

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, multigrain 5
AVOCADO TOAST za'atar, coconut oil, sourdough 5
SMOKED SALMON labneh, red pepper chutney, sourdough 8

MAINS

- MORNING HUMMUS poached egg, chickpeas, pita 10
SAUSAGE, EGG & CHEESE American, turmeric onion, hot sauce, tahini mayo, English muffin . . 11
STOREY FARMS OMELET Anabasque, mushrooms, chives, salad 11
BROWN RICE BOWL poached egg, seasonal veggies, almond butter 12

SIDES

- two eggs 4
triple corn grits 4
multigrain toast 4
crispy potatoes 5
bacon 6

TODAY'S PASTRIES

- croissant
chocolate croissant
pistachio rose croissant
seasonal donut
ham & cheese croissant
seasonal pocket danish
seasonal quiche
banana bread
cinnamon roll
sea-salt chocolate chip 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*

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

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

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

BEETS *hot mustard, crispy grains*

FALAFEL *baba ghanoush*

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

KOHLRABI "WALDORF" *apple, celery, yogurt, raisins, walnuts*

FRIES *house-made ketchup*

GRILLED RADISHES *honey harissa, tahini, dried mango, almonds*

BEET LATKES *horseradish cream, pear sage jam*

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

SAUSAGE, EGG & CHEESE *American, turmeric onion, hot sauce, tahini mayo, english muffin* . . . 11

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

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

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

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

DOUBLE TURKEY *tahini mayo, pomegranate relish, cranberry walnut levain* 14

TUNA MELT *turmeric aioli, gruyere, roasted tomato, sourdough* 14

PLATES *add a mezze 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 *turmeric grains, radish, poached egg, short rib jus* 16

SIDES

BACON 6

AVOCADO TOAST *za'atar, coconut* 5

TRIPLE CORN GRITS *za'atar popcorn* 5

HOUSE-MADE
PASTRY BASKET
chef's choice of pastries
 9

COLD-PRESSED JUICE

GARDEN PARTY
*kale, spinach, cucumber,
 celery, apple, lemon, ginger*

CHARCOAL LEMONADE
*lemon, agave, activated
 charcoal*
(try it with mezcal! +5)

MORNING GLORY
*orange, pineapple, local
 honey, ginger, lavender*

TURMERIC TANG
*coconut water, pineapple,
 lime, cayenne pepper*

7

CHEF

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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*WHIPPED FETA *fermented honey, cracked black pepper, pita*BACON WRAPPED DATES *parmesan*SPICY CARROTS *yogurt, salsa verde, crispy grains*CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*BEETS *hot mustard, crispy grains*FALAFEL *baba ghanoush*HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*KOHLRABI "WALDORF" *apple, celery, yogurt, raisins, walnuts*FRIES *house-made ketchup*GRILLED RADISHES *honey harissa, tahini, dried mango, almonds*BEET LATKES *horseradish cream, apple sage jam*
SANDWICHES add a mezza to any sandwich +3
PUMPKIN'WICH *pecan butter, mushroom conserva, tahini, multigrain* 13VEGGIE BURGER *green tahini, grilled onions, feta, roasted tomato, zucchini pickles, brioche* . . 12I.F.C. *Israeli fried chicken, preserved lemon aioli, green harissa, lettuce, tomato, brioche* . . 13ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal* 13DOUBLE CHEESEBURGER *American, special sauce, LTOP, brioche* 13BRAISED LAMB PITA *smoked labneh, cabbage, cucumber, pickled peppers* 14DOUBLE TURKEY *tahini mayo, pomegranate relish, cranberry walnut levain* 14TUNA MELT *turmeric aioli, gruyere, roasted tomato, sourdough* 14
BOWLS add on: mezza +3 / grilled or fried chicken +7
BRAISED PORK & LENTIL SOUP *kale, shawarma pita chips* 9LOCAL LETTUCES *Asian pear, hazelnut, Esmontonian, preserved lemon vinaigrette* 9BROWN RICE BOWL *poached egg, seasonal vegetables, almond butter* 12WARM SQUASH SALAD *apple, hearty greens, pumpkin butter, country ham, peanut brittle* . . . 12
ICE CREAM SANDWICHES
CHOCO TACO *yuzu-coconut sherbet, chocolate, brown butter waffle shell* 6
MEZZE PLATE

choice of three mezza, pita

14

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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

