

DINNER MENU

SMALL PLATES

*Fried Green Tomatoes / 8*

Sliced green tomatoes, battered in cornmeal and griddle-fried, topped with red onion rounds, feta cheese, and served with our creamy sweet onion and bacon sauce.

*Polenta / 7*

Our homemade polenta cake, sliced and grilled, served on top of our roasted garlic cream sauce and tomato coulis.

*Salmon & Black Bean Quesadilla / 15*

Salmon with grilled peppers and onions, Monterey Jack cheese, and black beans in a folded flour tortilla, grilled to perfection. Served with dill sour cream, pickled jalapeños, and pico de gallo.

*Potato Onion Pancakes / 14*

Grilled julienned Yukon Gold potatoes, layered with a five-onion salad and French feta cheese, finished with tomato vodka sauce.

*Black Bean Crepes / 9*

House-made crêpes stuffed with spiced puréed black beans, then grilled and served blintz-style over tomato sauce, topped with dill sour cream and jalapeños.

*Crab Cakes / 15*

Two crab cakes, grilled and served with house-made roasted red pepper aioli.



BOARD

VEGAN BOARD / 23

*Combination of our Appetizers*

Green tomatoes, polenta slices, black bean crêpe, and crab cake.

*Combination of our Vegan options*

Polenta cakes, black beans, green beans, fries, and balsamic kale.

SALAD

*Harvest / 12*

A mix of fresh lettuce, tomatoes, cucumbers, peppers, onions, and carrots, served with your choice of dressing.

*Caesar \* Half / 7 Whole / 14 Add Anchovies / 3*

Hearts of romaine, fried capers, toasted breadcrumbs, and freshly grated Parmesan cheese, tossed in our own Caesar dressing.

*House made Dressings:*

Balsamic vinaigrette, Caesar, and creamy sweet onion and bacon.

SOUP

*Black Bean / 9*

Our own vegetarian healthy soup... cooked with herbs and spices , topped with pico de galo and dill sour cream.

Accompaniment: A grilled tortilla with melted cheese, jalapeños, peppers, and onions.

BIG PLATES

*Burgers / 17*

All served with house-cut, parsley-seasoned fries.

*Turkey*

Homemade ground turkey blend with parsley, onions, breadcrumbs, chipotles, and topped with grilled jalapeños, lettuce, grilled tomatoes, and roasted red bell pepper aioli.

*Beef \**

Ground beef blended with horseradish, red onions, rosemary, and parsley, finished with melted provolone cheese, lettuce, grilled tomatoes, and pickles.

*Crab Cake Sandwich / 19*

Two crab cakes served on a toasted bun with roasted red pepper aioli, red onions, and lettuce, served with house-cut fries.

*Chicken Chimichanga / 19*

Roasted chicken with peppers and onions, seasoned with Mexican spices and herbs, rolled in a flour tortilla with Monterey Jack cheese and grilled. Served with black beans, grilled tomatoes, dill sour cream, and pico de gallo.

*Salmon & Grits / 24 \**

Wild-caught salmon on a bed of creamy Southern grits, topped with roasted garlic cream sauce and fried capers.

*Beef Short Rib / 28*

Boneless short rib, slow-cooked for four hours with our farm seasonings and vegetables. Served with mashed potatoes, sautéed green beans, and house-made demi.

*Miss Natalie’s Shrimp pasta / 28*

Bucatini noodles and sautéed shrimp tossed in our creamy roasted garlic sauce with red bell pepper and kale, topped with seasoned toasted breadcrumbs, and parmesan.

*Adobo Salmon / 24 \**

Adobo-marinated salmon, grilled and served with kale, adobo-cilantro mashed potatoes, and roasted pineapple salsa.

*Bruno’s Steak / 26 \**

Skirt steak, marinated in a secret blend of Mexican herbs and spices, served with grilled tomatoes and adobo-cilantro mashed potatoes.

*Vegan Plate Market Price*

Our chef’s seasonal creations.

*Charbroiled Grilled Chicken / 26*

Grilled chicken thighs, marinated in herbs and spices, served with Yukon Gold mashed potatoes, sautéed green beans, and fire-roasted chipotle tomato salsa.

KIDS MENU / 8

10 and under only *please* and *thank you!*

*Grilled Cheese*

Sourdough bread with melted cheese, served with French fries.

*Mac & Cheese*

House blend of cheese sauce.

*Pasta with Butter & Parm*

Noodles tossed in butter, served with a side of grated Parmesan.

*Red Sauce Pasta*

Penne noodles with house-made tomato vodka sauce, served with a side of grated Parmesan.

SIDES

Grits / 6

Grilled kale / 6

Mashed potatoes / 6

Grilled tomatoes / 4

Parsley-seasoned French fries / 8

Sautéed green beans / 6

\* This item is served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.