

WHOLE SANDWICHES

HAM AND APPLE BUTTER POBOY

Slow Smoked Pit Ham, House-Made Pimento Cheese, and Fresh Arugula on French Bread
\$12

TURKEY AND BRIE SANDWICH

Fire Braised Turkey Breast, Triple Cream Brie, and Red Wine Poached Pear, with Fresh Arugula on Whole Wheat Bread
\$13

HEAVENLY CHICKEN SALAD

Blackened Chicken, Dried Cherry, Fresh Herbs, and Toasted Pecans with Butter Lettuce on Croissant
\$11

DAILY VEGAN SANDWICH

Chef Hayley's Daily Vegan Selection
\$11

MAKE IT A MEAL

Choice of Sandwich/Chips/Drink
\$16

SALADS

SHRIMPIN' AIN'T EASY

Grilled Shrimp, Fresh Mozzarella, Tomato, Cucumber, Red Onion, and Pesto Ranch
\$14

PICKLED GREEN APPLE AND GOAT CHEESE SALAD

Pickled Granny Smith Apple, New Roads Pecans on Mixed Greens with Crumbled Goat Cheese and Honey-Shallot Vinaigrette
\$13



SIDES AND SAUCES

LOADED BAKED POTATO SALAD | Small: \$6 Large: \$12

Red Potatoes, Bacon, Scallion, Cheddar, red onion in a black pepper crema

MARINATED CAPRESE PASTA SALAD | Small: \$8 Large: \$16

Mozzarella Marbles, Grape Tomatoes, Fresh Basil Pesto, Aged Sherry Vinegar, and Olive Oil with Cavatappi Pasta

BLACK EYED PEA HUMMUS | Small: \$8 Large: \$16

Black Eyed Peas, Tahini, Rosemary, Citrus and Olive Oil

PIMENTO CHEESE | Small: \$8 Large: \$16

Southern Style Pimento Cheese Spread

CAESAR DRESSING | Small: \$8 Large: \$16

Chef Eric Cook's Secret Recipe

HOUSE-MADE RANCH | Small: \$6 Large: \$12

Gris-Gris' Secret Recipe

CRACKERS (ROLL) | \$5

Chef's Selection

