

MEZZE

HOUSE-MADE PICKLE PLATE *seasonal local vegetables* / 5

BACON WRAPPED DATES *parmesan* / 2 ea

LOCAL BEETS *parmesan cream, olive walnut crumble* / 5

CRISPY SWEET POTATO *bacon-maple glaze* / 6

AMBROSE FARMS STRAWBERRIES *pistachio, goat cheese, mint* / 6

FRIES *house-made ketchup* / 5

WHIPPED FETA *fermented honey, cracked black pepper, pita* / 8

HUMMUS *tahini, schug, pita* / 6

FINGERLING POTATOES *white aioli, herbs* / 6

TOASTS

SALMON BAGEL *house-made bagel, cream cheese, beet pickled deviled egg* 14

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

SANDWICHES ADD A MEZZE 3

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

TAMAGO SANDWICH *soft scrambled eggs, miso mayo, chives, brioche* 8

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

BURGER & FRIES* *aged cheddar, aioli, crispy vidalia onions, tomato jam* 15

PLATES ADD A MEZZE 3

EARLY SPRING SALAD *snap peas, radishes, strawberries, lemon buttermilk vinaigrette* 12
ADD CHICKEN 4 / ADD AVOCADO 2

SHAKSHUKA* *poached eggs, saffron tomato sauce, tahini, peppers* 12

ANSON MILLS BROWN RICE BOWL* *poached egg, seasonal veggies, almond butter, turmeric onion* 12

STRAWBERRY FRENCH TOAST *cream cheese filling, mint* 13

MORNING HUMMUS *poached egg, tahini, schug* 11
ADD CHICKEN SHAWARMA 5 / ADD LAMB KEBAB 6.5

IRAQI FRIED CHICKEN LEGS *smoked za'atar ranch, Jimmy Red cornbread, B&B pickles* 13

CHARCOAL GRILLED BEEF TIPS *sunny egg, baby vidalia onion, valencia tomato, tahini* 14

HOUSE-MADE
**WALNUT-HONEY
 MORNING BUN**
 5

SIDES

TWO EGGS
 4

BACON
 6

CHEDDAR GRITS
crispy bacon
 4

COLD-PRESSED JUICE

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

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

Honest to GOODNESS

MEZZE *all for \$17 per person (3 person minimum)*

HOUSE-MADE PICKLE PLATE *seasonal local vegetables / 5*

BACON WRAPPED DATES *parmesan / 2 ea.*

LOCAL BEETS *parmesan cream, olive walnut crumble / 5*

FRIES *house-made ketchup / 5*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg / 5*

FALAFEL *tahini / 5*

BRUSSELS SPROUTS *kaffir labneh, dates, peanuts, chili oil / 7*

WHIPPED FETA *fermented honey, cracked black pepper / 8*

HUMMUS BOWL *tahini, schug / 6*

AMBROSE FARMS STRAWBERRIES *pistachio, goat cheese, mint / 6*

BOWLS *ADD GRILLED CHICKEN 4 / ADD AVOCADO 2*

LOCAL GREENS *roasted apples, almonds, ricotta, lavender vinaigrette 10*

EARLY SPRING SALAD *snap pea, strawberries, lemon buttermilk vinaigrette 12*

KALE SALAD *legumes, onion, honey roasted peanuts, benne seeds, herb dressing 10*

ANSON MILLS BROWN RICE BOWL* *soft boiled egg, seasonal veggies, almond butter 12*

IRAQI FRIED CHICKEN LEGS *smoked za'atar ranch, Jimmy Red cornbread, B&B pickles 13*

SANDWICHES *ADD A MEZZE 3*

PULLED SQUASH *smoked cabbage, cilantro vinaigrette, bbq sauce, b&b pickles, pan de cristal . 11*

GRILLED MUSHROOM PITA *local kale, black garlic tahini, parmesan, toasted hazelnuts 13*

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

LAMB KEBAB PITA *whipped feta, aeroponic greens, freekeh, mint, dill, chive 15*

BURGER & FRIES* *aged cheddar, aioli, crispy vidalia onions, tomato jam 15*

HUMMUS BOWL

9

ADD CHICKEN SHWARMA 5

ADD SOFT BOILED EGG 1.5

ADD LAMB KEBAB 6.5

DESSERTS

8 ea.

THE NUTTY MOOSE
*hazelnut crunch, milk
chocolate chantilly*

WARM APPLE CAKE
*spiced honey-crisp
apples, oatmeal cookie
gelato*

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

GELATO & SORBET

daily variety

5



*From February 14th to
March 14th we will be
donating a portion of our
dessert sales to **Enough Pie***

Honest to GOODNESS

MEZZE *all for 17 per person (3 person minimum)*

HOUSE-MADE PICKLE PLATE *seasonal local vegetables / 5*

BACON WRAPPED DATES *parmesan / 2 ea.*

BUTTERNUT SQUASH *maple labneh, pumpkin seeds, sage / 5*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg / 5*

FALAFEL *tahini / 5*

BRUSSELS SPROUTS *kaffir lime labneh, dates, peanuts, chili oil / 7*

LOCAL BEETS *parmesan cream, olive walnut crumble / 6*

GRILLED RADISHES *brown butter tahini, honey harissa / 4*

AMBROSE FARM STRAWBERRIES *goat cheese, pistachio, mint / 6*

SPREADS SERVED WITH TWO PITA

WHIPPED FETA *fermented honey, black pepper* 8

HUMMUS *tahini, schug* 6

FANCY GARLIC BREAD *ciabatta, black garlic honey butter* 5

PLATES

BOK CHOY *tamarind, coconut, togarashi, crispy shallots* 9

LOCAL LETTUCES *ricotta cheese, apples, almonds, lavender vinaigrette* 10

WINTER GREENS *legumes, red onion, honey roasted peanuts, herb dressing* 10

EARLY SPRING SALAD *strawberries, radish, snap pea, lemon buttermilk vinaigrette* 11

