

THE DAILY

WELCOME TO YOUR SEAT AT
THE TABLE

WEEKDAY LUNCH

10:30 AM - 2:30 PM DAILY

THE PANTRY

CRUSHED FRUIT & VEGGIE SMOOTHIES

Acai Berry | Mango Squash | Strawberry 6

FRENCH CROISSANT or TOASTED BAGEL

served with strawberry jam, whipped butter or cream cheese 4.5

BLUEBERRY & CITRUS GRANOLA BOWL housemade Breakfast Granola (oats, dried cranberries, pecans, pumpkin seeds, coconut) Greek yogurt, blueberries, mandarin oranges, wildflower honey drizzle 10.5

YOGURT GRANOLA BOWL housemade Breakfast Granola (oats, dried cranberries, pecans, pumpkin seeds, coconut), Greek yogurt, mango, blueberries, strawberries, kiwi, wildflower honey drizzle 13

TO SHARE

SMOKED SALMON WITH WONTONS smoked salmon spread, crispy wontons, lemon 15

CROSTINI warm pimento cheese, bruschetta, and fresh pesto 13

TABLE FRIES herbed oil, sea salt, parmesan and citrus aioli for dipping 8.5

GREENS

ADD TO YOUR GREENS

chicken +4 | applewood smoked bacon +4 | pan seared tofu +4
cocoa rubbed steak +6 | salmon filet +6 | blackened ahi tuna +8

CORN AND BLUEBERRY SALAD bibb lettuce, roasted corn, blueberries, goat cheese, shaved radish, avocado, wonton crisp, citrus honey vinaigrette served with baguette 13

PARSNIP ORANGE SALAD house greens, mandarin oranges, roasted parsnips, tart cherries, blue cheese crumbles, pistachios, balsamic cherry vinaigrette served with baguette 12

HOUSE CAESAR SALAD dressed romaine, cherry tomatoes, pickled red onions, hard-boiled egg, breadcrumb gremolata, parmesan, crispy prosciutto, Caesar dressing 13

TABLE SALAD mixed greens, tomatoes, onions, cucumbers, parmesan cheese, housemade croutons, red wine vinaigrette or garden herb buttermilk 10

BOWLS & PLATES

MEDITERRANEAN STUFFED HUMMUS WITH CHICKEN creamy hummus, skewered charred chicken, cucumber salad, feta, tzatziki, warm naan 14

ANCHO BLACK BEAN CAKES housemade black bean cakes, mixed greens, corn tomato relish, ancho lime crema, avocado, corn tortilla chips and lime 13

GRITS AND GREENS stone ground grits, sautéed rainbow swiss chard, country ham, signature pimento cheese, balsamic reduction. served with baguette 12.5

FARMER'S QUICHE OF THE DAY 10 with a side 12

TOMATO BASIL BISQUE / SOUP OF THE DAY served with fresh sourdough and mixed greens tossed in a light vinaigrette 8

SANDWICHES & TOAST / select one side

Gluten-Free Multigrain Option +1.5

Menu items are not prepared in a certified gluten-free facility

AVOCADO SMASH TOAST* multigrain toast, avocado smash, boiled egg, pickled red onions, radishes, microgreens, lemon, sea salt, red pepper flakes 12 **ADD** smoked salmon +4

THAI CHILI FISH PO' BOY blackened cod, shredded cabbage, pickled vegetables, horseradish sriracha aioli, sweet thai chili sauce 13

OUR SUMMER CHICKEN SALAD herb roasted chicken and apples tossed in creamy yogurt sauce, arugula, tomato on french croissant or open-faced avocado 13

ITALIAN COLD CUT pastrami, ham, pepperoni, provolone, arugula, pepperoncini olive tapenade, pesto aioli, deli vinaigrette on rustic ciabatta 13

TURKEY CROISSANT carved turkey, melty Swiss, cherry pepper chutney, Dijon, harvest greens on honey butter brushed croissant 12.5

THAT CHICKEN SANDWICH lightly charred marinated chicken breast, roasted fennel and onion frico, applewood smoked bacon, oven cured tomato aioli, arugula on brioche bun 13

BURGER SLIDERS grass-fed beef from Back to Earth Farm, house burger sauce, american cheese, seasoned tomato, arugula, onion chips 14

HOUSE BLT applewood smoked bacon, thick-cut marinated tomatoes, leafy lettuce, parmesan lemon aioli on toasted multigrain 12

PILED HIGH BLT added shaved smoked turkey 14

ALT-VEGETARIAN VERSION OF THE BLT avocado smash 12

HOT CUBAN roasted pork, hickory smoked ham, aged white cheddar, deli mustard, pickles, housemade salsa on traditional cuban bread 13

AMERICAN GRILLED CHEESE American and aged cheddar, sourdough or multigrain 11

PLAIN AND SIMPLE smoked turkey or hickory smoked ham, aged white cheddar, bib lettuce, tomato, mayo, dijon on sourdough or multigrain 11.5

SIGNATURE PIMENTO CHEESE aged white cheddar pimento cheese, leafy arugula, sliced tomato on croissant 12

ON THE SIDE (a la carte 5)

herbed fries | petite table salad |
seasonal orzo pasta salad |
clustered grapes, berries, apple and orange slices |
bagged sea salt kettle chips | veggies with
housemade hummus | small soup as a side

DRINKS

sweet and unsweet tea 2.5 | lemonade 3
see our crafted coffee and tea menu
iced green tea 3

À LA CARTE PROTEINS

chicken +6 | applewood smoked bacon +4 | 6
pan seared tofu +4 | cocoa rubbed steak +8 |
salmon filet +8 | blackened ahi tuna +10

All menu items include tax. | **\$2 split plate charge.** | Please be advised that food prepared here may contain these ingredients-milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Food is also not prepared in a certified gluten-free facility. If you have a **food allergy** or special dietary requirement please inform our table team. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.