

FOOD WILL COME OUT OF THE KITCHEN AS IT IS READY. WE ENCOURAGE SHARING FOR MAXIMUM ENJOYMENT!

SNACKS

bread plate	6
house sour dough made from local flours, served with bomb French butter (v, pb option)	
albacore tuna tostada	9
cured, marinated, seared rare Oregon albacore, espelette chili aioli, avocado, fried shallot on a crispy corn tortilla (gf,p)*	
party pickles	8
assorted seasonal pickled vegetables (pb, gf)	
deviled egg	4
Laughing Stock Farm egg classically prepared (gf)* add crisp chicken skin +1.00 / add pastrami smoked salmon +2.00 add Oregon Dungeness crab +8.00	
fried chicken slider	7
fried Totum Farm breast nugget, espelette chili aioli, and sesame charred cabbage slaw on a house made sesame bun*	
spinach feta dip (served hot)	20
toasted sourdough bread cubes, new potatoes, sunchokes, and marinated artichokes for dippin' (v, gf option)	

(pb) plant based, vegan / (gf) gluten free / (v) vegetarian / (p) pescatarian / (df) dairy free

* consuming certain items raw or undercooked could potentially be harmful

Maximum five cards per table please

buffalo jojos 13
smoked jojo's, tossed in smoked jalapeno "buffalo wing" sauce, drizzled with glacier blue cheese dressing (v)

black garlic bread 7
parmesan black garlic butter, house squid ink toast, pickled lemon peel
add Oregon Dungeness crab +8.00

SALADS

kale 13
italian kale, lemon parmesan dressing, toasted garlic breadcrumbs (v, gf option)*
add anchovies in olive oil +5.00

roast sweet potato 16
roast sweet potato, burrata, pumpkin seed chili crisp, lime, pickled ginger, cilantro (v, gf)

red eye citrus salad 13
grapefruit, orange, frisée, awakened pecans, mint, house made coffee vinegar, creamy country ham dressing (gf, df)

SANDWICHES

add ons- aged organic white cheddar, swiss, +2 / organic glacier blue cheese, provolone, pimento cheese, Laughing Stock fried egg, radish kimchi +3 / house made bacon, organic avocado +4

burger 14
1/3 pound Fair Valley Farm grass fed beef, lettuce, bread & butter pickled onion, & white barbecue sauce on our brioche bun (gf option)*

SANDWICHES CONTINUED

- veggie burger** 13
house made smoked crimini mushroom bean patty, lettuce, bread & butter pickled onion, cashew white barbecue sauce on our focaccia (pb, gf option)
- chaurice sausage sando** 17
louisiana style chicken and pork sausage in house made milk bun with sauerkraut chow chow and mustard cream sauce (gf option)
- muffaletta** 14
new orleans style sandwich layered with salami, ham, mortadella, provolone, swiss, & castelvetro olive salad on our sesame loaf- served warm.
- grilled cheese** 12
our pimento cheese & organic aged white cheddar on our focaccia (gf option)

A LITTLE BIGGER

- fried chicken** 24
crispy southern-style sweet tea brined Willow & Oak thigh & drumstick with a side of white barbecue or hot sauce with your choice of side *
- roast petrale sole** 25
green garlic sauce, smoked oyster carolina gold red rice, marinated clams and mussels (p,gf)
- chaurice sausage** 23
louisiana style chicken and pork sausage , sea island red peas, roast collardi raab, mustard cream sauce (gf)

SIDES

- southern greens** 7
collards & seasonal greens in a smokey bacon bay leaf chicken broth garnished with pepper vinegar (gf)
- smoked jojos** 7
half pound lightly breaded and smoked potato wedges. fried and served with apple ketchup (v)
- cast iron cornbread** 7
baked to order & served with French butter (gf)
- sea island red peas** 7
heirloom anson mills beans, cooked in chicken stock, aromatics and bacon fat (gf)
- red rice** 7
smoked oyster carolina gold red rice (p,gf)
- mac & cheese** 7
pimento cheese sauce & Montelupo Market shells topped with garlicky breadcrumbs (v)
add Oregon Dungeness crab +8.00

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