CHEF

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Honest to GOODNESS

MEZZE 5 each / all for 45 (serves two)

PICKLED VEGETABLES *seasonal selections*
HUMMUS *tahini, schug, pita*
BACON WRAPPED DATES *parmesan*
SPICY CARROTS *yogurt, salsa verde, crispy grains*
CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*
BEETS *hot mustard, crispy grains*
FALAFEL *baba ghanoush*
HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*
KOHLRABI "WALDORF" *apple, celery, yogurt, raisins, walnuts*
GRILLED RADISHES *honey harissa, tahini, dried mango, almonds*
WHIPPED FETA *fermented honey, cracked black pepper, pitas* 8

BEET LATKES *horseradish cream, pear sage jam* 7

BRAISED PORK & LENTIL SOUP *kale, shawarma pita chips* 9

LOCAL LETTUCES *Asian pear, hazelnuts, Esmontonian cheese, preserved lemon vinaigrette* . . . 9

GRILLED OKRA *chile, fried cornbread, yogurt tahini* 10

SQUASH PANCAKE *Jimmy Red cornmeal, smoked butter, spicy maple* 10

WARM SQUASH SALAD *apple, winter greens, country ham, pumpkin butter, peanut brittle* . . . 12

'FONDUE' *Anabasque cheese, toasted seeds, sourdough, squash bowl* 12

LAMB TARTARE* *smoked labneh, lemon olive relish, crispy sunchokes* 13

GRILLED QUAIL *turnip gratin, asian pear glaze* 18

BEET & RICOTTA GNOCCHI *greens, hazelnuts, pomegranate, brown butter* 19

LOCAL TURMERIC POACHED FISH *carrots, beets, crispy sweet potatoes* 23

CRISPY HALF CHICKEN *shawarma spice, smoked potatoes, yogurt, almond-mint chutney* 24

LOCAL PAN SEARED FISH *pumpkin curry, rice, coconut, citrus* 26

CHARCOAL GRILLED SKIRT STEAK *mushrooms, potato beignets, muhammara* 28

HOUSE-MADE 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



DESSERTS

MAPLE MALLOW

*toasted maple marshmallow, chocolate mousse
nutmeg short bread, maple toffee, tangerine sherbet*
8.5

FIGGY TOFFEE PUDDING

bourbon sauce, whipped crème fraîche, pink grapefruit
8.5

TART TATIN

pink lady apples, soft whipped cream
8

CHOCO TACO

yuzu-coconut sherbet, chocolate, waffle shell
6

HANUKKAH DONUT (SUGGANIYAH)

kalamansi custard
5 each / two for 9

ICE CREAM DRUMSTICK

*waffle ice cream, caramelized white chocolate
waffle bits*
5.5

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone
6

CHEESE BOARD

*Winsome (NC, goat & cow)
Noah's Arcade (VA, raw goat & sheep)
Spring Fever (NC, cow)*
15



DESSERTS

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*toasted maple marshmallow, chocolate mousse
nutmeg short bread, maple toffee, tangerine sherbet*
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bourbon sauce, whipped crème fraîche, pink grapefruit
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WINE BY THE GLASS

