

MEZZE \$5 each / 3 for \$15 / all for \$45 (includes spreads)

HOUSE-MADE PICKLE PLATE *pickled vegetables*
BACON WRAPPED DATES *parmesan*
SPICY CARROTS *yogurt, dill salsa verde, crispy grains*
FALAFEL *baba ghanoush*
FRIES *house-made ketchup*
HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*
LOCAL BEETS *avocado green goddess, walnut gremolata, feta*
SPREADS SERVED WITH TWO PITA

HUMMUS *tahini, schug* 8

WHIPPED FETA *fermented honey, cracked black pepper* 8

BOWLS ADD GRILLED CHICKEN 4 / ADD AVOCADO 2

LOCAL LETTUCES *honey crisp apples, almonds, mint, lemon buttermilk vinaigrette* 10

KALE SALAD *legumes, toasted almonds, benne seeds, herb dressing* 10

ANSON MILLS BROWN RICE BOWL* *soft boiled egg, seasonal veggies, cilantro, mango dressing* ... 11

SANDWICHES ADD A MEZZE 3

PULLED SQUASH *smoked cabbage, cilantro vinaigrette, bbq sauce, b&b pickles* 11

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

SHRIMP BANH MI *pickled carrot, cucumber, spicy miso mayo, herbs, sesame roll* 13

BURGER* & FRIES *aged cheddar, bone marrow aioli, crispy vidalias, tomato jam* 14

SMOKED BRISKET *kimchi, pickled mushroom, seeded roll* 14

B.L.T.'s CELEBRATE TOMATO SEASON / ADD A MEZZE 3

B.L.T. *mayo, Nueske's bacon, pan de cristal* ADD AVOCADO OR EGG 2..... 10

B.L.T. TORTA *cotija cheese, avocado, guajillo peppers, brioche bun* 12

SOUTHERN B.L.T. *pimento cheese, coleslaw, brioche, pickled okra* 11

GOLD-PRESSED JUICES 7.00 EA

GARDEN PARTY *kale, spinach, cucumber, celery, green apple, lemon, ginger*
CHARCOAL LEMONADE *lemon, agave, activated charcoal*
MORNING GLORY *orange, pineapple, local honey, ginger, lavender*
DESSERTS

8 ea.

THE NUTTY MOOSE
hazelnut crunch, milk chocolate chantilly
COCONUT CREAM TART
coconut anglaise, lime zest
HONEY PANNA COTTA
Kennerty farms honey, candied pear, almonds
GELATO & SORBET
daily variety
5

BROWNIE GELATO SANDWICH
sweet cream gelato
6

CHOCOLATE CHIP GELATO SANDWICH
tahini gelato, cocoa nibs
6

CHEF
Michael Zentner
Honest to GOODNESS

MEZZE \$5 each / 3 for \$15 / all for \$40 (serves 2-3)

HOUSE-MADE PICKLE PLATE *pickled vegetables*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, dill salsa verde, crispy grains*

FALAFEL *baba ghanoush*

LOCAL BEETS *avocado green goddess, walnut gremolata, feta*

WHIPPED FETA *fermented honey, cracked black pepper*

HUMMUS *tahini, schug*

FRIES *house-made ketchup*

TOASTS

RICOTTA TOAST *honey crisp apples, basil, pistachio, honey, nine grain bread* 11

AVOCADO TOAST *fried egg, za'atar, nine grain bread* 10

BAGEL & WHITEFISH SALAD *capers, scallions, pickled mustard seeds, crème fraîche* 12

SANDWICHES ADD A MEZZE 3

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

SABICH PLATE* *eggplant, potato, egg, green tahini, amba, cabbage, pickled zucchini, pita* 13

BURGER & FRIES* *aged cheddar, bone marrow aioli, crispy vidalia onions, tomato jam* 14

B.L.T. *mayo, Nueske's bacon, pan de cristal* ADD AVOCADO OR EGG OR PIMENTO 2 10

SAUSAGE, EGG & CHEESE *American, turmeric onion, mayo, homemade bagel* 13

PLATES ADD A MEZZE 3

ANSON MILLS BROWN RICE BOWL* *soft boiled egg, veggies, cilantro yogurt, mango dressing* 11

SHAKSHUKA* *poached eggs, saffron tomato sauce, pepperonata, jalapeño* 12

APPLE PIE FRENCH TOAST *cream cheese filling, oat crumble* 13

FRENCH OMELETTE *goat cheese, chives, dijon-tahini* 11

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

BRAISED SHORT RIB *cheddar grits, okra, poached egg* 17

SIDES

TWO EGGS 4

CHEDDAR GRITS *crispy country ham* 5

BACON 6

DESSERTS

8 ea.

