

Lunch Menu

Brussel Sprouts 14

Deep Fried, Honey Sriracha Glaze

Cheese & Charcuterie 20

local charcuterie, artisan cheeses, olives, house pickled vegetables

Salads

Baby Iceberg Wedge Salad 10/15

bacon lardon, blue cheese, cherry tomato, herb buttermilk dressing

Mixed Greens 10/15

Asian Pears, Fresh Blackberries, Toasted Pecans
Honey and Lavender Balsamic Vinaigrette

Caesar Salad 10/15

romaine heart, shaved parmesan cheese, pumpernickel crouton, caesar vinaigrette

add chicken 8

add shrimp 9

add salmon 10

Sandwiches

choice of sides: french fries, sweet potato fries, side salad

Grilled Chicken Sandwich 18

bibb lettuce, tomato, green goddess butter

Angus Burger* 20

benton's bacon jam, romaine, muenster, house pickles, steak sauce

Vegetable Escalivada 16

roasted summer vegetables, herb goat cheese, roasted red pepper aioli

French Dip 16

roast beef, provolone, caramelized onions, au jus

House Special

Shrimp & Grits 20

stewed tomatoes, bell peppers, bacon, green onion

Faroe Island Salmon* 22

quinoa feta salad, grilled broccolini, miso glaze

Hanger Steak & Frites* 22

House made steak sauce, arugula salad with champagne vinaigrette

One check and 20% gratuity added to all deliveries.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*