SPARKLING

PERE MATA CUPADA NO.16 | CAVA BLEND | CATALONIA | 2013 12

fresh organic cava, bright citrus, almonds

SPARKLING ROSÉ

CAVE DE BISSEY | ALIGOTE & PINOT NOIR | BURGUNDY | NV 12

sustainable, fresh fruit, strawberries, rhubarb, crisp

ROSÉ

FRANÇOIS MILLET | PINOT NOIR | SANCERRE | 2016 13

dry, crisp, red berries, balanced acidity

WHITE

SARTARELLI | VERDICCHIO | MARCHE | 2015 10

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

CHÂTEAU HAUT SELVE | SAUVIGNON BLANC | BORDEAUX | 2013 . . . 11

oak fermented & aged, vanilla, white fruit, honey

PATRICK PIUZE 'VENDANGES' | CHARDONNAY | CHABLIS | 2016 . . 14

mineral driven, lemon, grapefruit, fresh acidity

THE FOUR GRACES | PINOT BLANC | WILLAMETTE VALLEY | 2014 . . 13

tropical fruit, juicy yellow apple, pine nuts, zesty acid

RED

DOMAINE DÉSIRÉ PETIT | TROUSSEAU | JURA | 2015 13

indigenous grape, ripe cherries, red berries, smooth tannin

DOMAINE DES BÉRIOLES | PINOT NOIR | BURGUNDY | 2016 14

soft tannins, red raspberries, currants, touch of vanilla

TORRE ZAMBRA | MONTEPULCIANO D'ABRUZZO | 2012 12

under-ripe cherries, wet earthy, medium body, dusty tannin

LOS DOS | GRENACHE & SYRAH | CAMPO DE BORJA | 2013 9

round, fruit forward, cherries, blackberries, full bodied

RECKLESS LOVE | CABERNET & SYRAH | SONOMA, CA | 2013 10

velvety, stewed cranberries, dark cherry, soft tannin

**all wines are available by the bottle*

COCKTAILS

APPLE BOURBON MULE 12

Virgil Kaine Ginger Bourbon, lime, apple cider, ginger beer

RED TORONTO SOUR 12

Tap 357 Maple Rye, lemon, little man's maple, fruity red wine

SPICED TAMARIND SIDECAR. 12

Striped Pig Spiced & Clear Rum, tamarind, lemon

CRANBERRY MAMA JAMA 12

El Jimador Tequila, cranberry jam, orange, lime, soda

BEE'S VESPER. 12

Hat-Trick Gin, Cathead Honeysuckle vodka, Lillet Blanc

LAMBRETTA 12

Hat-Trick Gin, Solerno, Aperol, grapefruit

BEER & CIDER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTIONS

URBITARTE | BASQUE, SPAIN | 2015 7/25

sour apple, tart, earthy barnyard, white flowers | 6%

QUEBRADA DEL CHUCAO | CHILE | 2015 7/25

hand crafted cider, dry & fresh, balanced acid

WÖLFFER | LONG ISLAND, NY 10

No. 139 Dry Rose Cider | 6.9%

SHIP'S WHEEL CIDER | CHARLESTON, SC 6

Original semi-dry & not too sweet | 5.5%

WESTBROOK | MOUNT PLEASANT, SC 6

Gose 4% | White Thai 5% | IPA 6.8%

GREEN BENCH | ST. PETERSBURG, FL. 6

Postcard Pilsner | 4.7%

QUEST | GREENVILLE, SC 6

Smoking Mirror Smoked Porter | 5.5%

HOLY CITY | N. CHARLESTON, SC. 6

Pluff Mud Porter 5.5% | Madam Basil Saison 6.7%

GLUTENBERG | MONTRÉAL, QC 8

Gluten Free IPA | 6% | 16oz

BENFORD | LANCASTER, SC 8

Problem Solver Imperial IPA | 11.5%

WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

CAN FEIXES BLANC | PARELLADA, MACABEO | PENEDES | 2016
chalky minerality, papaya, mango, lively spritz

DOMAINE LA GRANGETTE | PICPOUL | LANGUEDOC | 2016
textured with ocean like minerality, honey & floral notes

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

ROSÉ

ST. SUPÉRY | CALIFORNIA RED BLEND | NAPA VALLEY | 2015
bright & crisp, raspberry, pomegranate, rose petals

RED

DOMAINE GAUBY 'LES CALCINAIRES' | RHONE BLEND | ROUSSILLON | 2012
ripe & spicy fruit, black pepper, lengthy finish

TESSELLAE "VIEILLES VIGNES" | CARIGNAN | CATALONIA | 2014
70 year old vines, black raspberry, licorice, dried spices

\$45 BOTTLES

ROSÉ

MAGNUM OF CHÂTEAU SAINTE ROSELINE | PROVENCE BLEND | 2014
over 50oz; fresh berries, citrus peels, white flowers

KRUGER-RUMPF | PINOT NOIR | GERMANY | 2016
crisp, refreshing, floral, mango & raspberry

FORTY OUNCE ROSE | GAMAY BLEND | VIN DE FRANCE | 2016
fruit forward, strawberry essence, touch of acid

ELIAN DA ROS OUTRE ROUGE | ABOURIOU | BORDEAUX | 2014
big, juicy, ripe strawberry, a dark rose