GLAMMER DAVE'S CLAMS *garlic sausage, fennel, preserved lemon, focaccia* 15

IRAQI FRIED CHICKEN *smoked za'atar ranch, Jimmy Red cornbread, B&B pickles* 22

CHARGRILLED STEAK* *brown butter sunchoke purée, winter vegetable hash, chimichurri* 24

ROASTED CAULIFLOWER *cashew butter, cauliflower couscous, smoked garlic oil* 17

DUCK CONFIT PAPPARDELLE *roasted mushrooms, caramelized spring onions, duck jus* 22

SEARED TILEFISH *Charleston gold rice, dashi broth, benne seeds, mushrooms* 26

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*

35

CHEESE BOARD

Fredonia

-

Rocket's Robiola

-

Hardware

15

Honest to **GOODNESS**



DESSERTS

THE NUTTY MOOSE

hazelnut crunch, milk chocolate chantilly

8

WARM APPLE CAKE

spiced honey-crisp apples, oatmeal cookie gelato

8

HONEY PANNA COTTA

Kennerty farms honey, candied pear, almonds

8

ASSORTED GELATO & SORBET

daily variety

5

CHEESE BOARD

(dinner only)

Fredonia, Rocket's Robiola, Hardware

15

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DESSERTS

THE NUTTY MOOSE

hazelnut crunch, milk chocolate chantilly

8

WARM APPLE CAKE

spiced honey-crisp apples, oatmeal cookie gelato

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HONEY PANNA COTTA

Kennerty farms honey, candied pear, almonds

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daily variety

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Fredonia, Rocket's Robiola, Hardware

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WINE BY THE GLASS

PRETTY IN PINK FLIGHT *three of our favorite rosé wines* . . 15

CHOOSE YOUR OWN ADVENTURE *pick any three wines* 15

“SILVER MOON’S SPARKLING”

STELLINA DI NOTTE | PROSECCO | ITALY | NV 9/34

MEINKLANG | PINOT NOIR ROSÉ | AUSTRIA | NV 🌿 12/44

“PURPLE LAMBORGHINI LURKIN’, ROZAY”

PULLUS | PINOT GRIGIO | SLOVENIA | 2017 11/42

BONBON | CINSULT, SYRAH | PROVENCE | 2017 12/46

“SO FRESH AND SO CLEAN, CLEAN”

DOMAINE DE LA PÉPIÈRE | MUSCADET | LOIRE | 2017 🌿 12/34

EL TERRANO | ALBARIÑO | RIAS BAIXAS | 2016 7/26

FANTINEL ‘BORGO TESIS’ | PINOT GRIGIO | FRIULI | 2017 8/30

LOIMER | GRÜNER VELTLINER | AUSTRIA | 2017 🌿 10/38

“GOT SOME BODY, SHE’S A BEAUTY”

SUBSTANCE | SAUVIGNON BLANC | WASHINGTON | 2015 10/38

PROGETTO CALCARIUS | BAMBINO | PUGLIA | 2017 🌿 11/42

THOMAS GEORGE | CHARDONNAY | RUSSIAN RIVER | 2015 11/42

FRAGO DO CORVO | GODELLO | SPAIN | 2016 🌿 12/46

“THEY WERE MADE OF SILK AND SEQUINS”

KING & CANNON | PINOT NOIR | OREGON | 2017 13/50

TAMI’ | FRAPPATO | SICILY | 2016 🌿 12/46

ALPHA DICE & BOX ‘TAROT’ | GRENACHE | AUSTRALIA | 2017 . . 10/38

PIERRE-MARIE CHERMETTE | GAMAY | BEAUJOLAIS | 2017 . . 11/42

“FLAVORS ROBUST PLATINUM AND GOLD TOUCH”

TENUTA SANTA MARIA | VALPOLICELLA | VERONA | 2015 13/50

LUYT ‘PIPEÑO’ | PAÏS | CHILE | 2018 🌿 12/46

DUCA DI SALAPARUTA | NERELLO MASCALESE | SICILY | 2012 . . 9/34

BELHARA ESTATE | MALBEC | ARGENTINA | 2016 12/46

COCKTAILS

MINTY MELON DAIQUIRI 11
light and aged rums, melon purée, mint, lime

DANCING BY YOURSELF 11
cocchi americano, fernet branca, grapefruit, mint

TONES OF HOME 11
gin, Aperol, grapefruit, lemon, orange, basil

CITRUSY SUMAC MARGARITA 11
El Jimador reposado tequila, sumac, lime

BEER & CIDER ASK YOUR SERVER ABOUT OUR DRAFT BEER

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

STILLWATER | STRATFORD, CT 8
“Extra Dry” Sake-style Saison (16 oz.)

LEFT HAND | LONGMONT, CO 8
Nitro Milk Stout 6.0%

RIVERDOG | RIDGEVILLE, SC 6
“Riverwalk Empire” Pilsner 5.6%

ALLAGASH | PORTLAND, ME 7
“Belgian Farmhouse Style” Saison 6.1%

REVELRY | CHARLESTON, SC 6
Gullah Cream Ale 5.0%

ANDERSON VALLEY | BOONVILLE, CA 6
Blood Orange Gose 4.2%

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

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

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

KNEE DEEP | AUBURN, CA 8
“Courtside” IPA 6.5% (16 oz.)

CARAKALE | FUHAYS, JORDAN 8
ESB Ale 6.5% (330 ml)

CARAKALE | FUHAYS, JORDAN 12
*“Black Camel Spider” Imperial Porter 10.5% (500 ml)
Imperial Red Ale 9.3% (500 ml)*