



TALLULAH

LUNCH COCKTAILS

mimosa 5.50 | carafe of mimosas 25 | bloody mary 6 | bees knees 7

APPETIZERS

charred Brussels sprouts with tahini and chili flakes 11
crispy kale, chickpeas, smoked potatoes, curried yogurt and tamarind-date puree 12
house made flatbread with feta cheese, caramelized onions and fresh herbs 8
tomato and goat cheese quiche with herb salad 10
🌿 artisanal cheeses with accoutrement 19
"butcher's plate" with crostini 17

SOUP & SALADS

tomato gazpacho with NC jumbo lump crab meat, lemon oil and fresh herbs 14
Freshly Grown Farms mixed lettuces with corn, cucumber, chickpeas, peas and creamy dill dressing 9
🌿 Caesar salad with Freshly Grown Farms romaine and Parmigiano Reggiano 8
duck leg confit with mixed lettuces, citrus-honey vinaigrette and spiced pecans 15
cherry tomatoes with sea salt, balsamic vinegar and fresh herbs 9
add to a salad: fried oysters 5 | chicken 4 | 🌿 3 oz CAB hanger steak 5

SANDWICHES

sandwiches served with house-made potato chips and mini gherkin pickles. substitute a side for \$2.
tomatoes, sautéed fennel, roasted red peppers and goat cheese on house-made marbled rye bread 9
oyster or catfish po' boy with remoulade and coleslaw on house-made French loaf 10
smoked brisket, sunny side up egg and Gruyere cheese on a house-made brioche bun 11
🌿 6 oz Angus burger with tomatoes, Gruyere cheese and caramelized onions on a house-made brioche bun 12

ENTREES

PEI mussels with white wine, cherry tomatoes and fresh herbs 12
bouillabaisse with mussels, snapper, crab, potatoes, fennel, crostini and rouille 26
blackened catfish with roasted red peppers and Congaree Milling Co. yellow grits 15
🌿 NC yellowfin tuna with re-fried crowder peas, green tomato mole and sour corn 30
fried Gentry Farms chicken on a cabbage pancake with a Benz Haus egg 16
"currywurst" meatballs on grits with Parmigiano Reggiano 13
🌿 6 oz C.A.B hanger steak with house-cut fries 14
🌿 12 oz C.A.B hanger steak with house-cut fries 28

SIDES 4

house - cut fries
coleslaw
simple salad

DESSERTS 6

ice cream sandwich
crème fraîche and berries
blackberry and peach sorbets

🌿 consuming raw milk and raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
parties of 6 guests or more are subject to a twenty percent gratuity

