



LUNCH

SIDES \$4

FRIES

SWEET POTATO FRIES

SEASONAL FRUIT

SALAD

SOUP \$6

Appetizers

FRIED GREEN TOMATOES \$12

Chipotle aioli & pimento cheese

JALAPENO PEPPER JELLY \$8

goat cheese, jalapeno jelly, ritz crackers

PIMENTO CHEESE \$8

served with flour tortilla crisps

PRETZEL BITES \$9

Served with queso

FRIED PICKLES \$8

Start Fresh

SOUTHWEST SALMON BOWL \$16

Fresh corn and black bean salsa, avocado, cilantro, rice, & creamy poblano dressing

VEGAN POWER BOWL \$13

Quinoa and ancient grains, edamame, roasted beets, carrots, radish and cucumber fresh herbs, lemon, & olive oil

Add Chicken \$4
or Add Salmon \$6

SHRIMP & GRITS \$15

Blistered tomatoes, conecuh cream sauce, & fresh scallions

BERRY AND GOAT CHEESE SALAD \$14

Berries, goat cheese, walnuts, balsamic vinaigrette dressing, mixed greens

Add Chicken \$4
or Add Salmon \$6

GRILLED CHICKEN CAESAR SALAD \$14

Romaine, shaved parmesan, garlic croutons

COUNTRY COBB \$15

Grilled chicken, sliced farm egg, smoky bacon, country-fried onions, tomato, cheddar cheese, & buttermilk ranch

Sub salmon \$2

SOUP AND SALAD \$12

Soup of the Day and Side Salad

Sandwiches

Includes side of fries, chips, or side salad

STANDARD CLUB \$14

Smoked turkey, hand-sliced bacon, cheddar, avocado, lettuce, tomato, & mayo

STANDARD BURGER \$15

Double Patty \$18

Griddled house ground chuck patty, dijon mayo, cheddar cheese, & toasted roll

Add Bacon \$2

"THE BEAN" VEGAN BURGER \$15

Black bean and fresh corn cake, guacamole, pickled onion, tomato, served on toasted house bun

PASTRAMI ON RYE \$15

House pastrami, whole grain mustard, provolone, served on grilled & seeded rye

MAHI MAHI SANDWICH \$16

Fresh Mahi Mahi, creamy shaved fennel slaw, pickled onion, pickles, & toasted roll

BLACKENED PORK BELLY BLT \$14

Tomato, lettuce, mayo, & toasted sourdough

HUNTSCHILL DOG

Served with fries and pickle

Naked \$10

Dressed \$12 - Bacon and Corn Relish