

PLATES

NEIGHBORHOOD KITCHEN

Head Chef David Mitchell

Mothers' Day
Sunday, May 14 ~ 10:00am - 7:30pm

SMALL PLATES + SHAREABLES

Local Strawberry & Arugula Salad
local strawberries + baby arugula + almonds + goat cheese +
pickled onions + white balsamic vinaigrette 12

Pimento Cheese Hushpuppies
house pimento cheese + cornmeal + herbs + red pepper jelly 10

House Cured Salmon
potato cake + capers + red onion + horseradish cream + herbs 14

can be made **Charcuterie & Cheese Board**
hand-selected and house cured artisan meats + artisan cheeses + house
jam + house pickles + house accoutrements + union special bread 24

Spring Salad
mixed greens + local rainbow carrots + bbq sunflower seeds + red
onions + goat cheese + green goddess 12
(add grilled chicken +6; sautéed shrimp +8)

House Deviled Eggs
roasted jalapeno + chili oil + crispy garlic + herbs 9 (add bacon +1)

Harissa Roasted Carrots
local rainbow carrots + harissa + herbed greek yogurt 10

Edamame Hummus
lemon + tahini + olive oil + togarashi + sesame rice crackers 10

SUNDAY ROAST

Slow Roasted Beef Tenderloin*
mashed potatoes + roasted local asparagus + truffle jus 36
Pairing: Douro, Casa Ferreirinha 2018 (Portugal)

MAINS

Braised Pork Shank
roasted tomato grits + local kale + mustard jus 29
Pairing: Grenache, Little James 'Basket Press' N/V (Rhône, France)

Shrimp + Grits
smoked fox farm mushrooms + andouille sausage + mirepoix +
tomato broth + cheesy grits + fresh herbs 21
Pairing: Rosé, Domaine Preignes le Vieux 2022 (Languedoc, France)

Black Pepper Fettuccine
handmade pasta + spinach + red onion + grape tomatoes + roasted yellow
pepper alfredo + manchego + breadcrumbs + fresh herbs 19
(add fox farm mushrooms +6; grilled chicken +6; sautéed shrimp +8)
Pairing: Chardonnay (unoaked), Chateau de Pizay 2020 (Beaujolais, France)

Big Veggie Roast
roasted spaghetti squash + fox farm mushrooms + roasted peppers + peas +
root vegetables + butternut squash puree + black garlic vinaigrette 20
(add grilled chicken +6; sautéed shrimp +8)
Pairing: Riesling (Dry), Jim Barry 2021 (Clare Valley, Australia)

BRUNCH

served until 3:00

Crab Cake & Fried Egg Benedict*
lump crab cakes + over easy eggs + michael's english muffin +
classic hollandaise + side salad 21

B.E.C. Sandwich*
soft scrambled eggs + chives + bacon + hoop cheddar + spicy mayo on
sourdough, brioche, flour tortilla or english muffin + side salad 12

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

Asparagus Quiche
manchego cheese + tomato + red onion + side salad 12

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

Ham Baguette
mortadella + whipped goat cheese + roasted peppers + arugula +
red onions + union special baguette + side salad 15

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 30 min

3-5 ppl - 1 hr 45 min

6-8 ppl - 2 hr

GF gluten free

V vegetarian

VG vegan

*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.