

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

PB&J pecan butter, peach jam, candied pecans, seven seed 6
AVOCADO TOAST za'atar, coconut oil, sourdough 8
SMOKED SALMON labneh, red pepper chutney, sourdough 12

MAINS

MORNING HUMMUS poached egg, chickpeas, pita 10
STOREY FARMS OMELET Pecora Nocciola, mushrooms, chives, tomato salad 11
BROWN RICE BOWL poached egg, seasonal veggies, almond butter 12

SIDES

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

TODAY'S PASTRIES

- croissant
chocolate croissant
bourbon butter pecan croissant
corn and concord grape donut
ham & cheese croissant
seasonal pocket danish
seasonal quiche
banana bread
cinnamon roll
count choklava
sea-salt chocolate chip cookie
everything cookie
chocolate brownie (GF)

COFFEE & TEA

- drip | 3
espresso | 2.75
espresso up | 3.25
macchiato | 3
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
london fog | 5
honey lavender iced latte | 5
-
assorted teas | 2.50
green, English breakfast,
red chai, chamomile,
ginger, earl grey

CHEF

Chelsey Conrad

Honest to GOODNESS

MEZZE *3 for \$15 / 8 for \$40 / all for \$65 (serves 2-3)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

HUMMUS *tahini, schug, pita* **add boiled peanut \$2**

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

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

POTATO BEIGNETS *muhammara*

SAUTÉED CUCUMBERS *kimchi, asian pear*

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

FALAFEL *baba ghanoush*

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

ISRAELI SALAD *pickled turmeric onion, fenugreek vinaigrette*

EGGPLANT SALAD *tahini, harissa*

FRIES *house-made ketchup*

SANDWICHES *add a mezza to any sandwich \$3*

SMOKED MUSHROOM "B.L.T" *roasted garlic tahini, lettuce, heirloom tomato, seven seed* 12

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

CLASSIC B.L.T. *Neuske's bacon, lettuce, heirloom tomato, miso mayo, brioche* 13

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

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

PUMPKIN'WICH *pecan butter, mushroom conserva, tahini, seven seed* 13

PLATES *add a mezza to any plate \$3*

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

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

MIDDLE EASTERN MIGAS *spicy scrambled eggs, pita strips, tahini, cilantro* 11

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

STUFFED FRENCH TOAST *pumpkin butter, whipped crème fraîche, maple* 13

BRAISED SHORT RIB *poached egg, turmeric grains, chestnuts, roasted squash, short rib jus* 17

SIDES

BACON 6

AVOCADO TOAST *za'atar, coconut* 8

TRIPLE CORN GRITS *za'atar popcorn* 5

HOUSE-MADE PASTRY BASKET

chef's choice of pastries

9

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

MORNING GLORY

orange, pineapple, local honey, ginger, lavender

TURMERIC TANG

coconut water, pineapple, lime, cayenne pepper

CHARCOAL LEMONADE

lemon, agave, activated charcoal

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SANDWICHES

add a mezze to any sandwich \$3

PUMPKIN'WICH *pecan butter, mushroom conserva, tahini, seven seed* 13

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

I.F.C. *Israeli fried chicken, preserved lemon aioli, green harissa, lettuce, tomato, brioche* . . . 13

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

SALADS

LOCAL LETTUCES *Asian pear, hazelnut, Esmontonian, preserved lemon vinaigrette* 9

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

WARM SQUASH SALAD *apple, tokyo bekana, pumpkin butter, country ham, peanut brittle* 12

ICE CREAM SANDWICHES

CHOCO TACO *yuzu-coconut sherbet, chocolate, brown butter waffle shell* 6

BROWNIE & PASSIONFRUIT *(GF) chocolate brownie, passionfruit ice cream* 6

MEZZE PLATE

choice of three mezze, pita

14

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lemon, agave, activated charcoal

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MEZZE 3 for \$15 / 8 for \$40 / all for \$60 (serves 2-3)

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- HUMMUS *tahini, schug, pita* **add boiled peanut \$2**
- WHIPPED FETA *fermented honey, cracked black pepper, pita*
- BACON WRAPPED DATES *parmesan*
- SPICY CARROTS *yogurt, salsa verde, crispy grains*
- POTATO BEIGNETS *muhammara*
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- EGGPLANT SALAD *tahini, harissa*

