

MEZZE *\$5 each / 5 for \$20 / all for \$50*

"WE CAN PICKLE THAT" *seasonal variety*

HUMMUS *tahini, spicy sauce, pita*

TURNIP CACIO E PEPE *turnips, parm, black pepper*

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

BEETS *everything spice, pistachio*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

GRILLED BROCCOLI *green tahini, shallot butter, sea salt*

CUCUMBER SALAD *strawberries, parmesan, sour corn vin*

CELERY SALAD *jalapeño pickled cherries, peanut vin*

PICKLED SHRIMP *gochujang, herbs, crispy shallot*

BACON WRAPPED DATES *parmesan*

FRIES *B & B ketchup*

SANDWICHES *11 EACH / ADD A MEZZE SIDE FOR 3*

FRIED AVOCADO *sour mango aioli, pickled fresnos, baguette*

CHEESY BEEF *skirt steak, giardiniera, provolone, hoagie*

I.F.C *Israeli fried chicken, harissa, tahini slaw, brioche*

GREEN CHILE CHEESEBURGER* *Gifford's bacon, chiles, pepperjack cheese, pickled red onion*

CHICKEN SHAWARMA *lamb bacon, skhug aioli, roasted tomato, alfalfa sprouts, red onion, pita*

ROASTED TURKEY *pea shoot pesto, pepper jelly, pickled chiles, sourdough*

CRISPY CATFISH *pickled lemon tartar, tomato, escarole, brioche bun*

PULLED SQUASH *shaved squash, grilled cabbage, smoked peach jam*

MORE FUN STUFF

GRILLED CAESAR *grilled red butter lettuce, creamy rhubarb vin, parmesan, blossoms* 13

ADD SHAWARMA SPICED CHICKEN THIGH \$4

AVOCADO CRISPY RICE *Carolina Gold crispy rice, escarole, peanuts, serrano chiles* 14

ADD SHAWARMA SPICED CHICKEN THIGH \$4

TURKISH HUMMUS *crispy chickpeas, pine nuts, pita, served warm* 9

ADD CHORIZO, MUSHROOMS OR GROUND BEEF FOR 2.

CHEF

Bryan Lee Weaver

Honest to GOODNESS

MEZZE *\$5 each*

"WE CAN PICKLE THAT" *seasonal variety*

HUMMUS *tahini, spicy sauce, pita*

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

BACON WRAPPED DATES *parmesan*

FRIES *house-made ketchup*

CELERY SALAD *jalapeno-pickled cherries, peanut vin*

PLATES

TURKISH HUMMUS *crispy chickpeas, pine nuts, pita, served warm* 9
ADD CHORIZO, MUSHROOMS OR GROUND BEEF FOR 2.

MUSHROOM TOAD IN THE HOLE *abalone mushroom, poached egg, spiced labna, manchego* 18

GREEN EGGS AND LAMB *braised lamb, buttermilk biscuit, avocado hollandaise* 15

PB&J FRENCH TOAST *pine nut halva, roasted strawberry jam* 12

BREAKFAST BURRITO *scrambled egg, hashbrown, chorizo, pepper-jack, pork green chile, crème fraîche* 14

FRIED AVOCADO SANDWICH *sunny egg, Gifford's bacon, comeback sauce, brioche* 13

GREEN CHILE CHEESEBURGER *Gifford's bacon, chopped chilies, pepper jack cheese, pickled red onion* 13
ADD AN EGG 1

AVOCADO CRISPY RICE *Carolina Gold crispy rice, escarole, peanuts, serrano chiles* 14

CHICKEN BISCUIT *Tennessee togarashi, honey butter, zucchini pickle* 13

SIDES

GIFFORD'S BACON *two pieces* 6

TWO EGGS *any style* 3

BUTTERMILK BISCUIT *with jam & butter* 3

GRILLED SOURDOUGH *with jam* 4

PASTRY BASKET *chef's choice of 3 housemade pastries* 9

COFFEE & TEA

Drip Coffee / 3

Espresso / 2.75

Stumptown Nitro Cold Brew / 4

Cappuccino / 3.50

Latte / 4

Assorted Teas / 2.50

BEVERAGES

Mexican Coca Cola / 3

Mexican Orange Fanta / 3

Mexican Sprite / 3

Abita Draft Root Beer / 3

Iced Tea / 2.50

Mint Lemonade / 3.50

CHEF

Bryan Lee Weaver

Honest ^{to} GOODNESS

MEZZE \$5 each / 4 for \$16 / all for \$48

"WE CAN PICKLE THAT" *seasonal variety*

HUMMUS *tahini, spicy sauce, pita*

PICKLED SHRIMP *gochujang, herbs, crispy shallot*

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

TURNIP CAGIO E PEPE *turnips, parm, black pepper*

EVERYTHING BEETS *everything spice, pistachio*

CELERY SALAD *jalapeño pickled cherries, peanut vin*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

