

MEZZE *\$5 each / 3 for \$15 / all for \$45 (includes spreads)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, dill salsa verde, crispy grains*

FALAFEL *baba ghanoush*

FRIES *house-made ketchup*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

LOCAL BEETS *avocado green goddess, walnut gremolata, feta*

SPREADS SERVED WITH TWO PITA

HUMMUS *tahini, schug* 8

WHIPPED FETA *fermented honey, cracked black pepper* 8

BOWLS ADD GRILLED CHICKEN 4 / ADD AVOCADO 2

LOCAL LETTUCES *honey crisp apples, almonds, mint, lemon buttermilk vinaigrette* 10

KALE SALAD *legumes, honey roasted peanuts, benne seeds, herb dressing* 10

ANSON MILLS BROWN RICE BOWL* *soft boiled egg, seasonal veggies, cilantro, mango dressing* . . . 11

SANDWICHES ADD A MEZZE 3

PULLED SQUASH *smoked cabbage, cilantro vinaigrette, bbq sauce, b&b pickles* 11

ROAST BEEF* *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal* . . . 13

SHRIMP BANH MI *pickled carrot, cucumber, spicy miso mayo, herbs, sesame roll* 13

BURGER* & FRIES *aged cheddar, bone marrow aioli, crispy vidalias, tomato jam* 14

SMOKED BRISKET *kimchi, pickled mushroom, seeded roll* 14

B.L.T. *mayo, Nueske's bacon, pan de cristal* ADD AVOCADO OR EGG OR PIMENTO 2 10

DESSERTS

8 ea.

THE NUTTY MOOSE

hazelnut crunch, milk chocolate chantilly

COCONUT CREAM TART

coconut anglaise, lime zest

HONEY PANNA COTTA

Kennerty farms honey, candied pear, almonds

GELATO & SORBET

daily variety

5

BROWNIE GELATO SANDWICH

sweet cream gelato

6

CHOCOLATE CHIP GELATO SANDWICH

tahini gelato, cocoa nibs

6

CHEF

Michael Zentner

Honest to GOODNESS

MEZZE

HOUSE-MADE PICKLE PLATE *pickled vegetables* / 5

BACON WRAPPED DATES *parmesan* / 3 for 5. / 5 for 8.

SPICY CARROTS *yogurt, dill salsa verde, crispy grains* / 5

LOCAL BEETS *avocado green goddess, walnut gremolata, feta* / 5

CRISPY SWEET POTATO *bacon-maple glaze* / 6

FRIES *house-made ketchup* / 5

WHIPPED FETA *fermented honey, cracked black pepper, pita* / 8

HUMMUS *tahini, schug, pita* / 8

FINGERLING POTATOES *white aioli, herbs* / 6

TOASTS

SMOKED SALMON BAGEL *house-made bagel, capers, scallion cream cheese* 14

BAGEL & WHITEFISH SALAD *capers, scallions, pickled mustard seeds, crème fraîche* 12

AVOCADO TOAST *fried egg, za'atar, house-made nine grain bread* 10

RICOTTA TOAST *honey crisp apples, basil, pistachio, honey, nine grain bread.* 11

SANDWICHES ADD A MEZZE 3

PULLED SQUASH *smoked cabbage, cilantro vinaigrette, bbq sauce, b&b pickles.* 11

ROAST BEEF* *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal* 13

BURGER & FRIES* *aged cheddar, bone marrow aioli, crispy vidalia onions, tomato jam* 15

B.L.T. *Nueske's bacon, mayo, pan de cristal* ADD AVOCADO / EGG / PIMENTO 2. 10

SAUSAGE, EGG & CHEESE *American, mayo, house-made bagel* 13

PLATES ADD A MEZZE 3.