- LOCAL LETTUCES *Asian pear, hazelnut, Esmontonian, preserved lemon vinaigrette* 9
- GRILLED OKRA *pilpelchuma, fried Jimmy Red cornbread, yogurt tahini* 10
- SHISHITOS *country ham, Chinese five spice, sungold tomatoes* 10
- WARM SQUASH SALAD *apple, tokyo bekana, country ham, pumpkin butter, peanut brittle* 12
- ROASTED CAULIFLOWER *chraimeh, mint, benne* 12
- LAMB TARTARE *smoked labneh, lemon olive relish, crispy sunchokes* 13
- SQUASH 'FONDUE' *Anabasque, toasted seeds, sourdough* 15
- GRILLED QUAIL *braised field peas, tempura okra, peach harissa glaze* 16
- GNOCCCHI *stewed heirloom tomatoes, basil pesto, parmesan* 19
- CRISPY HALF CHICKEN *shawarma spices, smoked potatoes, almond-mint chutney* 24
- PAN SEARED FISH *"dolma" rice, tomato salad, feta* 26
- GRILLED SKIRT STEAK *chermoula, smashed cucumber salad* 28

BREAK BREAD

a thoughtful loaf from the B&B bakery

5

KEBAB PLATTER

choice of shrimp, lamb, chicken, or vegetable

Israeli salad, freekeh, tahini, pita

2 for 30 / all for 55

CHEESE BOARD

Winsome (NC, goat & cow)

Noah's Arcade (VA, raw goat & sheep)

Spring Fever (NC, cow)

15

CHEF

Chelsey Conrad

Honest to GOODNESS

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

WINE BY THE GLASS

SPARKLING

CASTELLROIG BRUT CAVA | XAREL-LO, MACABEU | PENEDES | NV ...11
aromas of white flowers, stone fruit, dry citrus peels

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

SPARKLING ROSÉ

CAVE DE BISSEY | BURGUNDY | ALIGOTE & PINOT NOIR | NV 12
sustainable, fresh fruit, strawberries, rhubarb, crisp

ROSÉ

GAÍA 14-18H | AGIORGITIKO | GREECE | 201611
bright, dried figs, baking spices, zippy acidity

FRANÇOIS MILLET | PINOT NOIR | SANCERRE | 2016 13
dry, crisp, red berries, balanced acidity

WHITE

TEMPLIERS | MELON DE BOURGOGNE | MUSCADET | 2015..... 9
fresh citrus, crisp green apple, lime, liquorice & fig

DOMAINE PETRONI | VERMENTINU | CORSICA | 2016..... 9
ripe peach, rich fruit, yellow apple, long finish

KOBAL | PINOT GRIGIO | SLOVENIA | 2016..... 13
pink hue, ripe pears, white flowers, oak aged for 1 month

OLIVIEIRA LECESTRE | CHARDONNAY | CHABLIS | 2016..... 14
mineral driven, lemon, grapefruit, fresh acidity

CAN FEIXES BLANC | PARELLADA, MACABEU | PENEDES | 2016 ... 10
chalky minerality, papaya, mango, lively spritz

RED

KALTERERSEE AUSLESE | SCHIAVA | ALTO ADIGE | 2012 9
light, fresh berries, earthy undertones

DOMAINE DES BÉRIOLLES | PINOT NOIR | LOIRE | 2012 14
soft tannins, red raspberries, currants, touch of vanilla

GAMINO DE NAVAHERREROS | GARNACHA | MADRID | 201511
elegant perfume, tangy acidity, clove, blackberry & plum

PITHOS COS NERO DI LUPO | NERO D'AVOLA | SICILY | 2014 12
cherry, plum, licorice, leather, soft tannin

CABURNIO | CABERNET SAUVIGNON, MERLOT | 2012 13
"super Tuscan" with red fruit, medium tannin, fresh acid

**all wines are available by the bottle*

COCKTAILS

AFTER RAIN COMES SUNSHINE

STRAWBERRY BOURBON SMASH 12
Virgil Kaine Rip-Track bourbon, strawberry, lemon, mint

HOW ELSE DO YOU EXPLAIN HOW THEY MAKE HONEY?

BEE'S VESPER..... 12
Hat-Trick gin, Cathead Honeysuckle vodka, Lillet Blanc

SOUTHERN LIFE

COOL TEA TODDY.....11
Striped Pig rum, ginger tea, honey, lemon, basil

IT DOESN'T FEEL LIKE FALL...

MANZANITA 12
El Jimador tequila, mezcal, apple shrub, lime, cinnamon

CIDER

URBITARTE | BASQUE, SPAIN | 2015 7/25
sour apple, tart, earthy barnyard, white flowers | 6%