THE NUTTY MOOSE
*hazelnut crunch, milk
chocolate chantilly*

COCONUT CREAM TART
coconut anglaise, lime zest

HONEY PANNA COTTA
*Kennerty farms honey,
candied pear, almonds*

GELATO & SORBET
daily variety

BROWNIE GELATO SANDWICH
sweet cream gelato
6

CHOCOLATE CHIP GELATO
SANDWICH
tahini gelato, cocoa nibs
6

CHEF

Michael Zentner

Honest to GOODNESS

MEZZE *3 for 15 / all for 45 (serves 2-3)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

EGGPLANT SALAD *tahini, cilantro*

STEWED OKRA *crispy country ham*

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

LOCAL BEETS *avocado green goddess, walnut gremolata, feta*

FALAFEL *baba ghanoush*

LUNCH BOX PEPPERS *halloumi, basil, agrodolce*

SPREADS *SERVED WITH TWO PITA*

WHIPPED FETA *fermented honey, black pepper* 8

HUMMUS *tahini, schug* 8

BABA GHANOUSH *fairy tale eggplant, olive oil* 8

PLATES

B&B BREAD BASKET *za'atar, olive oil* 5

TOMATO SALAD *bellamy blue cheese, shiso-buttermilk vinaigrette, 9 grain croutons* 12

AEROPONIC GREENS *ricotta cheese, honeycrisp apples, almonds, lavender vinaigrette* 10

CHARRED BROCCOLI *Seminole squash puree, parmesan, chili glazed cashews* 10

KALE SALAD *legumes, red onion, honey roasted peanuts, herb dressing* 11

DRY AGED STEAK TARTARE* *bone marrow aioli, baguette* 16

CLAMMER DAVE'S CLAMS *sweet corn, tomato, grilled baguette* 15

LOCAL FISH *summer vegetables, cherry tomatoes, lemon-basil vinaigrette* 25

MAPLE ROASTED DELICATA SQUASH *smoked beets, Lacinato kale, coconut curry* 17

STUFFED QUAIL *castelvetrano olives, preserved lemon, concord grape aigre-doux* 15/24

TAGLIATELLE *wild mushrooms, charred onion butter, garlic chips, fermented aji dulce* 19

MOROCCAN FISH *heirloom pepper broth, Persian rice, pickled okra, spices* 25

CRISPY HALF CHICKEN *collards, sunchokes, walnuts, muhammara* 23

CHARCOAL GRILLED STEAK* *hasselback potato, tomato, crispy onion, bordelaise* 28

KEBABS *choice of two skewers, Israeli salad, freekeh, tahini, pita* 30

CHOICE OF SHRIMP, VEGETABLE, CHICKEN OR LAMB (3 FOR 45, 4 FOR 60)

FIRE YOUR FAVORITES

*a multi-course tasting
of the dishes we dig
right now*

45

CHEESE BOARD

Prairie Breeze

*-
Field of Creams*

*-
Bellamy Blue*

15

CHEF

Michael Zentner

Honest to GOODNESS



DESSERTS

THE NUTTY MOOSE

hazelnut crunch, milk chocolate chantilly

8

COCONUT CREAM TART

coconut anglaise, lime zest

8

HONEY PANNA COTTA

Kennerty farms honey, candied pear, almonds

8

BROWNIE GELATO SANDWICH

sweet cream gelato, chocolate sauce

6

CHOCOLATE CHIP GELATO SANDWICH

tahini gelato, cocoa nibs, chocolate sauce

6

ASSORTED GELATO & SORBET

daily variety

5

CHEESE BOARD

Prairie Breeze, Field of Creams, Bellamy Blue

15



DESSERTS

THE NUTTY MOOSE

hazelnut crunch, milk chocolate chantilly

8

COCONUT CREAM TART

coconut anglaise, lime zest

8

HONEY PANNA COTTA

Kennerty farms honey, candied pear, almonds

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BROWNIE GELATO SANDWICH

sweet cream gelato, chocolate sauce

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CHOCOLATE CHIP GELATO SANDWICH

