



# 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 10  
🌿 artisanal cheeses with accoutrement 19  
"butcher's plate" with crostini 17

## SOUP & SALADS

French onion soup with Gruyère cheese 7  
Freshly Grown Farms mixed lettuces with radishes, chickpeas, red onion and creamy dill dressing 9  
🌿 Caesar salad with Freshly Grown Farm romaine and Parmigiano Reggiano 8  
NC heirloom tomatoes with balsamic vinaigrette and City Roots micro basil 8  
City Roots kale with tahini dressing, hearts of palm and sunflower seeds 9  
add to a salad: fried oysters 4 | pan-roasted chicken 4 | 🌿 3oz C.A.B. hanger steak 5

## SANDWICHES

*sandwiches served with house-made potato chips and mini gherkin pickles. substitute a side for \$2.*  
sautéed kale, roasted peppers and goat cheese on house-made whole wheat bread 9  
shrimp po' boy with remoulade and slaw on house-made French loaf 12  
🌿 1/2 pound burger with roasted tomatoes, Gruyère cheese, caramelized onions on house-made brioche 14  
Carolina Heritage baked ham with dijonaise and Gruyère cheese on house-made brioche 10  
French dip with Gruyere and horseradish aioli on house-made French loaf 10

## ENTREES

PEI mussels with white wine and fresh herbs 12  
shrimp and Congaree Milling Co. yellow grits with house-made sausage 16  
fried Gentry Farms chicken breast on a cabbage pancake with a Benz Haus egg 16  
"currywurst" meatballs on grits with Parmigiano Reggiano 13  
Brasstown beef bolognese with house-made pappardelle pasta and Parmigiano Reggiano 20  
🌿 6 oz C.A.B. hanger steak with house-cut fries 12

## SIDES 4

house - cut fries  
coleslaw  
mixed greens simple salad

## DESSERTS 6

chocolate mouse with candied pecans  
crème fraîche and berries  
duo of 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

