

## LUNCH

### Appetizers & Snacks

- House smoked thick cut bacon with marinated mushrooms & thyme - 11
- Cornflake crusted crab cake with lemon bay leaf sauce - 9
- Smoked almonds & green olives - 6
- Endive & frisée salad with honey-walnut goat cheese & a coriander-citrus vinaigrette - 11
- Smoked & fried pork nuggets with Char No. 4 hot sauce - 4
- Crispy cheddar curds with spicy pimento sauce - 7
- House cured lamb pastrami with coriander aioli & rye-caraway toast - 12
- Duck charcuterie plate with bacon, foie gras-pistachio sausage, rilette & kumquat marmalade - 17
- Spicy crab soup with smoked shrimp & green garlic - 10
- Oysters on the half shell - mp

### Lunch Fixed Price Includes coffee or tea

Soup or salad / Choice of entree / Scoop of homemade ice cream -18 *per person*

### Sandwiches

- Chopped pork sandwich with mustard barbecue sauce & baked beans - 14
- House smoked brisket with pickled cabbage, beer cheese & side of borracho beans - 12
- Pressed ham & cheddar with aioli, pickled jalapeños & homemade potato chips - 14

### Entrees

- Smoked sage-pork sausage with lentils, mustard & roasted baby carrots - 14
- Shrimp & Grits - 14
- Grilled hanger steak with crispy rosemary-garlic potatoes & Char No. 4 steak sauce - 16
- Jambalaya with homemade andouille sausage, shrimp & manila clams - 17
- Crispy sweet potato gnocchi, sautéed hen of the woods mushrooms & wilted spinach - 12