KALE SALAD *legumes, honey roasted peanuts, benne seeds, herb dressing* ADD CHICKEN 4. . . 10

ANSON MILLS BROWN RICE BOWL* *soft boiled egg, veggies, cilantro yogurt, mango dressing.* 11

BREAKFAST PLATTER *choice of bacon or sausage, eggs, salsa verde, toast* 11

SHAKSHUKA* *poached eggs, saffron tomato sauce, pepperonata, jalapeño* 12

APPLE PIE FRENCH TOAST *cream cheese filling, oat crumble* 13

FRENCH OMELETTE *goat cheese, chives, dijon-tahini* 11

HOUSE-MADE WALNUT-HONEY MORNING BUN

share for the table

5

SIDES

TWO EGGS

4

BACON

6

CHEDDAR GRITS
crispy country ham

4

COLD-PRESSED JUICE

GARDEN PARTY
*kale, spinach, cucumber
celery, green apple, lemon
ginger*

MORNING GLORY
*orange, pineapple
local honey, ginger
lavender*

7

CHEF

Michael Zentner

Honest to GOODNESS

MEZZE *3 for 15 / all for 45 (serves 2-3)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

EGGPLANT SALAD *tahini, cilantro*

WINGED BEANS & PEPPERS *black bean chili sauce, cilantro*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

LOCAL BEETS *avocado green goddess, walnut gremolata, feta*

FALAFEL *baba ghanoush*

LUNCH BOX PEPPERS *halloumi, basil, agrodolce*

SPREADS *SERVED WITH TWO PITA*

WHIPPED FETA *fermented honey, black pepper* 8

HUMMUS *tahini, schug* 8

BABA GHANOUSH *fairy tale eggplant, olive oil* 8

PLATES

B&B BREAD BASKET *za'atar, olive oil* 5

LOCAL GREENS *ricotta cheese, honeycrisp apples, almonds, lavender vinaigrette* 10

CHARRED BROCCOLI *Seminole squash puree, parmesan, chili glazed cashews* 10

KALE SALAD *legumes, red onion, honey roasted cashews, herb dressing* 11

DRY AGED STEAK TARTARE* *bone marrow aioli, baguette* 16

CLAMMER DAVE'S CLAMS *garlic sausage, fennel, preserved lemon, grilled baguette* 15

BURGER* & FRIES *aged cheddar, bone marrow aioli, crispy vidalias, tomato jam* 14

CHARCOAL GRILLED PORK CHOP *persimmon, roasted fennel, soubise* 27

LOCAL FISH *summer vegetables, cherry tomatoes, lemon-basil vinaigrette* 25

MAPLE ROASTED DELICATA SQUASH *smoked beets, Lacinato kale, coconut curry* 17

TAGLIATELLE *wild mushrooms, charred onion butter, garlic chips, fermented aji dulce* 19

MOROCCAN FISH *heirloom pepper broth, Persian rice, pickled okra, spices* 25

CRISPY HALF CHICKEN *collards, sunchokes, walnuts, muhammara* 23

CHARCOAL GRILLED STEAK* *hasselback potato, tomato, crispy onion, bordelaise* 28

KEBABS *choice of two skewers, Israeli salad, freekeh, tahini, pita* 30

CHOICE OF SHRIMP, VEGETABLE, CHICKEN OR LAMB (3 FOR 45, 4 FOR 60)

FIRE YOUR FAVORITES

*a multi-course tasting
of the dishes we dig
right now*

45

CHEESE BOARD

*Prairie Breeze
-
Field of Creams
-
Bellamy Blue*

15

CHEF

Michael Zentner

Honest to GOODNESS



DESSERTS

THE NUTTY MOOSE

hazelnut crunch, milk chocolate chantilly

8

WARM APPLE CAKE

spiced honey-crisp apples, oatmeal cookie gelato

8

HONEY PANNA COTTA

Kennerty farms honey, candied pear, almonds

8

BROWNIE GELATO SANDWICH

sweet cream gelato, chocolate sauce

6

CHOCOLATE CHIP GELATO SANDWICH

tahini gelato, cocoa nibs, chocolate sauce

6

ASSORTED GELATO & SORBET

daily variety

5

CHEESE BOARD

(dinner only)

