PRODUCE

Caramelized Stone Fruit Salad
arugula & farm greens, cured speck, tomato, radish, pine nuts, feta cheese, citrus vinaigrette

$10.00

Iceberg Wedge
cucumber, tomato, farm egg, blue cheese, slab bacon, buttermilk ranch gf

$9.00

Local Daily Greens
sourced organic, chef inspired
ADD ONS: grilled chicken 5, garlicky shrimp 7, blackened salmon *8

$10.00

House Pimento & Pretzels
Raw and pickled farm vegetables, himalayan sea salt

$8.00

SANDWICHES & FLATBREADS

Lady Edison Sopressata Flatbread
stewed tomatoes, jp garden basil, smoked mozzarella

$13.00

Black Truffle and Watercress Flatbread
roasted garlic, goat cheese, preserved lemon, chives

$12.00

Hass Avocado Toast & Choice of Side
pumpernickel bread, farm egg*, tomato relish, micro herb

$15.00

Heritage Smoked Beef Brisket Panini & Choice of Side
green tomatoes, house pepper relish, crisp baguette

$15.00

All Natural House Roasted Turkey & Choice of Side
lettuce, tomato, mustard greens pesto, naan bread

$14.00

JP Burger Bar

Pick a Patty
jp grass-fed beef*, all natural turkey, impossible burger, OR brined crispy chicken

$15.00

Build It Up
smoked bacon, farm egg*, avocado, nc vinegar slaw, fried green tomato

$1.00 each

Served on brioche bun with your choice of cheese and one side

SIDES FOR $5

Carolina Hoppin’ John

Crirpsy Fries

Farm Side Salad

Sweet Potato Tots

Smoked Pork Mac & Cheese

Crispy Brussels Sprouts

Local Daily Veggies

Eat Well Menu Available Upon Request

*This item is served using raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.