

LUNCH MENU
AS of 11-30-18



EVERYTHING CRUST 12
*dill cured sea trout, cucumber, onion, caper,
cultured cream*

BISCUITS & GRAVY 12
milk braised tasso ham, poached egg, chive

SCALLION PANCAKE 12
mushrooms, peas, sesame, chili, soft scramble

CHILAQUILES 13
tortilla, salsa guajillo, queso fresco, fried egg

EGGS YOUR WAY 8
potato, bacon hollandaise

11 "BUBBE'S" MATZO BALL SOUP
broth, carrot, celery, dill turnip, parsley

14 GREEK SALAD
*romaine, marinated manchego, cucumber, onion,
tomato, olives, bell peppers, pepperoncini, oregano
vinaigrette*

14 TOSSED CHICKEN SALAD
*grilled chicken, avocado, pickled coix seed,
roasted squash, bitter greens, mint green goddess*

14 ROAST TURKEY
*smashed cucumber & onion salad, manchego,
cherry, dijon, sourdough*

14 CHEESEBURGER
*onion, lettuce, pickle, American cheese, acorn
sauce, fries*

14 SHRIMP & GRITS
*crystal hot sauce shrimp, chow chow,
crab boil sauce*

14 FRIED CHICKEN
pickles, szechuan, orange, coriander

15 FISH TACOS
chili, lime, radish, black mint, corn tortilla

SIDES

- POTATOES, BACON HOLLANDAISE 4
- BREAKFAST SAUSAGE 4
- BACON 4
- HOUSE FRIES 4
- CUP OF SOUP 5

ALL SANDWICHES COME WITH CHOICE OF
HOUSE FRIES, BISTRO SALAD, OR
CUP OF SOUP

hand crafted sodas

VIOLET BEAUREGRARDE 8
*blueberry, butterfly tea, ginger, vanilla,
"bratty bubbles"*

DR. AYER'S SARSAPARILLA 8
*sassafras, anise, smoke, ginger, licorice,
"home remedy"*

house curated mocktails

ISSAC NEWTON 8
apple butter, lemon, ginger, "a bump on the head"

RED RIDING HOOD 8
*cranberry, ginger, cardamom, anise,
"merry winter walk"*