

BRUNCH & LUNCH

PLATES

NEIGHBORHOOD KITCHEN

Head Chef David Mitchell

January 2023

Denotes items available after 11am

SMALL PLATES + SHAREABLES

 **Improved Avocado Toast**
pickled onions + roasted bell peppers + sunflower seeds + hemp seed
togarashi + union special sourdough 9 (add cured salmon +7; egg +1.5)

 **Jerk Chicken & Rice Soup**
mirepoix + black beans + herbs + chicken stock 8

Grilled Halloumi  #
marinated artichokes + roasted peppers + red onion + balsamic reduction
+ grilled union special sourdough bread 14

Pimento Cheese Dip   #
herbs + pickles + red pepper jelly + sesame seeds + sesame rice crackers 9

LUNCH

sandwiches served with grits, home fries, fruit, or side salad ~ add bacon +4; egg +1.5

  **Market Salad**
mixed greens + local apples + hazelnuts + red onion + feta cheese
+ maple vinaigrette 12
(add grilled chicken +6; sautéed shrimp +8)

 **Shrimp & Grits**
fox farm mushrooms + andouille sausage + mirepoix + tomato broth
+ cheesy grits + fresh herbs 21

Chicken Salad Sandwich
onions + celery + mustard + mayo + lettuce + union special brioche 12

Ham Baguette #
rosemary ham + whipped goat cheese + roasted peppers + arugula
+ red onions + union special baguette 15

Pimento Grilled Cheese  #
housemade pimento cheese + arugula + house pickles +
red pepper jelly + union special sourdough 12

Cured Salmon Baguette #
house cured salmon + horseradish mayo + red onion + capers + arugula +
union special baguette 16

BRUNCH

 * **Big Breakfast Plate**
3 scrambled eggs + bacon + home fries + cheddar grits + fruit 16

* **B.E.C. Breakfast Sandwich**
soft scrambled eggs + chives + bacon + hoop cheddar + spicy mayo +
choice of brioche, sourdough, tortilla wrap or english muffin 12

 * **Breakfast Burrito**
soft scrambled eggs + black beans + rice + peppers + onions + queso
fresco + salsa verde + pico de gallo + guacamole + home fries 12
(add chorizo +3)

Sweet Potato Hash Bowl  
roasted bell peppers + red onions + fennel + chimichurri 10
(add two eggs +3; bacon +4; local mushrooms +5; chorizo +3)

French Toast 
challah bread + apple butter + mascarpone + maple syrup
+ fresh fruit 13

Greek Omelet  
artichoke hearts + spinach + roasted peppers + red onions + feta cheese +
side salad 16 (add bacon +4)

SIDES + ADD-ONS

Bacon 4

Cheddar Grits 4

Fresh Fruit 4

Home Fries 4

Avocado 4

Side Salad 4

Extra Egg 1.5

Sautéed Shrimp 8

Grilled Chicken 6

French Toast 5

 gluten free

 vegetarian

 vegan

Due to the size of our restaurant, guests are kindly asked to abide by the following seating durations.

Please let us know if you need more time, and we will do our best to accommodate.

1-2 ppl – 1 hr 15 min

3-5 ppl – 1 hr 30 min

6-8 ppl – 1 hr 45 min

*Denotes raw or rare preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
20% gratuity will be added to parties of six or more. Plates reserves the right to add 20% gratuity to unsigned or missing credit card receipts.
An optional 2% gratuity will be automatically added to your bill for our kitchen staff. If you would like this removed, please let us know.