weekly fresh menu 2 29 2020

DIP DUO 10

hummus, whipped feta, pita

MIMOSA CARAFE **50**

sparkling wine & cold-pressed juice

ISRAELI Breakfast 30

for two





HOUSE-MADE PICKLE PLATE

local seasonal +vegetables 5

BACON WRAPPED DATE

merguez sausage, romesco 12

WHIPPED FETA

fermented honey, black pepper 6

HUMMUS

tahini, schug 5

SUNFLOWER MUHAMMARA

fried shallot crumble 7

extra pita 1

SIDES

FRIES

house-made ketchup 5

NEUSKES BACON

five thick cut slices 6

ANSON MILLS GRITS

pimento cheese 6

TOAST & JAM

house bread 4

BREAKFAST SAUSAGE

two house made patties 5

TWO EGGS* any style 4

LITTLE GEM SALAD winter radish, pickled shallot, creamy feta dressing, bread & seed crumble 10 add chicken shawarma 6 | avocado 2 | soft boiled egg* 2

KALE SALAD smoked labneh, red wine vinaigrette, garlic chips **10** add chicken shawarma **6** | avocado **2** | soft boiled egg* **2**

MORNING HUMMUS* poached egg, tahini, schug, harissa, pita 11 add chicken shawarma 6 | lamb kebab 8 | soft boiled egg* 2 | avocado 2

GREEN SHAK AND EGGS* poached eggs, winter greens shakshuka, pickled chiles **13** add chicken shawarma **6** / lamb kebab **8**

SEASONAL VEGETABLE HASH* sunny egg, pickled mustard seeds 12

CAROLINA GOLD RICE PORRIDGE* poached eggs, pickles, togarashi, kimchi, garlic chips, chili **15**

FRENCH TOAST bananas, curried cashews, crème fraîche, honey 13

AVOCADO TOAST mizuna salad, pickled shallots, radish, house-made sourdough bread **8** add egg **2**

CHILAQUILES tortilla chips, chorizo, salsa verde, fried egg, lime crema 12

VARIETY EGGIE BURGER vegan XO mayo, red cabbage kimchi, pan de cristal 12

THE SPICE add fries or assorted pickles 3

OFLIFE

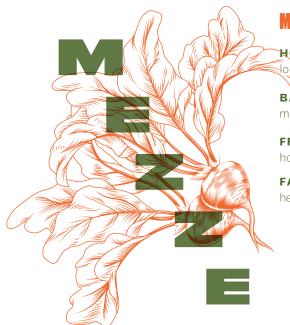
DOUBLE CHEESEBURGER & FRIES special sauce, American cheese, B&B pickles, brioche bun **15**



per person







MEZZE

for two

HOUSE-MADE PICKLE PLATE

lodal seasonal vegetables 5

BACON WRAPPED DATES

merguez sausage, romesco 12

FRIES

house-made ketchup 5

FALAFEL

herb tahini 7

DIPS

SUNFLOWER MUHAMMARA

fried shallot crumble, pita 7

WHIPPED FETA

fermented honey, black pepper 6

HUMMUS

tahini, schug **5** *extra pita* +**1**



MARINATED FETA house sourdough 8

LITTLE GEM SALAD winter radish, pickled shallot, creamy feta dressing, bread & seed crumble **10** add chicken shawarma **6** | avocado **2** | soft boiled egg* **2** | falafel **5**

HUMMUS BOWL tahini, schug, harissa, pita **10** add chicken shawarma **6** | lamb kebab* **8** | soft boiled egg* **2** | falafel **5**

ANSON MILLS GRAIN BOWL* apples, squash, watermelon radish, date vinaigrette 12 add chicken shawarma 6 | soft boiled egg 2 | avocado 2 | falafel 5 | lamb kebab* 8

GRILLED CHEESE gouda, brie, smoked onion jam, marinated mushroom aioli, sourdough **12** add fries or assorted pickles **3**

