



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

▼ Pimento Cheese and house made crackers \$5

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, celery root apple slaw and parmesan \$9.75

▼ Sautéed Artichoke Cakes with grilled Napa cabbage, curried chickpeas, toasted Pepitas and house vinaigrette \$9.75

**THE MAN SEZ: these foods may be prepared raw or undercooked. 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

HOUSE SIDES \$3

Curried Chickpeas Green Salad

Byrd Mill Grits Jerk Collards

Fruit ☪ Couscous

Lentils and Feta Soup as side 1\$

Celery Root Apple slaw



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, peppers, scallions 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

HOUSE SIDES \$3

Curried Chickpeas Green Salad
Byrd Mill Grits Jerk Collards
Fruit ♻️ Couscous
Lentils and Feta Soup as side **1\$**
Celery Root Apple slaw



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 a pressed bolillo roll **\$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 or ▼ Cauliflower

SOUP: Cup \$3.50, Bowl \$4.50

HOUSE SIDES \$3

Curried Chickpeas Green Salad
Byrd Mill Grits Jerk Collards
Fruit ♻️ Couscous
Lentils and Feta Soup as side **1\$**
Celery Root Apple slaw