GRILLED BROCCOLI *calabrian chile oil, pickled ramps*

CUCUMBER SALAD *blueberries, parmesan, sour corn vin*

BACON WRAPPED DATES *parmesan*

FRIES *B & B ketchup*

PICKLED, SMOKED N' FRIED OKRA *cornmeal, ranch dipping sauce* 9

GRILLED CAESAR *red butter lettuce, creamy rhubarb vin, parmesan, spring blossoms* 12

BRISKET MEATBALLS* *lime yogurt, Calabrian chili salsa, herbs* 12

GREEN CHILE CHEESEBURGER* *Gifford's bacon, chiles, pepper jack, pickled red onion* 13

ROOT BEER QUAIL *lamb bacon, fennel, blueberry mostarda* 16

DRY-AGED TARTARE* *30-day sirloin, celery root, Calabrian chiles, egg yolk* 15

GRILLED EGGPLANT *black garlic tahini, pickled cherries, pine nuts, chervil* 16

SEARED WILD MUSHROOM *pickled green tomato, spiced labneh, sunflower seeds, manchego* . . . 22

BRAISED LAMB *Israeli couscous, dukkah, pickled raisins, tomato confit, hot honey* 22

SPRING RISOTTO *wild mushrooms, English peas, fresh herbs, blossoms, parm* 20

BROWN SUGAR PORK BELLY *Anson Mills white rice peas, bacon caramel, pork rind popcorn* . . . 25

BEEF & BROCCOLI* *Bear Creek steak, charred broccoli, sour corn vin, smoked peach jam* 27

PAN-SEARED WRECKFISH *dirty rice, grilled okra, tomato nage* 24

AVOCADO CRISPY RICE

Carolina Gold crispy rice, escarole, peanuts, serrano chiles

14

FRIED CHICKEN

four- piece dark meat, tennessee togarashi, n'duja butter

16

TURKISH HUMMUS

crispy chickpeas, pine nuts, pita served warm

9

*add chorizo 2
add mushrooms 2
add ground beef 2*

CHEF

Bryan Lee Weaver

Honest to GOODNESS

**This item may contain raw animal product. Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

DESSERTS

ICE CREAM SANDWICH

blackberry chip, corn cookie

7

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone

6

BUTTERMILK TRES LECHES

louisiana berries, candied almonds

9

SPICED DARK CHOCOLATE POT DE CRÈME

meringue, cocoa nib, cayenne chile

9

ICE CREAM & SORBET DUO

daily selection

9

COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

LATTE / 4.00

ASSORTED TEAS / 2.50



DESSERTS

ICE CREAM SANDWICH

blackberry chip, corn cookie

7

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone

6

BUTTERMILK TRES LECHES

louisiana berries, candied almonds

9

SPICED DARK CHOCOLATE POT DE CRÈME

meringue, cocoa nib, cayenne chile

9

SORBET DUO

lemon buttermilk paired with daily fresh fruit

9

COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

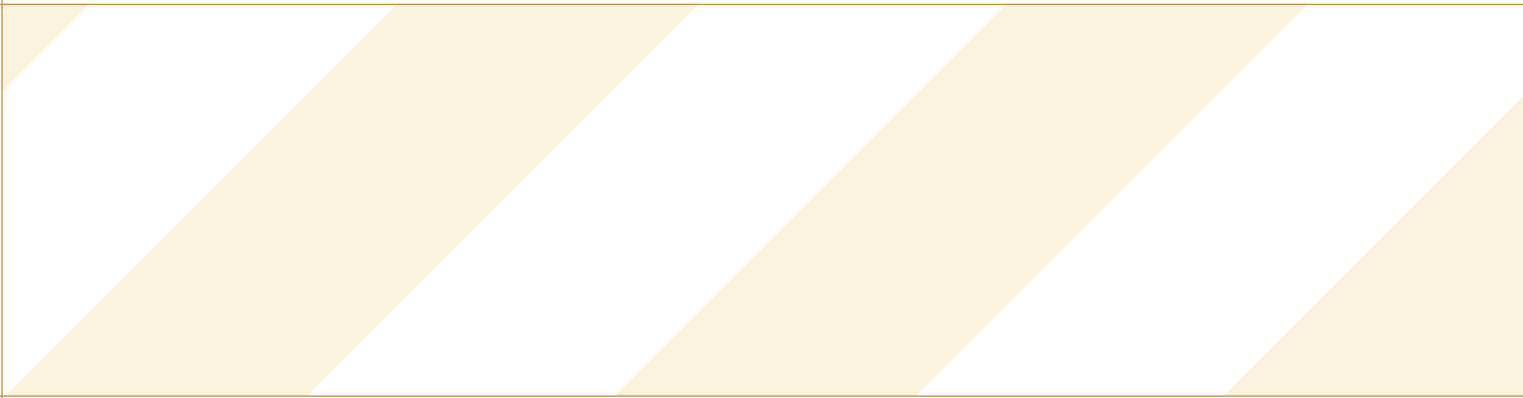
LATTE / 4.00

ASSORTED TEAS / 2.50





WINE



SPARKLING

- LAMBRUSCO DI SORBARA | ITALY | BARBOLINI13 | 48
raspberry, vanilla, orange peel, off dry/semi sweet
- PROSECCO | ITALY | TERREGAIE 9 |36
hints of apple, fruity aromas, refreshing
- LES MURGIERS EXTRA BRUT | FRANCE | FRANCIS BOULARD 95
fresh, vigorous, high acidity, green apples; very dry
- CREMANT DE LOIRE BRUT | FRANCE | CYRILLE SEVIN 62
white peach, pear, mint, almonds, dry