Prairie Breeze, Field of Creams, Bellamy Blue

15



DESSERTS

THE NUTTY MOOSE

hazelnut crunch, milk chocolate chantilly

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daily variety

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CHEESE BOARD

(dinner only)

Prairie Breeze, Field of Creams, Bellamy Blue

15



COFFEE & TEA

americano or drip / 3
espresso / 2.75
macchiato / 3
cortado / 3.50
iced coffee / 3.50
cappuccino / 4
latte / 4.50
mocha / 4.75
dirty chai latte / 4.75
espresso tonic / 4.50
honey lavender iced latte / 5
smoked sea salt caramel latte / 5

—
assorted teas / 2.50
red chai, chamomile, ginger, peppermint,
English breakfast

AFTER DINNER DRINKS

Ferreira 20yr Tawny Port / 13
Gozio Amaretto / 9
Kahlua / 8
Amarula / 9
Bailey's Irish Cream / 8
Fernet Branca / 4

Amaro Meletti / 8
Amaro Lucano / 9

Russell's Reserve Bourbon / 13
Wathen's Single Barrel Bourbon / 13
John L. Sullivan Whiskey / 9
Pierre Ferrand Cognac / 11
Grand Marnier / 8

Monkey Shoulder Scotch / 12
Johnnie Walker Black Scotch / 13
Macallan 12yr Scotch / 15



COFFEE & TEA

americano or drip / 3
espresso / 2.75
macchiato / 3
cortado / 3.50
iced coffee / 3.50
cappuccino / 4
latte / 4.50
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Pierre Ferrand Cognac / 11
Grand Marnier / 8

Monkey Shoulder Scotch / 12
Johnnie Walker Black Scotch / 13
Macallan 12yr Scotch / 15

WINE BY THE GLASS- ALL FEMALE WINE MAKERS

SPARKLING

SORELLE BRANCA | PROSECCO | VALDOBBIADENE | NV 11
ripe pear, peach, orange oil, lemony finish

JANZ | PINOT NOIR ROSÉ | TASMANIA | NV 13
fresh fruit, bright, crisp raspberries, tart currant

LATE SUMMER ROSE

ROSE BONBON | CINSULT, SYRAH | PROVENCE | 2017 14
grapefruit, peach pithe, mineral finish

WHITE

WIENINGER | GRÜNER VELTLINER | AUSTRIA | 2017 11
bosc pear, golden apples, white flowers, white pepper

CHEHALEM | PINOT GRIS | WILLAMETTE VALLEY | 2015 12
lush tropical fruit, apricot, touch of honey

HEDGES C.M.S | SAUVIGNON BLANC | COLUMBIA VALLEY | 2016... 10
vibrant lemon zest, lemongrass, warm pineapple

ANGELA VELENOSI | PECORINO | MARCHE | 2017 11
jasmine, herbs, and exotic fruit aromas, crisp finish

MARIE-PIERRE MANCIAT | CHARDONNAY | BURGUNDY | 2016... 13
grapefruit, lemon curd, fresh melon, delicate white flowers

RED

MAYSARA '3 DEGREES' | PINOT NOIR | OREGON | 2015 14
black cherry, red plum, orange tea, rose petals

INCONNU 'LALALU' | CABERNET FRANC | CALIFORNIA | 2017 13
unfined, unfiltered, crushed herbs, raspberries

FINCA HISPANA | GRENACHE, SYRAH | MONSTANT | 2013 10
dark fruits, cherry, creme de cassis, soft tannins

GEN DEL ALMA 'JI JI JI' | MALBEC & PINOT NOIR | MENDOZA | 2017. 11
tangy, electric berry, flint, rhubarb, smoke, violets

CATHERINE LE GOEUIL | GRENACHE BLEND | RHÔNE | 2014. 12
black pepper, plums lead into juicy currants, leather

