



# LUNCH

## FROM THE GARDEN

- The B . . . . . 6 / 10  
mixed greens, bacon, feta, green onion, tomato, roasted red peppers, marinated artichoke, sprouts, balsamic vinaigrette
- Kale . . . . . 5 / 9  
almonds, edamame, dried cranberries, goat cheese, lemon shallot vinaigrette
- Arugula . . . . . 5 / 9  
apple, radish, walnut, carrot, green goddess dressing
- \* Caesar . . . . . 4 / 6  
romaine, caesar dressing, parmesan, house made croutons

## SMALL PLATES

- Fried Green Tomatoes . . . . . 8  
cajun remoulade, chili oil
- Blue Crab Cakes . . . . . 15  
green tomato chow chow
- Okra Succotash Spring Rolls . . . . . 7  
tomato ancho pepper puree
- \* Seared Sea Scallops . . . . . 15  
edamame succotash, lemon thyme gastrique
- Black-eyed Pea Hush Puppies . . . . . 7  
horseradish tartar sauce

## LATE BREAKFAST

- Breakfast Wrap . . . . . 9  
scrambled eggs, bacon, cheddar cheese; served with fresh fruit
- Quiche of the Day . . . . . 9  
daily selection of quiche; served with fresh fruit
- Yogurt & Granola . . . . . 6  
greek vanilla yogurt, granola, fresh berries

*\* Warning: Consuming raw or undercooked meat, seafood, or egg product can increase your risk of foodborne illness.  
Warning for those with Celiac Disease or extreme sensitivity to gluten: Please be aware that many of our regular menu items contain wheat, which presents a slight risk of contamination due to shared fryers and airborne wheat particles.  
While we do our best to avoid cross contamination, we cannot guarantee that items are completely free of allergens.  
Please notify your server of any food allergies.*



## ON BREAD

*served with choice of fruit, bacon bleu cheese pasta salad, potato salad, grain salad, french fries, or for (+\$1) soup of the day, sweet potato fries, or side salad*

Fried Green Tomato & Pimento Cheese . . . . .	9
bacon, arugula, wheatberry bread	
Cuban . . . . .	12
mojo-braised pork, ham, swiss, whole grain mustard, house made pickles, pressed cuban roll	
Reuben . . . . .	12
Guinness-braised corned beef, pickled red cabbage slaw, swiss, thousand island dressing, marble rye	
* Salmon Wrap . . . . .	12
avocado, corn, black beans, tomato, arugula, chimichurri	
Turkey Apple Cheddar . . . . .	9
turkey, sliced apple, cheddar, arugula, rosemary garlic aioli, wheatberry bread	
Apple-Pecan Chicken Salad . . . . .	9.5
homemade chicken salad, lettuce, tomato, sprouts, wheatberry bread	
Southwestern Veggie Burger . . . . .	11
lettuce, tomato, avocado, pepper jack, ancho tomato puree	
* Big B. Burger . . . . .	12
certified humane beef, bacon tomato jam, whole grain mustard, house made pickles, fried kale, brioche bun	
Lamb Gyro . . . . .	12
lamb, caramelized onions, diced tomato, feta, arugula, tzatziki sauce, naan bread	
Pepper Jack Chicken Panini . . . . .	10
arugula, tomato, creole mayo, naan bread	

## PLATES

Shrimp & Grits . . . . .	12
tasso ham, red-eye gravy, mustard greens, cherry heirloom tomatoes	
Short Rib Stroganoff . . . . .	12
braised beef short rib, penne pasta, mushroom, onion	
Risotto . . . . .	9
ratatouille, white beans, basil gremolata	
Fish & Chips . . . . .	Market Price
horseradish tartar sauce, malt vinegar	