PULLED SQUASH mustard bbq sauce, slaw, B&B pickles, kaiser roll **13** add fries or assorted pickles **3**

VEGGIE BURGER vegan XO mayo, red cabbage kimchi, pan de cristal **12** add fries or assorted pickles **3**

"THE NUMBER SIX" fried chicken, hot sauce, shredded lettuce, pickles, mayo, brioche 14 add fries or assorted pickles 3

SHRIMP BAHN MI daikon, cucumber, carrot, herbs, spicy mayo, jalapeños, kaiser roll **14** add fries or assorted pickles **3**

DOUBLE CHEESEBURGER & FRIES special sauce, American cheese, B&B pickles, brioche bun 15

SEA SALT
CHOCOLATE CHIP COOKIES 2

ASSORTED
ICE CREAM & SORBETS 3

GOLDEN MILK COCONUT CAKE 5



WEEKLY FRESH MENU

02 28 2020

MEZZE EXPLOSION **75**

for the table

THE SPICE OF LIFE

FIRE YOUR FAVORITES 35

per person

FIST BUMP 5

buy a round for the kitchen





MEZZE

HOUSE-MADE PICKLE PLATE

local seasonal vegetables 5

BACON WRAPPED DATES

merguez sausage, romesco 12

FISH CRUDO

harissa vinaigrette, olives 10

FALAFEL

herb tahini 7

CHICKPEA FRITTERS

sweet garlic puree, pumpkin seed gremolata **5**

SWEET POTATOES

puffed quinoa furikake, pomegranate molasses 7

BRAIDED BREAD feta, dill, confit lemon oil 7

 $\textbf{KALE SALAD} \hspace{0.2cm} \textbf{smoked labneh, red wine vinaigrette, garlic chips} \hspace{0.2cm} \textbf{10}$

ROASTED CARROT SALAD celery, hazelnuts, parmesan, citrus vinaigrette 11

BEET TOAST smoked labneh, trout roe, everything spice, brioche **13**

CONFIT POTATOES raclette cheese sauce, chili oil, bacon bits, chives 10

LAMB MEATBALLS walnuts, shakshuka, sheep's milk feta 15

ROASTED SQUASH endive, pomegranate, apple 15

 $\textbf{ROASTED MUSHROOMS} \ \ \text{rye berries, turnips, spigarello, miso} \ \textbf{18}$

LOCAL FISH saffron tomato broth, braised fennel 24

ROASTED CHICKEN israeli couscous, toasted almonds, currants 27

WHOLE FISH chermoula, grilled lemon 34

CHARCOAL GRILLED RIBEYE* kabocha squash, ancho chile, mushroom conserva, pomegranate 40

KEBABS choice of two skewers, Israeli salad, farro verde, tahini, pita **30** choice of shrimp, vegetables, chicken or lamb (**3 for 45, 4 for 60**)

25+ LOCAL PURVEYORS FEATURED

DIPS

WHIPPED FETA

fermented honey, black pepper 8

HUMMUS

tahini, schug, crispy chickpeas 6

SUNFLOWER MUHAMMARA

fried shallot crumble, pita 7

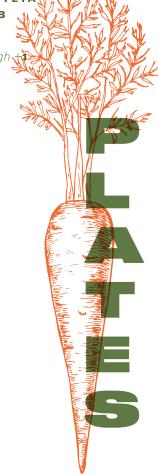
SMOKED MACKEREL DIP

caper aioli, dill, pita 9

MARINATED FETA
house bread 8

extra pita +1

extra sourdough











LEMON MALABI a

winter citrus, crystalized ginger, thyme

+ Frost Bitten Ice Riesling 8

LAYERED CHOCOLATE CAKE &

arak cherries, coffee, cardamom caramel

+ Carpano Antica sweet vermouth 9

ASSORTED ICE CREAM & SORBET

daily variety
+ house limoncello 6

HIBISCUS PAVLOVA 8

pomegranate, whipped white chocolate, sicilian pistachio + sweet sparkling rosé 6

