

| appetizers |

<b>KALE SALAD</b> <i>pears, pecorino, maple-balsamic vinaigrette</i>	<b>15</b>
<b>BIBB SALAD</b> <i>carrots, radishes, soy beans, croutons, French dressing</i>	<b>12</b>
<b>CARROT-GINGER SOUP</b> <i>spiced peanuts, lime yogurt</i>	<b>9</b>
<b>CHICKEN LIVER MOUSSE</b> <i>pickled wax beans, grilled bread</i>	<b>10</b>
<b>SHRIMP AND CHEDDAR GRITS</b> <i>butternut squash, red eye gravy</i>	<b>16</b>
<b>LAMB MEATBALLS</b> <i>freakah, Beluga lentils, harissa</i>	<b>14</b>

| sandwiches |

<b>UNTITLED BURGER</b> <i>aged cheddar, roasted tomatoes, grilled onions</i>	<b>14</b>
<b>TROUT BLT</b> <i>smoked trout, bibb lettuce, tomato, bacon aioli</i>	<b>16</b>
<b>PIMENTO GRILLED CHEESE</b> <i>pumpernickel</i>	<b>12</b>

*All sandwiches served with Brooklyn Brine sour pickles*

| entrees |

<b>SKIRT STEAK</b> <i>creamed spinach, tempura onions</i>	<b>24</b>
<b>PORK CHOP</b> <i>mustard greens, bacon bread pudding</i>	<b>23</b>
<b>CHICKEN POT PIE</b> <i>celery root, cheddar-scallion biscuit</i>	<b>19</b>
<b>ROASTED COD</b> <i>caramelized cauliflower, almond-parsley pesto</i>	<b>22</b>
<b>SCOTCH SALMON</b> <i>red cabbage, honeycrisp apples</i>	<b>19</b>
<b>STUFFED CHICKPEA CREPES</b> <i>eggplant, mozzarella, sweet and sour peppers</i>	<b>18</b>

| sides |

**ROASTED NEW POTATOES    BRUSSELS SPROUTS    CREAMY POLENTA    HONEY GLAZED CARROTS AND PARSNIPS**  
*7 each*

**EXECUTIVE CHEF CHRIS BRADLEY**

**Untitled**