ROSÉ

- MALBEC | FRANCE | 'A TABLE!' - FABIEN JOVES13 | 52
wild cherry, fresh berries, turkish honey, cool, refreshing
- PINOT GRIS | FRANCE | DOMAINE DE REUILLY 56
floral, ripe apricots, stony minerality

FEATURED WINE

- CHARDONNAY | CALIFORNIA | WHETSTONE 50
tropical fruit, herbal, coastal nuance, lush flavor
- SYRAH | SONOMA COAST | RED CAR 10 | 40
blueberry, bacon, lavender, plum, white pepper

WHITE

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|-------------------------------------------------------------|--------------------------------------------------------------------|
| MUSCADET LA GRANGE LOIRE LUNEAU PAPIN8 36 | TXAKOLINA BASQUE AMETZOI 45 |
| <i>racy, granite, lime zest, fresh grapefruit</i> | <i>basque specialty, lime zest, briny, lemon rind, slight fizz</i> |
| WHITE BLEND FRANCE CHATEAU LE PAYRAL11 44 | SAUVIGNON BLANC WILLAMETTE VALLEY PATTI GREEN 59 |
| <i>pineapple, grapefruit, flint, clean and crisp finish</i> | <i>white grapefruit, green apples, silky texture, crisp finish</i> |
| ALBARINO SPAIN DAVID BOWLER SEREA13 52 | RIESLING-TROKEN GERMANY CLEMENSBUSCH 65 |
| <i>citrus, green apple, grapefruit, herbal, minerality</i> | <i>peach and lime blossom on the nose, inviting and juicy</i> |
| GODELLO SPAIN GODEVAL11 44 | PINOT BLANC AUSTRIA BECKER 36 |
| <i>stone fruit, juicy citrus, peach pith, nutty finish</i> | <i>cool melon, stone fruit, wet stone and mineral finish</i> |
| CHARDONNAY CALIFORNIA LIOCO15 60 | TOCAI FRIULANO ITALY LA DUE TERRE 75 |
| <i>golden apple, honeydew, jasmine, saline, bright</i> | <i>exuberant acidity, full bodied, dried apricot, mango</i> |
| | CHARDONNAY OREGON ST. INNOCENT 60 |
| | <i>french in style, bright acidity, slight oak and stone fruit</i> |

RED

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| PINOT NOIR OREGON AVERAEN14 56 | GAMAY BEAJOLAIS VILLAGES STEPHANE AVIRON 25 |
| <i>strawberries, cherries, soft tannins</i> | <i>ripe red fruits, earth & herbs</i> |
| BARBERA ITALY LULI13 52 | PINOT NOIR SANTENAY RENE LEQUIN COLIN 25 |
| <i>juicy bing cherry, blackberries, black pepper, soft tannins</i> | <i>soft, ripe red cherries, smooth texture, balanced acidity</i> |
| LISTAN NEGRO CANARY ISLANDS FONTON DE ORO14 56 | PINOT NOIR/GAMAY AVEYRON LOU JO - NICOLAS CARMARANS 90 |
| <i>red berries, black tea, lavender, and a touch of smoke</i> | <i>bing cherry, violets, raspberry, clove and orange peel</i> |
| TEMPRANILLO SPAIN EL JEFE 1 LITRE 10 40 | SANGIOVESE ROSSO DI MONTEPULCIANO GODIOLO 45 |
| <i>black currant, spicy oak, toasted spices, licorice</i> | <i>medium bodied, bright cherry and pluot notes</i> |
| RHONE BLEND LOVE RED CALIFORNIA BROCC CELLARS13 52 | CARGINAN LANGUEDOC MATHIEU LODOGAR 47 |
| <i>medium body, fruity & earthy</i> | <i>blackberry, sandalwood, lavender, plum, white pepper</i> |
| CARIGNAN SATIVA CALIFORNIA LIOCO15 60 | ZINFANDEL SONOMA COUNTY VALRAVN 48 |
| <i>dark mylberry, chocolate notes & rich</i> | <i>dark plum, boysenberry, licorice laced with pepper</i> |
| CAB/MERTLOT BIODYNAMIQUE-BORDEAUX LE BERGEY 10 40 | GRENACHE/SYRAH CHATEAUNEUF DU PAPE DOM. DE SAJE 90 |
| <i>rich, full bodied, earth and chocolate notes</i> | <i>soft, peppery, dark fruits and jammy, earthy finish</i> |