

HOUSEMADE SOUPS

12 OZ - \$8 32 OZ - \$17

Ⓜ **Loaded Potato**

bacon + cheddar cheese

Lobster Bisque

parsley + lemon oil

FEATURED SALAD

\$8

🌱 Ⓜ **Farmers Market Greens**

local lettuces + purple kale + goat cheese + cranberries + walnuts + sherry vinaigrette

SANDWICHES

\$10 EACH

served with sweet potato chips or side salad

Oven Roasted Turkey

applewood bacon + cheddar cheese + bibb lettuce + tomato + spicy mayo + union bread

Grilled Chicken

cheddar + bibb lettuce + house pickles + bacon jam + mayo + union roll

🌱 **Spinach Burger**

brie + bibb lettuce + tomato aioli + union roll

DESSERTS

\$5

🌱 **Molasses Panna Cotta**

raspberry jam + candy pistachios

🌱 **Belgian Waffle Bread Pudding**

salted caramel sauce + fresh whipped cream

HOT MAINS

\$15 EACH

Lamb Bolognese

hand cut pappardelle + ground lamb & beef + mirepoix + tomatoes + red wine + sautéed kale + parmesan + herbs

Chipotle Steak Ⓜ

potato hash + peppers + onions + queso fresco + salsa verde

Spring Fettucine 🌱

housemade sea salt and tomato fettucine + goat cheese alfredo + purple kale + asparagus + green peas + red onions + parmesan + breadcrumbs

NC Shrimp + Grits Ⓜ

country ham + spring onions + asparagus + lobster broth + cheesy grits

Big Veggie Roast Ⓜ 🌱

roasted acorn squash + rice + sweet potato + bell peppers + onions + asparagus + edamame + black garlic vinaigrette

SIDES

\$4 EACH

Potato Hash Ⓜ 🌱

Side Salad Ⓜ 🌱

Miso Green Peas & Onions Ⓜ 🌱

WINE TO GO

\$15 EACH

California Brut, Wycliff N/V
 Pinot Grigio, Borghese 2018
 Torrontés, Santa Julia 2019
 Cotes du Rhone, Remy Ferbras 2018
Pinot Noir, Cono Sur 2018
 Shiraz/Cabernet, Inkberry 2017

\$19 EACH

Chardonnay, Michael Pozzan 2017
 Sauvignon Blanc, Allan Scott 2019
 Sauvignon Gris, Cousino Macul 2018
GSM Blend, Le Grand Noir 2017
 Douro, Quinta do Crasto 2017
 Zinfandel, Pech Merle 2017