From March 1st to March 31st we will be donating a portion of our Hibiscus Pavlova sales to **Empower Through Flour.**

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WINE BY THE GLASS

BUBBLES & CIDER

MILLE | PROSECCO | ITALY | 2018 9/34/60

MEINKLANG* | PINOT NOIR ROSÉ | AUSTRIA | 2018 12/46

WÖLFFER | NO. 139 DRY ROSÉ | LONG ISLAND 10

SHIP'S WHEEL | DRY HOPPED CIDER | CHARLESTON | 2018 7

A ROSE IS A ROSE IS A ROSE...OR IS IT

MONMOUSSEAU | CABERNET FRANC | ANJOU, FRANCE | 2017 9/34

SO FRESH & SO CLEAN

DOMAINE VOCORET | CHARDONNAY | CHABLIS, FR | 2017 10/38

INCONNU | CHENIN BLANC | CALIFORNIA | 2017 10/38

HIRSCH* | GRÜNER VELTLINER | AUSTRIA | 2018 12/46

BAI GORRI | VIURA | RIOJA, SPAIN | 2016 9/34

CLÉMENCE* | ROUSETTE | SAVOIE, FRANCE | 2017 11/42

TRIED & TRUE

J. MOURAT | PINOT NOIR BLEND | LOIRE, FRANCE | 2017 11/42

IREKUA | TEMPRANILLO | RIOJA, SPAIN | 2017 12/46

DOMAINE DU CROS* | FER SERVADOU | MARCIALLAC, FR | 2015 11/42

GUISEPPE CORTESE | BARBERA | PIEDMONT, ITALY | 2017 12/46

DOMAINE VERQUIÈRE* | GRENACHE | RASTEAU, FR | 2017 13/50

TENUTA MACCAN | CABERNET FRANC | FRIULI, ITALY | 2016 12/46

*DENOTES ENVIRONMENTALLY FRIENDLY FARMING



SALTY KITTY 11

cathead vodka, grapefruit, pink peppercorn-rosemary syrup. pink salt

WHAT'S UP DOC? 11

habanero mezcal, carrot juice, agave, lime, celery bitters

NOMO WORRIES 11

virgil kaine rye, ramazotti amaro, green chartreuse, orange

KISSED BY KALI 11

hat trick gin, hibiscus, ginger, lemon, bubbles



BIRDS FLY SOUTH | GREENVILLE, SC

"Fat Ma" Pils 5.8% 8

REVELRY | CHARLESTON, SC

"Gullah" Cream Ale 5.0% 8

COAST | CHARLESTON, SC

"HopArt" IPA 7.7% 8

FATTY'S | CHARLESTON, SC

Oyster Stout 5.5% 8

BOTTLES & CANS

CHAMPION | CHARLOTTESVILLE, VA

"Shower Beer" Pilsner 4.5% 6

BLACKBERRY FARMS | MARYVILLE, TN

"Fenceline" Belgian Ale 4.9% 6

SLOOP BREWING | HOPEWELL JUNCTION, NY

Hoppy Pils 5.0% 6

GLUTENBERG | MONTREAL

Gose 3.5% **8**

TRADESMAN BREWING | CHARLESTON, SC

"Transmission Fluid" Beet & Ginger Wheat 6.0% 6

PONYSAURUS | DURHAM, NC

Bière De Garde 6.3% (16oz) **8**

GOLD STAR | ISRAEL

Dark Lager 4.9% 7

BIRDSONG | CHARLOTTE, NC

"Paradise City" Session IPA 4.8% 6

BIRDS FLY SOUTH | GREENVILLE, SC

"Night Like These" Dry Irish Stout 4.0% (16oz) $\bf 8$

LEFT HAND | LONGMONT, CO

Milk Stout 6.0% 8

FULLSTEAM | DURHAM, NC

"Coffee is for Closers" Coffee Porter 6.0% 6