WHITE

VALE DA CUPUCHA | FOSSIL BLEND | PORTUGAL | 2013
mineral driven, lemon, fresh peach, white flowers, salt

BETHIER | SAUVIGNON BLANC | SANCERRE | 2016
clean, crisp, white pepper, light acid & minerality

SOLAR DE SERRADE | ALVARINHO | VINHO VERDE | 2015
violets, orange blossom, grapefruit, mineral driven

TENUTA DELLE TERRE NERE | ETNA BLEND | SICILY | 2016
light, floral, fresh, salty, indigenous grapes from volcanic soil

BLACK SLATE 'LA MORERA' | GRENECHE BLANC | PRIORAT | 2014
apricot, fennel, fresh tarragon, fresh minerality

MONTENIDOLI TRADIZIONALE | VERNACCIA | SAN GIMIGNANO | 2014
rich, round, luscious, almonds, hay, cheese rind, dry finish

CHÂTEAU DE LAVERNETTE | CHARDONNAY | BEAUJOLAIS-BLANC | 2015
family run estate, juicy fruit, white flowers, silky acid

SPARKLING

RAVENTÒS | SPARKLING ROSÉ | MONASTRELL | REGGIANO | 2015
juicy, red berries, silky, walnut, fresh acidity

RED

BALVERNE CELLARS | PINOT NOIR | RUSSIAN RIVER VALLEY, CA | 2013
red fruits, hints of spice, oak notes, touch of vanilla

PIERRE-MARIE CHERMETTE 'ORIGINE' | GAMAY | BEAUJOLAIS | 2016
light purple fruit, fresh flowers, silky tannin, spicy finish

VENICA | MERLOT | FRIULI | 2015
round, ripe plums, herbaceous, delicate tannins

FANTI | SANGIOVESE | ROSSO DI MONTALCINO | 2014
chocolate, dried cherry & strawberries, full bodied

CHÂTEAU LIGNE | MERLOT & CABERNET | BORDEAUX | 2012
smooth & elegant, ripe berries, black pepper, big tannin

JACK NICKLAUS | CABERNET SAUVIGNON | NAPA VALLEY, CA | 2009
aged, toasted spices, cherry & raspberry, medium bodied

HEDGES CMS | CABERNET BLEND | COLUMBIA VALLEY, WA | 2014
smoke, herbs, plum, black currant, bold tannin

UNTI | ZINFANDEL | HEALDSBURG, CA | 2013
dark, ripe raspberry, lightly oaked, heavy tannin

\$60 BOTTLES

SPARKLING

BARONE PIZZINI | ITALIAN CHAMPAGNE BLEND | FRANCIACORTA | NV
white flowers, stone fruit, fresh acid & spice, zesty & vibrant

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

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

PAX | BUDDHA'S DHARMA | CHENIN BLANC | MENDOCINO COUNTY | 2015
dry, yet creamy, apricot, beeswax, white pepper, slight tannin

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

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

ROSÉ

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

RED

DOMAINE DE LA PINTÉ | POULSARD | 2015
light, tart fruit, liquorice, currents, hibiscus, touch of funk

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

JULIEN SUNIER | GAMAY | MORGON | 2016
natural wine, light, smooth tannins, lengthy finish

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

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

YANN CHAVE | SYRAH | COZES-HERMITAGE | SYRAH | 2015
meaty, floral, herbaceous, fresh black fruit

\$90 BOTTLES

SPARKLING

A.R. LENOBLE | ROSÉ | CHARDONNAY & PINOT NOIR | CHAMPAGNE | NV
strawberry & peach, Grand & Premier Cru vineyards

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

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

MONTENIDOLI 'SONO' | SANGIOVESE | SAN GIMIGNANO | 2007
female winemaker, hand harvested, 'Sono' - I am what I am

CASTELLARE | I SODI DI S. NICCOLO' | SANGIOVESE | CHIANTI | 2010
elegant, vanilla, cedar, leather, fine tannin, full bodied

WIND GAP | PINOT NOIR | SONOMA COUNTY | 2014
whole cluster pinot from 6 vineyards, pomegranate, strawberry, white flowers, earthy, sweet 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

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

LOUIS BOILLOT & FILS | PINOT NOIR | GEVREY-CHAMBERTIN | 2008
Premier Cru, elegant & earthy, fresh berries, vibrant