

WEEKEND MENU

graze & nosh

- 4...biscuit – seasonal house jam & butter
- 4...morning swine – house country pork sausage or country slab bacon
- 8...smashed fries – fingerling potatoes, mixed herbs, tarragon aioli
- 10...beet toast – mixed beets, arugula, candied walnuts, rye, sweet onion vin
- 6...hushpuppy - miso corn purée, scallion, pickled corn, red pepper jam
- 9...green salad – mixed local greens, celery, cucumber, avocado, feta, green goddess
- 8...garden salad – rooftop garden mix, seasonal greens & veggies, sorghum vin
- 9...grains & seeds - wheatberries, quinoa, hemp, sunflower, kale, benne seed vin
- 10...cornmeal fried shrimp* – nutty Romesco, house pickles, radish, dill
- 12...Harold & Lillian – house smoked salmon, house dill pickles, latkes, crème fraiche

A portion of Harold & Lillian sales are donated to local Jewish Foundations

**** Add protein to a salad – chicken \$2.50, fried shrimp \$3, smoked salmon \$5**

Sandwiches includes a choice of side/add an egg 1.50

- 6...tomato & pimento cheese biscuit (add house sausage or bacon 2.50)
- 12...fried chicken* – tempura fried thigh, sweet cumin pickles, green tomato chutney
- 12...roasted mushroom – goat cheese, seasonal greens, tomato jam, marble rye
- 12...Cabin burger* – ¼ chuck, pimento cheese, slab bacon, roasted tomato, greens
- 12...bison burger* - onion jam, sharp cheddar, bread & butter pickled green tomato, smoky steak sauce

Vittles

- 12...daily omelet – seasonal goodness
- 13...Cabin breakfast – 2 sunny ups, crispy potatoes, country bacon & sausage, toast
- 18...steak & eggs – NY strip, crispy potatoes, leeks, roasted garlic gravy
- 14...chicken livers & grits – pan fried livers, peperonata, cheddar, scallions (add egg 1.50)
- 12...biscuits & chili – venison, sunny up, sharp cheddar, crème fraiche, green onion

Sweet stuff – ask your server for today's dessert specials

Kid's Menu available

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.