



VEGETARIAN DINNER MENU

FALL 2016

CURED + AGED *select 2 for \$12*

HOUSEMADE RICCOTA + FENNEL POLLEN / Moxie Kitchen + Cocktails
TEA HIVE / black tea + bergamot-rubbed cow's milk / Beehive Cheese Company, UT
SNOW CAMP / creamy cow + goat milk blend / Goat Lady Dairy, NC

APPETIZERS / TOASTS

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
HOUSEMADE RICOTTA TOAST roasted mushrooms, beet chips 9.5

SALADS + SOUPS *lunch portion / dinner portion*

BUTTERNUT SQUASH SOUP oat-walnut crumb, crème fraiche, microgreens, paprika oil 6 / 9
WEDGE SALAD mini iceberg, fried onions, tomatoes, blue cheese dressing 7 / 10
FALL SALAD leafy greens, shaved vegetables, creamy ranch or vinaigrette 6 / 8
KALE SALAD candied pecans, beets, apples, aged goat cheese, pomegranate vinaigrette 8 / 11
BUTTER CRUNCH SALAD pickled egg, shaved red onion, buttermilk green goddess dressing 8 / 11
CHOPPED SALAD radicchio, romaine, golden beets, spicy peanuts, cilantro, tomatoes, spicy ranch 7 / 10
Salad Add-Ons: Farm Egg \$2 / BBQ Tempeh \$6

MAINS *lunch portion / dinner portion*

GRILLED BBQ TEMPEH fried brown rice, tofu, scallions, shaved carrots, green peas + pea shoots 17.5
PAPPARDELLE PASTA seasonal vegetables, charred tomato cream sauce 12 / 17
TOASTED TLT SANDWICH + FRIES bbq tempeh, local lettuce, tomato, toasted farm bread 12.5
CREAMY RICE MIDLINS green beans, tomatoes, chow chow, pepper jelly 14
HOUSEMADE GNOCCHI parmesan broth, truffle butter, brussels sprouts 16.5 / 25
VEGETABLE PLATE please inquire for today's vegetable plate 13
TOFU SCRAMBLE asparagus, mushrooms, sweet herbs, spring salad 11.5

SIDES

SEARED BROCCOLI smoked almond salsa 6
WHIPPED POTATOES 4
LEMON-TYHME FRENCH FRIES green tomato ketchup 6
THREE-CHEESE GRITS 4
"REDNECK RISOTTO" creamy rice middlins + pimento cheese 6
MAC-N-CHEESE 6
GARLICKY GREEN BEANS 5
BLOOMING BRUSSELS SPROUTS pepper jelly 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 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.
Bread service upon request / Wine corkage \$15 / 750ml.