COCKTAILS

ITALIAN LOVE AFFAIR. 11
Aperol sorbet, vodka, Lillet rosé, lemon

SPICED APPLE DAIQUIRI. 11
light and spiced rums, green apple, ginger, lemon

AUTUMN SWEATER 12
maple rye whiskey, amaro lucano, meletti, orange

CITRUSY SUMAC MARGARITA 11
El Jimador reposado tequila, sumac, lime

BEER & CIDER ASK YOUR SERVER ABOUT OUR DRAFT BEER

SHIP'S WHEEL CIDER | CHARLESTON, SC 6
Original semi-dry & not too sweet 5.5%

SIXPOINT | BROOKLYN, NY 6
"The Crisp" Pilsner 5.4%

WÖLFFER | LONG ISLAND, NY 8
No. 139 Dry Rosé Cider 6.9%

LEFT HAND | LONGMONT, CO 6
Milk Stout 6.0%

FREEHOUSE | NORTH CHARLESTON, SC 6
Green Door Organic IPA 6.2%

WESTBROOK | MOUNT PLEASANT, SC 6
White Thai 5% | One Claw Rye Pale Ale 5.5%

ANDERSON VALLEY | BOONVILLE, CA 6
Framboise Rose Gose 4.2%

EVIL TWIN | STRATFORD, CT 8
Sumo in a Sidecar - Apricot IPA / Erase & Rewind IPA 7%