WÖLFFER | LONG ISLAND, NY 10
No. 139 Dry Rose Cider | 6.9%

BEER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTIONS

WESTBROOK | MOUNT PLEASANT, SC 6
Gose 4% | IPA 6.8%

FULLSTEAM | DURHAM, NC 6
Paycheck Pilsner | 4.5%

FREEHOUSE | CHARLESTON, SC 6
Folly's Pride Blonde Session Ale | 4.9%

HOLY CITY | N. CHARLESTON, SC..... 6
Pluff Mud Porter | 5.5%

REVELRY | CHARLESTON, SC 8
Gullah Cream Ale | 5.5% | 16oz

BENFORD | LANCASTER, SC 6
O'SOO Stout | 5.9%

SWAMP CABBAGE | COLUMBIA, SC..... 6
Rubrum Red IPA | 5.9%

SOUTHERN BARREL | BLUFFTON, SC 6
Saison N'on N'on | 7.2%

BENFORD | LANCASTER, SC 8
Problem Solver Imperial IPA | 11.5%



DESSERTS

ICE CREAM SANDWICH

GF brownie, passionfruit ice cream

6

CHOCO TACO

yuzu, chocolate shell, shaved coconut

6

ICE CREAM DRUMSTICK

*waffle ice cream, caramelized white chocolate,
waffle bits*

5.5

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone

6

ICE CREAM & SORBET

two scoops of your choice:

sorbets: concord grape / pluot / cherry

ice cream: tres leches / corn

5

CHEESE BOARD

Winsome (NC, goat & cow)

Noah's Arcade (VA, raw goat & sheep)

Spring Fever (NC, cow)

15



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WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

DOMAINE LA GRANGETTE | PICPOUL | LANGUEDOC | 2016

textured with ocean like minerality, honey & floral notes

THIRST | CLAIRETTE, CHENIN BLANC, VERDELHO | S. AFRICA | 2015

unfiltered, stone fruits, fresh acidity & salinity

CAMP | CHARDONNAY | SONOMA COUNTY | 2016

chardonnay from three vineyards, balanced acid, subtle oak

CHEVALIER DE LA GARDIE | MARSANNE | LANGUEDOC | 2013

rich & buttery, white flowers, 6 months oak

SARTARELLI | VERDICCHIO | MARCE | 2015

fresh, citrus peels, herbs, green apple, anise, almonds

ROSÉ

MAS DE LA DAME | RHONE BLEND | PROVENCE | 2015

refreshing, fruity, peaches, fresh strawberries

ST. SUPÉRY | CALIFORNIA RED BLEND | NAPA VALLEY | 2015

bright & crisp, raspberry, pomegranate, rose petals

RED

VENICA | MERLOT | FRIULI | 2015

round, ripe plums, herbaceous, delicate tannins

VALLE REALE | MONTEPULCIANO | D'ABRUZZO | 2010

dark berries, rich fruit & spices, rich & aromatic

HEDGES CMS | CABERNET BLEND | COLUMBIA VALLEY, WA | 2014

smoke, herbs, plum, black currant, bold tannin

\$45 BOTTLES

SPARKLING

ADAMI GARBÉL PROSECCO BRUT | GLERA | TREVISO | NV

tart, crisp fruit, yellow apple, white melon, lengthy finish

RAVENTÒS | SPARKLING ROSÉ | MONASTRELL | REGGIANO | 2015

juicy, red berries, silky, walnut, fresh acidity

WHITE

FRANÇOIS MILLET | SAUVIGNON BLANC | SANCERRE | 2016

fresh, bright, preserved lemon, rosemary, sage

GIO DOMINICO NEGRO | SERRA LUPINI | ARNEIS | PIEDMONT | 2015

peach pithe, grapefruit, stone, and lemon curd

VIÑA SASTRE FLAVUS | PALOMINO | RIBERA DEL DUERO | 2009

pear skin, melon, ginger, herbal overtone

TENUTA DELLE TERRE NERE | GRECANICO BLEND | SICILY | 2016

floral, fresh & salty, indigenous grapes from volcanic soil

MONTENIDOLI TRADIZIONALE | VERNACCIA | SAN GIMIGNANO | 2014

oak fermented & aged, round, luscious, cheese rind

ROSÉ

FORTY OUNCE ROSE | GAMAY BLEND | VIN DE FRANCE | 2016

fruit forward, strawberry essence, touch of acid

LOS BERMEJOS | LISTÁN NEGRO | CANARY ISLANDS | 2016

fresh, elegant, mineral driven, volcanic soil

ELIAN DA ROS OUTRE ROUGE | ABOURIOU | BORDEAUX | 2014

big, juicy, ripe strawberry, a dark rose

RED

BAILEYANA FIREPEAK | PINOT NOIR | EDNA VALLEY | 2015

ripe & bright red fruit, rich spice, silky, long finish

UWE SCHEIFER | BLAUFRAKISCH | AUSTRIA | 2014

soft red currants, tart cherries, violets

FANTI | SANGIOVESE | ROSSO DI MONTALCINO | 2014

chocolate, dried cherry & strawberries, full bodied

RAÚL PÉREZ ULTREIA 'ST JACQUES' | MENCIA | BIERZO | 2015

fresh & fruity, herbs of thyme & rosemary, earthy richness

CHÂTEAU LIGNE | MERLOT & CABERNET | BORDEAUX | 2012

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

\$60 BOTTLES

ROSÉ

LA BASTIDE BLANCHE | BANDOL | MOURVÈDRE BLEND | 2016
stone fruits, clove, floral & spice, refreshing

