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