tahini gelato, cocoa nibs, chocolate sauce

6

ASSORTED GELATO & SORBET

daily variety

5

CHEESE BOARD

Prairie Breeze, Field of Creams, Bellamy Blue

15



COFFEE & TEA

americano or drip / 3

espresso / 2.75

macchiato / 3

cortado / 3.50

cold brew / 3.50

cappuccino / 4

latte / 4.50

mocha / 4.75

dirty chai latte / 4.75

espresso tonic / 4.50

honey lavender iced latte / 5

—

assorted teas / 2.50

green, red chai, chamomile, ginger, earl grey



COFFEE & TEA

americano or drip / 3

espresso / 2.75

macchiato / 3

cortado / 3.50

cold brew / 3.50

cappuccino / 4

latte / 4.50

mocha / 4.75

dirty chai latte / 4.75

espresso tonic / 4.50

honey lavender iced latte / 5

—

assorted teas / 2.50

green, red chai, chamomile, ginger, earl grey

AFTER DINNER DRINKS

Ferreira 20yr Tawny Port / 13

Gozio Amaretto / 9

Kahlua / 8

Amarula / 9

Bailey's Irish Cream / 8

Fernet Branca / 4

Amaro Meletti / 8

Amaro Lucano / 9

Russell's Reserve Bourbon / 13

Wathen's Single Barrel Bourbon / 13

John L. Sullivan Whiskey / 9

Pierre Ferrand Cognac / 11

Grand Marnier / 8

Monkey Shoulder Scotch / 12

Johnnie Walker Black Scotch / 13

Macallan 12yr Scotch / 15

AFTER DINNER DRINKS

Ferreira 20yr Tawny Port / 13

Gozio Amaretto / 9

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Grand Marnier / 8

Monkey Shoulder Scotch / 12

Johnnie Walker Black Scotch / 13

Macallan 12yr Scotch / 15

WINE BY THE GLASS- ALL FEMALE WINE MAKERS

SPARKLING

SORELLE BRANCA | PROSECCO | VALDOBBIADENE | NV 11
ripe pear, peach, orange oil, lemony finish

JANZ | PINOT NOIR ROSÉ | TASMANIA | NV 13
fresh fruit, bright, crisp raspberries, tart currant

LATE SUMMER ROSE

ROSE BONBON | CINSULT, SYRAH | PROVENCE | 2017 14
hint of minerality, red berries, slightly off dry finish

WHITE

WIENINGER | GRÜNER VELTLINER | AUSTRIA | 2017 11
bosc pear, golden apples, white flowers, white pepper

CHEHALEM | PINOT GRIS | WILLAMETTE VALLEY | 2015 12
lush tropical fruit, apricot, touch of honey

HEDGES C.M.S | SAUVIGNON BLANC | COLUMBIA VALLEY | 2016 ... 10
vibrant lemon zest, lemongrass, warm pineapple

ANGELA VELENOSI | PECORINO | MARCHE | 2017 11
jasmine, herbs, and exotic fruit aromas, crisp finish

MARIE-PIERRE MANCIAT | CHARDONNAY | BURGUNDY | 2016 13
grapefruit, lemon curd, fresh melon, delicate white flowers

RED

MAYSARA '3 DEGREES' | PINOT NOIR | OREGON | 2015 14
black cherry, red plum, orange tea, rose petals

INCONNU 'LALALU' | CABERNET FRANC | CALIFORNIA | 2017 13
unfined, unfiltered, crushed herbs, raspberries

CARUSO & MININI | NERO D'AVOLA | SICILY | 2017 11
dark fruits, cherry, creme de cassis, soft tannins

CATHERINE LE GOEUIL | GRENACHE BLEND | RHÔNE | 2014 12
black pepper, plums lead into juicy currants, leather

