



Small Plates

Thin Fried Catfish

with lemon, cocktail sauce and saffron rémoulade \$8

*▼ Polenta Frites and Parmesan

with roasted red pepper aioli \$6

Fried Calamari

with chimichurri and lemon \$8

▼ Seared Goat Cheese

with pickled mango chutney and toast \$7

*▼ Black Bean and Cheese Pupusa (1)

with curtido, radish, cilantro, salsa, jalepeno and lime \$5

Entrees

Chicken OR Pork Schnitzel with celery root apple slaw, jerk collards, sunny egg* and pickled mustard seed \$16

*▼ Seared Tuna over Byrd Mill grits with chorizo sausage, red mole topped with toasted pepitas, crispy tortilla strips and cilantro \$17

▼ Artichoke Cakes over roasted butternut squash, topped with pepper relish, finished with green chutney and cashew butter \$14

* Grilled Flank Steak and Polenta Frites

blanched rappini, pickled red onion and rosemary balsamic butter \$16

*THE MAN SEZ: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Breakfast

These items served only until 11AM.

▼ Scrambled Egg & Cheese Slider

on a pressed bolillo roll or biscuit \$3.00

Add Ham, Bacon, Surry Sausage or Chorizo \$2

▼ Egg & Cheddar Torta with Cabbage Relish

on a pressed bolillo roll with one side \$6.25

Add Ham, Bacon, Surry Sausage or Chorizo \$2

▼ Two Fresh Local Eggs Any Style

served with toast or biscuit and one side \$6.00

▼ Breakfast Burrito scrambled eggs with cheddar, peppers, green onions, crema and cumin potatoes wrapped in a flour tortilla served with tomatillo salsa and a side \$9.50

Add Ham, Bacon, Surry Sausage or Chorizo \$2

All Day Brunch

includes house side

▼* Omelet of Fresh Local Eggs

filled with your choice of cheddar, ham, bacon, spinach, peppers, green onion and/or tomatillo salsa with toast or biscuit & one side \$9.50

▼ Huevos Rancheros Two fried local eggs over black beans & corn tortillas with cheese and tomatillo salsa served with one side \$9.75

Add Ham, Bacon, Surry Sausage or Chorizo \$2

▼* Disco Eggs Two fried local eggs with green onion, peppers, cilantro, curry and chili powder over masala potatoes with green chutney served with toasted flatbread & one side \$9.75

Add Ham, Bacon, Surry Sausage or Chorizo \$2

Side of Surry Sausage or Bacon or Chorizo Patty \$3

▼ vegetarian ★ gluten free ▼ vegan/vegan option 🥜 nuts



Sandwiches/Tacos/Pupusa

Includes house side

Pulled Pork Torta with Cabbage Relish

On a pressed La Sabrosita Bakery bolillo roll
\$10.75

▽ Roasted Butternut on Pressed Bolillo

with celery root, apple slaw & cashew butter
\$9.25

▽ Pimento Cheese Torta topped with jerk collards and pickled shallots on pressed Bolillo
\$9.00

Thai Turkey OR ▼ Falafel on Pita

topped with rice wine pickled cabbage, carrots & daikon radish with basil and cilantro chutney
\$9.75

Philly Roast Pork sandwich with provolone, rapini and roasted red peppers on baguette
\$10.75

★▽ Two Tacos! Choose PORK or BLACK BEAN topped with radish, cilantro, smoked feta, lime, jalapeño & tomatillo salsa **\$8.75**

★▽ Two Black Bean & Cheese Pupusas topped with radish, cilantro, tomatillo salsa, jalapeño & lime served with curtido **\$8.75**
Add Pulled Pork \$3.00

☪ Po'Boys with saffron rémoulade, iceberg lettuce and pepper relish on the side **\$10.50**

Fried Catfish

Fried Chicken

▽ **Cauliflower**

All Above come with a House Pickle. Woo!

HOUSE SIDES \$3

Byrd Mill Grits Green Salad
Fruit ☪ Couscous
Lentils and Feta Jerk Collards
Celery Root Apple slaw

Salads

☪ Grilled Flank Steak and Herb Pistachio Couscous marinated mushrooms over mixed greens **\$11.75**

★* Seared Tuna with Horseradish Cream over chopped hardy salad mix tossed with Pernod vinaigrette served with pickled egg
\$11.75

★ Grilled Chimichurri Chicken with roasted butternut squash, sundried tomatoes, celery root apple slaw and parmesan **\$9.75**

Beverages

Hot Chocolate \$2.50
Chai Iced Coffee \$2.50
Vietnamese Iced Coffee \$3.50
Coffee, Hot Tea, Soft Drinks, Orangina \$1.50
Orange Juice \$2.00
Iced Tea \$1.75
San Pellegrino \$2.25

Beverage+

Mimosa Simonet Blanc de Blancs Sparkling Wine & OJ **\$7**

Signature Bloody Mary Pinnacle Vodka, Texas Beach bloody mix, house-made curtido pickle juice, lime juice (can be made to suit) **\$8**

American Flyer Don Q Cristal rum, lime juice, simple syrup, Simonet Blanc de Blancs Sparkling Wine **\$9**

Red Eye Black Label & House Bloody mix **\$4**

Screwdriver Pinnacle Vodka & OJ **\$8**

▽ vegetarian ★ gluten free ▼ vegan/vegan option ☪ nuts

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