GRACI | ETNA ROSATO | NERELLO MASCALESE | 2015
Sicilian, light, volcanic soil, fresh minerality

WHITE

ITSAS MENDI | HONDARRABI ZURI | TXAKOLINA | SPAIN | 2014
northern Spain, mineral driven, zesty acid, slight sparkle

RYME CELLARS 'HERS' | VERMENTINO | CARNEROS | 2014
husband and wife team, citrus, saline, rich texture

CIRO PICARIELLO | FIANO DI AVELLINO | CAMPANIA | 2013
bright, clean, natural wine made from a low yielding grape

BENITO SANTOS | RIAS BAIXAS | ALBARNIO | 2015
white peach, melon, tangerine, orange zest, mineral finish

RADIKON | PINOT GRIGIO | SLOVENIA | 2014
orange, anfora aged, oxidized with nutty, funky peach pith

CHAPPELLET | CHARDONNAY | NAPA VALLEY | 2014
Pritchard Hill vineyard, destroyed by wild fire

RED

DOMAINE NOËLLAT | PINOT NOIR | BURGUNDY | 2014
earthy, dark cherry, traditional French pinot

JULIEN SUNIER | GAMAY | MORGON | 2016
bright, floral, organic grapes, smooth tannin, lengthy finish

CURTO MARCO | NEBBIOLO | BAROLO | 2009
ripe black cherry, hints of coffee & chocolate, light tannin

WIND GAP | SOIF RED | CALIFORNIA | 2015
Pax Mahle's 'vin de soif' summer fruits, clove and cinnamon

MARGERUM M5 | RHONE BLEND | SANTA BARBARA COUNTY | 2013
dark plum, youthful fruits, sweet perfume, ripe tannin

ELIZABETH SPENCER | CABERNET SAUVIGNON | NAPA VALLEY | 2014
big, bold, dark fruit, medium tannin, husband & wife team

VINCENT PARIS COZES HERMITAGE | SYRAH | RHONE | 2015
meaty, floral, herbaceous, fresh black fruit

MAGNUM OF REFUGIO RANCH | SYRAH | SANTA BARBARA | 2012
big, bold, chocolate, black pepper, blueberries, heavy tannins

\$90 BOTTLES

SPARKLING

ROBERT MONCUIT | LES MESNIL SUR OGER | CHAMPAGNE
true blanc de blancs; green apple, lemon, raw honey

JEAN-NOËL HATON | MARNE VALLEY | CHAMPAGNE
poached pear, apricot, white cherry, creamy, chalky finish

WHITE

KOUTSOYANNOPOULOS | KSERA HOMATA | ASSYRTIKO | GREECE | 2013
100 year old vine, dense with stonefruit, intense minerality

DOMAINE GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2014
pure, finesse minerality, thundering but balanced acidity

RAYMOND DUPONT-FAHN | CHARDONNAY | BURGUNDY | 2013
delicious & complex white Burgundy, vines planted in 1975

DOMAINE ROSTAING | VIOGNIER | NORTHERN RHONE | 2012
intensely aromatic, apricot jam, white peach, honeysuckle

OIKONOMOY | SITIA | CRETE | 2012
dry, richly aromatic, vivacious orchard fruits

RED

ITSAS MENDI EKLIPSE | PINOT NOIR | TXAKOLI | 2014
fresh, light bodied, earthy, Basque like minerality

KIVELSTADT SIBLING RIVALRY | PINOT NOIR | SONOMA VALLEY | 2014
cool climate hillside with volcanic soil, dry & balanced acid

FAILLA LOLA | PINOT NOIR | SONOMA COAST | 2015
single vineyard, baking spices, sage, bright tannins

REGIS BOUVIER | PINOT NOIR | MARSANNAY | 2012
black cherries, currants, violets, silky texture, 50yr old vines

PODERI ELIA | NEBBIOLO | BARBARESCO | 2008
red current, dried cherry, toasty oak, fine tannin

LEVET CÔTE-RÔTIE | SYRAH | NORTHERN RHONE | 2008
balanced, finesse, powerful, rich, inky, robust tannins

\$120 BOTTLES

WHITE

MAGNUM OF GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2014
pure, finesse minerality, thundering but balanced acidity

RED

LIGNIER | PINOT NOIR | CHAMBOLLE-MUSIGNY | BURGUNDY | 2013
light, soothing tannins, tart red berries

MAGNUM OF TRAVAGLINI | NEBBIOLO | GATTINARA | 2011
cherry, raspberry & spice, full bodied, medium tannin