GEN DEL ALMA 'JI JI JI' | MALBEC & PINOT NOIR | MENDOZA | 2017 . 11
tangy, electric berry, flint, rhubarb, smoke, violets

COCKTAILS

ITALIAN LOVE AFFAIR 11
Aperol sorbet, vodka, Lillet rosé, lemon

HIBISCUS RUM PUNCH 12
light and dark rums, hibiscus, ginger, orange, tiki bitters

AUTUMN SWEATER 12
Maple Rye Whiskey, amaro, orange

ONE IN A MELON 12
El Jimador Blanco tequila, cantaloupe, lime, sumac salt

BEER & CIDER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTIONS

SHIP'S WHEEL CIDER | CHARLESTON, SC 6
Original semi-dry & not too sweet 5.5%

SIXPOINT | BROOKLYN, NY 6
"The Crisp" Pilsner 5.4%

WÖLFFER | LONG ISLAND, NY 8
No. 139 Dry Rosé Cider 6.9%

LEFT HAND | LONGMONT, CO 6
Milk Stout 6.0%

FREEHOUSE | NORTH CHARLESTON, SC 6
Green Door Organic IPA 6.2%

WESTBROOK | MOUNT PLEASANT, SC 6
White Thai 5% | One Claw Rye Pale Ale 5.5%

ANDERSON VALLEY | BOONVILLE, CA 6
Framboise Rose Gose 4.2%

RIVER DOG | RIDGELAND, SC 6
Riverwalk Empire Pilsner 5.6%

EVIL TWIN | STRATFORD, CT 6
NOMADer Weisse 4.0%

GLUTENBERG | MONTREAL 8
American Pale Ale 16oz. (Gluten Free) 5.5%

BELL'S | COMSTOCK, MI 6
American Amber Ale 5.8%

HEAVY SEAS | BALTIMORE, MD 6
TropiCannon Citrus IPA 7.25%

EVIL TWIN | BOSTON, MA 8
"Soul Made" New England IPA 7% (16 oz)



WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

ÁLVARO CASTRO | MALVASIA BLEND | DÃO | 2015

DOMAINE GUILLOTIERE | CHENIN BLANC | LOIRE | 2015

BORGO M | FRIULANO | FRIULI GRAVE | 2014

RED

PULL 'BDX' | CABERNET, MERLOT | CALIFORNIA | 2012

TRAMIN | LAGREIN | ALTO ADIGE | 2015

SAINT CYR | GAMAY | BEUAJOLAIS | 2014

ELECTRIC & ALIVE

SPARKLING

CASTELLROIG | XAREL-LO BLEND | CAVA | PENEDÈS | NV 45

LOUIS DE GRENELLE | CABERNET FRANC ROSÉ | LOIRE | NV 42

WHITE

FORTY OUNCE | MELON DE BOURGOGNE | MUSCADET | 2016 38

ERSTE + NEUE | PINOT GRIGIO | ALTO ADIGE | 2016 42

KOUTSOYANNOPOULOS | ASSYRTIKO | GREECE | 2013 44

DOMAINE GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2015 68

OLIANAS | VERMENTINO | SARDEGNA | 2016 34

ITSAS MENDI | HONDARRABI ZURI | TXAKOLINA | BASQUE | 2016 40

PEREGRINE | SAUVIGNON BLANC | NEW ZEALAND | 2015 49

CHARLES GONNET | JACQUÈRE | SAVOIE | 2017 39

WIENINGER | GRÜNER VELTLINER | AUSTRIA | 2017 44

ROSÉ

BASTIDE BLANCHE | MOUVÈDRE BLEND | BANDOL | 2016 60

RED

MOREY | CHASSAGNE-MONTRACHET VV | BURGUNDY | 2014 68

LAETITIA | PINOT NOIR | ARROYO GRANDE | 2015 48

JULIEN SUNIER | GAMAY | MORGON | 2016 60

ITSAS MENDI EKLIPSE | PINOT NOIR | TXAKOLI | 2014 70

ABBZIA DI NOVACELLO | PINOT NERO | ALTO ADIGE | 2016 52

JEAN-LOUIS DUTRAIVE | GAMAY | FLEURIE | 2017 79

INCONNU 'LALALU' | CABERNET FRANC | CALIFORNIA | 2017 52

CARUSO & MININI | NERO D'AVOLA | SICILY | 2017 38

STRIKING & SUCCULENT

SPARKLING

AKAKIES | XINOMAVRO ROSÉ | GREECE | 2016

ODINOT | CHARDONNAY & PINOT NOIR | CHAMPAGNE | NV

WHITE

ITSAS MENDI 7 | REISLING & CHARDONNAY | TXAKOLINA | 2014

CIRO PICARIELLO | FIANO DI AVELLINO | CAMPANIA | 2013

DOMAINE BRU-BACHÉ | GROS MENSANG | JURANCON | 2014

GOLAN HEIGHTS 'GIGAL' | REISLING | GALILEE | 2014

IDLEWILD 'THE BEE' | MUSCAT, ARNEIS | CALIFORNIA | 2017

DOMAINE BOUCHARD | CHARDONNAY | BURGUNDY | 2013

TERRAZZE DELL'ETNA | NERELLO MASCALESE BIANCO | SICILY | 2013

REGO DO SOL | ALBARIÑO | RÍAS BIAxes | 2016

SIDEBAR 'RITCHIE' | SAUVIGNON BLANC | RUSSIAN RIVER | 2014

LE MONDE | PINOT BIANCO | FRIULI | 2016

CHEHALEM | PINOT GRIS | WILLAMETTE VALLEY | 2015

NICOLAS PERRIN | MARSANNE | CROZES-HERMITAGE | RHÔNE | 2014

MINIMUS | GRÜNER VELTLINER | OREGON | 2017

ROSÉ

JOLIE LAIDE | VALDIGUIÉ | MENDOCINO COUNTY | 2017

FANTI | SANGIOVESE | TUSCANY | 2017

RED

LÀVICO | NERELLO MASCALESE | SICILY | 2012

CABURNIO | CABERNET SAUVIGNON, MERLOT | TUSCANY | 2013

HERVE VILLEMADÉ | GAMAY | LOIRE | 2016

WIND GAP | PINOT NOIR | SONOMA COUNTY | 2014

PASQUALE PELISSERO | DOLCETTO | PIEDMONT | 2014

BORGOGNE BAROLO | NEBBIOLO | PIEDMONT | 2011

CATHERINE LE GOEUIL | GRENACHE BLEND | RHÔNE | 2014

UMANI RONCHI 'CÚMARD' | MONTEPULCIANO | MARCHE | 2017

OPPULENT & ROBUST

SPARKLING

DUVAL LEROY 1ER CRU | CHARDONNAY | CHAMPAGNE | NV

WHITE

PAX 'BUDDHA'S DHARMA' | CHENIN BLANC | MENDOCINO COUNTY | 2015

SOKOL BLOSSER | CHARDONNAY | OREGON | 2017

M. CHAPOUTIER | MARSANNE | CHANTE-ALOUETTE | RHÔNE | 2015

FAILLA | CHARDONNAY | SONOMA COAST | 2015

ROSÉ

UMATHUM | ZWEIFLET BLEND | BURGENLAND | 2017

RED

YANN CHAVE | SYRAH | COZES-HERMITAGE | 2015

JOHN DUVAL 'PLEXUS' | SHIRAZ BLEND | BAROSSA VALLEY | 2013

MONTEPELOSO AQUO | MONTEPULCIANO, CABERNET | TUSCANY | 2014

JOLIE-LAIDE | SYRAH | NORTH COAST | 2016

MEMORABLE & AMBITIOUS

WHITE

OIKONOMOY 'SITIA' | LIATIKO | CRETE | 2012

VOUGERIE 'CLOS DU PRIEURÉ' | VOUGEOT | BURGUNDY | 2014

E. GUIGAL | HERMITAGE BLANC | RHÔNE | 1999

RED

MAISON CHAMPY | PINOT NOIR | CHAMBOLLE-MUSIGNY | 2004

CONVENTO SAN FRANCISCO | TEMPRANILO | RIBERA DEL DUERO | 2005

VIÑA ARANA | TEMPRANILLO | RIOJA | 2009