon curd

CHIGNIN VIN DE SAVOIE | JACQUÈRE | 2015

rich and refreshing with a vibrant acidity

ROSÉ

UMATHUM | BURGENLAND | ZWIEGELT BLEND | 2016

biodynamic, bold plum, earthy, fruity, pink peppercorn

RED

SAINT GEORGE SKOURAS | NEMEA | AGHIORGHITIKO | 2013

Greek red similar to pinot noir, ripe red berry, luscious spice

POPULIS | MENDOCINO COUNTY | ZINFANDEL, NERO D'AVOLA | 2015

California red blend, tobacco, leather, fresh tannin

UWE SCHEIFER | BLAUFRÄNKISCH | 2013

Austrian refreshing red, violets, tart cherries, and currants

J. BRIX | SAN DIEGO COUNTY | CARIGNAN | 2014

stewed cranberry, baked cherries, medium bodied

FINCA LA MATA | RIBERA DEL DUERO | TEMPRANILLO | 2014

black-cherry, dark plum, peppery finish, medium tannin

CHÂTEAU DE LA LIGNE | BORDEAUX | MERLOT & CABERNET | 2012

smooth & elegant, ripe berries, black pepper, big tannin

\$60 BOTTLES

SPARKLING

PAPACITO | OREGON | PRIMITIVO | 2015

dark red, Lambrusco style, dried herbs, raspberry jam

ROSÉ

GRACI | ETNA ROSATO | NERELLO MASCALESE | 2015

Sicilian, light, volcanic soil, fresh minerality

WHITE

DOMAINE DE LA PINTE | SAVAGNIN | 2006

dried apricot, white flowers and wonderful acidity

RADIKON | PINOT GRIGIO | 2014

orange, anfora aged, oxidized with nutty, funky peach pith

ITSAS MENDI | TXAKOLINA | HONDARIBBI ZURI | 2014

Northern Spain, mineral driven, zesty acid, slight sparkle

JOSEF LEITZ EINS. ZWEI. DRY. | RHEINGAU | REISLING | 2015

dry reisling, apple, kumquat, apricot, lime zest

RYME CELLARS | 'HERS' CARNEROS | VERMENTINO | 2014

Husband and wife team, citrus, saline, rich texture

LIOCO | SONOMA | CHARDONNAY | 2015

Lemon curd, green papaya, pear, vanilla, chalk

CIRO PICARIELLO | FIANO DI AVELLINO | 2013

bright, clean, natural wine made from a low yielding grape

RED

DOMAINE DE LA PINTE | POULSARD | 2014

balanced red fruit, liquorice, currents, hibiscus

DOMAINE NOËLLAT | BURGUNDY | PINOT NOIR | 2014

earthy, dark cherry, traditional French pinot

DANIEL BOULAND | 'DELYS' | GAMAY | 2014

beautiful non-palate fatiguing Beaujolais

PITHOS COS | FRAPPATO & NERO D'AVOLA | 2014

light and easy drinking red from Sicily

WIND GAP | SOIF RED | 2015

Pax Mahle's 'vin de soif' summer fruits, clove and cinnamon

VINCA MINOR | CARIGNAN | 2014

soft raspberry, cranberry, eucalyptus from 85 year old vines

VINCENT PARIS COZES HERMITAGE | RHONE | SYRAH | 2015

meaty, floral, herbaceous, fresh black fruit

ELIZABETH SPENCER | NAPA VALLEY | CABERNET SAUVIGNON | 2014

big, bold, dark fruit, medium tannin, husband & wife team

\$90 BOTTLES

SPARKLING

ROBERT MONCUIT | LES MESNIL SUR OGER | CHAMPAGNE

true blanc de blancs; green apple, lemon, raw honey

WHITE

PATAILLE MARSANNAY | CHARDONNAY | 2014

delicious white Burgundy from a master of Marsannay

KOUTSOYANNOPOULOS | KSERA HOMATA | ASSYRTIKO | 2013

100 year old vine, dense with stonefruit and minerality, intense minerality and a touch of salinity

DOMAINE ROSTAING | VIOGNIER | 2012

intensely aromatic, apricot jam, white peach, honeysuckle

DOMAINE GUIBERTEAU | SAUMUR | CHENIN BLANC | 2014

pure, finesse minerality, thundering but balanced acidity

RED

MONTENIDOLI | 'SONO' | 2007

historic estate, bottle age; 'Sono' - I am what I am

LIGNIER CÔTE-RÔTIE | SYRAH | 2008

balanced, finesse, powerful, rich, inky, robust tannins

OIKONOMOY | LIATIKO | CRETE | 2006

ancient indigenous vines, velvety, robust fruit and tannins

BIG BASIN | SANTA CRUZ MOUNTAINS | GRENACHE BLEND | 2011

California Rhone style, medium bodied, spicy black berries

CASTEL NOARNA | CABERNET & MERLOT | DOLOMITI | 2007

classic Bordeaux blend full of flavor, minerality, structured

\$120 BOTTLES

RED

LIGNIER | CHAMBOLLE-MUSIGNY | PINOT NOIR | 2013

light, soothing tannins, tart red berries