

SALADS + APPETIZERS

Country Ham & Shrimp Lumpia 12

soy-sorghum dipping sauce

Greener Roots Farm Mixed Lettuces 9

shaved radishes, seeds, banyuls vinaigrette

Greener Roots Farm Little Gem Salad 10

lemon, garlic, anchovy vinaigrette, parmesan

Farro Salad* 11

herb-roasted mushroom, avocado, sunny egg, arugula, banyuls vinaigrette

Chopped Salad 14

little gem, grilled chicken, arugula, boiled egg, bacon, blue cheese

add grilled chicken +6 / add grilled shrimp +7 to any salad

SANDWICHES + PLATES

Crispy NC Catfish 14

hush puppies, coleslaw, tartar sauce

Pressed Italian Sandwich 15

benton's ham, salami, provolone, shredded lettuce, red wine vinaigrette

Fried Chicken Sandwich 12

lettuce, spicy mayo, house pickles, sesame seed bun

choose between nashville hot and southern style

Black-Eyed Pea Falafel 12

white bean hummus, cucumber, herbs, yogurt sauce, pita

Grilled Spiced Chicken 13

whipped yogurt, cucumber, pita, noble springs feta

Banker's Lunch 16

ask us!

Duck Fried Rice* 15

duck ham, fried egg, cabbage, shiitake, jasmine rice

Shaved Turkey Sandwich 13

croissant, arugula, kenny's cheddar, bacon, tomato, choice of salad or fries

Bear Creek Farm Burger* 18

pimento cheese, bibb lettuce, house pickle

LUNCH

*Consumption of raw or undercooked meats, fish, eggs, or dairy may increase risk of foodborne illness.

Executive Chef Rob Newton + Team

Complimentary valet parking every day until 5pm