

Monkey Bread

\$7/\$12

fluffy pull apart rolls with garlic, rosemary & alderwood smoked sea salt, served with whipped honey butter (V)(VEO)

with friends - triple creme brie, mixed olives, molinari dry cured italian salami and country mustard butter

Meat & Cheese

\$20

house selected cheese, pate, dry cured meats, seeded mustard, pickled veggies, toasted nuts, jalapeño bacon jam, fig & balsamic confit and assorted crisps

Oeuf de Monde (Society Egg)

\$9

creamy truffled basil egg salad stuffed deviled eggs, bacon & balsamic (GF)(VO)

BISTRO POMMES FRITES

"Shoestring" french fries, thin, crisp & perfectly delicious. Plenty to share.

\$8

Not So Standard

sea salt, parmesan & truffle oil with smoked paprika aioli (V)(GF)

Napa Black & Blue

blue cheese, coarse smoked black pepper, fresh herbs with peach pepper jam (V)(GF)

Mas! Mas!

bbq brisket, sweet corn, black beans, onion & peppers, queso fresco and fresh pico de gallo, with garlic lime aioli (GF)

B&C

crispy hickory smoked bacon and pancetta, sharp white cheddar & green onions with spicy bourbon bbq sauce (GF)

Kale & Artichoke Soufflé

\$11

creamed with pecorino, mozzarella & fresh herbs, served with toasted crostini and tomato basil salsa (V)

Ratatouille & