

Lunch - \$15

Course 1

wedge salad, tomato, country cure bacon, buttermilk blue dressing

cream of mushroom soup, truffle oil, parmesan crustini

chili cheese fries, fries, spicy beef chili, sharp cheddar, scallions, sour cream

avocado toast, farm to market grains galore bread, roasted poblano and avocado, jumbo lump crab meat

Course 2

fried chicken salad, corn flake fried chicken, romaine, tomato, red onion, bell pepper, cheddar, pickled egg, ranch dressing

pimento grilled cheese, house-made pimento cheese, cheddar, bacon, tomato, pullman loaf

hot ham and cheddar, nueske's smoked ham, cheddar, ginger preserves, whole grain mustard, pretzel bun

chicken salad sandwich, poached chicken, celery, red grapes, almonds, curry mayo, grains galore bread

Dinner - \$33

Course 1

wedge salad, tomato, country cure bacon, buttermilk blue dressing

mixed green salad, tomato, red onion, balsamic vinaigrette

cream of mushroom soup, truffle oil, parmesan crustini

chili cheese fries, fries, spicy beef chili, sharp cheddar, scallions, sour cream

Course 2

steak frites, prime flat iron steak, fries, mixed greens, herb-shallot butter

pan roasted half chicken, mashed potatoes, roasted root vegetables, chicken thyme jus

shrimp & grits, anson mills antebellum cheddar grits, gulf shrimp, tomato, burgers' country cure
bacon

daily grind burger, cheddar, bacon, red wine shallot jam, peppercorn mayo, pretzel bun, fries

mushroom risotto, grilled oyster mushroom, sautéed spinach, mushroom risotto, Parmigiano-
Reggiano

pan roasted scottish salmon, mushroom risotto, brussels sprouts

Course 3

apple crustade with cinnamon ice cream

dark chocolate truffle, raspberry mousse, pistachios