GLUTENBERG | MONTREAL 8
American Pale Ale 16oz. (Gluten Free) 5.5%

BELL'S | COMSTOCK, MI 6
American Amber Ale 5.8%

EVIL TWIN | BOSTON, MA. 6
Sanguinem Aurantiaco - Blood Orange Sour 3.25%

COAST | NORTH CHARLESTON, SC. 6
Kolsch - German Style Ale 4.8%

REVELRY | NORTH CHARLESTON, SC. 6
Gullah Cream Ale 5% | Mexican Lager 5.5%

FONTA FLORA | NEBO, NC 6
Topwater Blonde Ale 4.2%



WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

ÁLVARO CASTRO | MALVASIA BLEND | DÃO | 2015

DOMAINE GUILLOTIERE | CHENIN BLANC | LOIRE | 2015

BORGO M | FRIULANO | FRIULI GRAVE | 2014

RED

PULL 'BDX' | CABERNET, MERLOT | CALIFORNIA | 2012

TRAMIN | LAGREIN | ALTO ADIGE | 2015

SAINT CYR | GAMAY | BEUAJOLAIS | 2014

ELECTRIC & ALIVE

SPARKLING

CASTELLROIG | XAREL-LO BLEND | CAVA | PENEDÈS | NV 45

LOUIS DE GRENELLE | CABERNET FRANC ROSÉ | LOIRE | NV 42

WHITE

FORTY OUNCE | MELON DE BOURGOGNE | MUSCADET | 2016 38

ERSTE + NEUE | PINOT GRIGIO | ALTO ADIGE | 2016 42

KOUTSOYANNOPOULOS | ASSYRTIKO | GREECE | 2013 44

DOMAINE GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2015 68

OLIANAS | VERMENTINO | SARDEGNA | 2016 34

ITSAS MENDI | HONDARRABI ZURI | TXAKOLINA | BASQUE | 2016 40

PEREGRINE | SAUVIGNON BLANC | NEW ZEALAND | 2015 49

CHARLES GONNET | JACQUÈRE | SAVOIE | 2017 39

WIENINGER | GRÜNER VELTLINER | AUSTRIA | 2017 44

ROSÉ

BASTIDE BLANCHE | MOUVÈDRE BLEND | BANDOL | 2016 60

RED

MOREY | CHASSAGNE-MONTRACHET VV | BURGUNDY | 2014 68

LAETITIA | PINOT NOIR | ARROYO GRANDE | 2015 48

JULIEN SUNIER | GAMAY | MORGON | 2016 60

ITSAS MENDI EKLIPSE | PINOT NOIR | TXAKOLI | 2014 70

ABBZIA DI NOVACELLO | PINOT NERO | ALTO ADIGE | 2016 52

JEAN-LOUIS DUTRAIVE | GAMAY | FLEURIE | 2017 79

INCONNU 'LALALU' | CABERNET FRANC | CALIFORNIA | 2017 52

CARUSO & MININI | NERO D'AVOLA | SICILY | 2017 38

STRIKING & SUCCULENT

SPARKLING

AKAKIES | XINOMAVRO ROSÉ | GREECE | 2016

UDINOT | CHARDONNAY & PINOT NOIR | CHAMPAGNE | NV

WHITE

ITSAS MENDI 7 | REISLING & CHARDONNAY | TXAKOLINA | 2014

CIRO PICARIELLO | FIANO DI AVELLINO | CAMPANIA | 2013

DOMAINE BRU-BACHÉ | GROS MENSANG | JURANCON | 2014

GOLAN HEIGHTS 'GIGAL' | REISLING | GALILEE | 2014

IDLEWILD 'THE BEE' | MUSCAT, ARNEIS | CALIFORNIA | 2017

DOMAINE BOUCHARD | CHARDONNAY | BURGUNDY | 2013

TERRAZZE DELL'ETNA | NERELLO MASCALESE BIANCO | SICILY | 2013

REGO DO SOL | ALBARIÑO | RÍAS BIAxes | 2016

SIDEBAR 'RITCHIE' | SAUVIGNON BLANC | RUSSIAN RIVER | 2014

LE MONDE | PINOT BIANCO | FRIULI | 2016

CHEHALEM | PINOT GRIS | WILLAMETTE VALLEY | 2015

NICOLAS PERRIN | MARSANNE | CROZES-HERMITAGE | RHÔNE | 2014

MINIMUS | GRÜNER VELTLINER | OREGON | 2017

ROSÉ

JOLIE LAIDE | VALDIGUIÉ | MENDOCINO COUNTY | 2017

FANTI | SANGIOVESE | TUSCANY | 2017

RED

LÀVICO | NERELLO MASCALESE | SICILY | 2012

CABURNIO | CABERNET SAUVIGNON, MERLOT | TUSCANY | 2013

HERVE VILLEMADÉ | GAMAY | LOIRE | 2016

WIND GAP | PINOT NOIR | SONOMA COUNTY | 2014

PASQUALE PELISSERO | DOLCETTO | PIEDMONT | 2014

BORGOGNE BAROLO | NEBBIOLO | PIEDMONT | 2011

CATHERINE LE GOEUIL | GRENACHE BLEND | RHÔNE | 2014

UMANI RONCHI 'CÚMARD' | MONTEPULCIANO | MARCHE | 2017

OPPULENT & ROBUST

SPARKLING

DUVAL LEROY 1ER CRU | CHARDONNAY | CHAMPAGNE | NV

WHITE

PAX 'BUDDHA'S DHARMA' | CHENIN BLANC | MENDOCINO COUNTY | 2015

SOKOL BLOSSER | CHARDONNAY | OREGON | 2017

M. CHAPOUTIER | MARSANNE | CHANTE-ALOUETTE | RHÔNE | 2015

FAILLA | CHARDONNAY | SONOMA COAST | 2015

ROSÉ

UMATHUM | ZWEIFLET BLEND | BURGENLAND | 2017

RED

YANN CHAVE | SYRAH | COZES-HERMITAGE | 2015

JOHN DUVAL 'PLEXUS' | SHIRAZ BLEND | BAROSSA VALLEY | 2013

MONTEPELOSO AQUO | MONTEPULCIANO, CABERNET | TUSCANY | 2014

JOLIE-LAIDE | SYRAH | NORTH COAST | 2016

MEMORABLE & AMBITIOUS

WHITE

OIKONOMOY 'SITIA' | LIATIKO | CRETE | 2012

VOUGERIE 'CLOS DU PRIEURÉ' | VOUGEOT | BURGUNDY | 2014

E. GUIGAL | HERMITAGE BLANC | RHÔNE | 1999

RED

MAISON CHAMPY | PINOT NOIR | CHAMBOLLE-MUSIGNY | 2004

CONVENTO SAN FRANCISCO | TEMPRANILO | RIBERA DEL DUERO | 2005

VIÑA ARANA | TEMPRANILLO | RIOJA | 2009