

- Appetizers -

BURRATA CAPRESE · 14
Tomato, Pesto, Grilled Bread

GRILLED SHRIMP & GRIT CAKE · 14
Harissa Aioli, Bacon Slaw, Grilled Serranos, Blue Corn Grit Cake,
Pineapple Salsa

BACON-GORGONZOLA BRUSCHETTA · 9
Bacon Marmalade, Pickled Grapes, Gorgonzola Cream,
Red Wine Reduction

**CREAMED SPINACH AND BALLARD
CHEESE CURDS · 8**
Grilled Baguette

BRIOCHE AND 'SHROOMS · 12
Garlic-Chile Butter, Fried Egg

PORK BELLY FRIES · 9
Pork Belly, Grilled Serranos,
Garlic, Rosemary, Gorgonzola Dressing

KENNEBEC ROSEMARY FRIES (V) · 5
Garlic, Rosemary, Horseradish Fry Sauce

GRILLED PROSCIUTTO WRAPPED PEACHES · 14
Whipped Chevre, Balsamic Reduction, Grilled Bread

FRIED CASTRELVETRANO OLIVES · 7
Stuffed with Mozzarella

➤ *Lunch
Specials* ➔

LUNCH WINE - HALF PRICE HALF GLASS

DAILY LUNCH SPECIAL · 7

Lentil or Seasonal Scratch Soup and House Salad

- Soups & Greens -

LENTIL SOUP (V) · 3 / 7
Kale Gremolata, Grilled Baguette

SEASONAL SCRATCH SOUP · 4 / 8
Grilled Baguette

BRUSSEL SPROUT SALAD · 9
Kale, Pickled Grapes, Dried Apricots, Farro, Lemon,
Cider Vinaigrette, Parmigiano-Reggiano, Pumpkin Seeds

GRILLED CAESAR SALAD · 8
Hard Boiled Egg, Parmesan, Bread Crumbs
+ Salmon · 8 | Chicken · 6

ROASTED CAULIFLOWER, GRILLED KALE & EGGS · 10
Local Eggs, Crispy Prosciutto, Fried Capers,
Caesar Dressing

BLT SALAD · 12
SRF Bacon, Poached Egg, Blue Corn Grit Cake,
Oven Dried Tomatoes, Butterleaf, Crispy Fried Onions,
Peppadew Peppers, Buttermilk-White Cheddar Dressing

STRAWBERRY-CUCUMBER SALAD · 9
Arugula, Chevre, Candied Pecans,
Pickled Red Onions, Honey Vinaigrette

DRESSINGS

Cider Vinaigrette (V), Caesar Dressing, Honey Vinaigrette, White Cheddar Buttermilk Dressing, Gorgonzola Dressing

DRESSINGS ARE ALL (X)

 **GLUTEN-FREE**

 **VEGAN**

 **DAIRY-FREE**

- Many of our menu items can be modified to accommodate dietary restrictions, please ask your server. -

* Consuming raw or undercooked food increases the risk of food borne illness.