



## VEGETARIAN DINNER MENU SPRING 2018

### APPETIZERS + SIDES

- PICKLED FARM VEGETABLES 4
- DEVILED EGGS our way, four ways 8
- CHEDDAR BISCUIT TOTS bbq dust, pepper jelly 8
- PIMENTO CHEESE TOAST farm bread, potato chips, pepper jelly 8.5
- SWEET PEA HUMMUS TOAST farm bread, shaved vegetables, cotija cheese 9
- PBR-BATTERED CHEESE CURDS Wisconsin cheddar curds, spicy ranch 11

### AGED CHEESES / select 2 for \$14

- GRIFFIN grass-fed cow's milk cheese / Sweet Grass Dairy, GA
- HUMBOLDT FOG soft goat's milk cheese / Cypress Grove, CA
- HOUSEMADE RICOTTA Moxie Kitchen + Cocktails, FL

### SALADS + SOUPS

- CORN CHOWDER chili oil 7 / 10
- LIGHTLY-CHARRED ROMAINE herb-marinated white beans, Oaxaca cheese, crispy corn tortillas, chipotle-lime dressing 11
- SPRING SALAD leafy local greens, shaved vegetables, creamy ranch or vinaigrette 8
- KALE SALAD local farm kale, farro, avocado, pumpkin seeds, pomegranate molasses, aged goat cheese, roasted garlic dressing 11
- BUTTER CRUNCH SALAD local greens, farm egg, cucumber, ricotta salata, green goddess dressing 11
- Add Grilled Tempeh 6 / Add Farm Egg 2 / Avocado 1

### MAINS

- BBQ GRILLED TEMPEH brown rice, black-eyed peas, field peas, green beans 18
- PAPPARDELLE PASTA seasonal vegetables, charred tomato cream sauce 15
- VEGETABLE PLATE brown rice, black-eyed peas, field peas, green beans, seared broccoli, smoked almond salsa 13.5

### SIDES

- SEARED BROCCOLI smoked almond salsa 6
- CONGAREE + PENN RICE MIDLINS pimento cheese 6
- WHIPPED POTATOES 5
- LEMON-HERB FRENCH FRIES green tomato ketchup 6
- MAC-N-CHEESE 6
- BLOOMING BRUSSELS SPROUTS pepper jelly 6

Please inform your server of any allergies or dietary restrictions. We are happy to fulfill requests to modify the printed menu to fit your preferences. Please be aware that this may cause a significant delay in preparation.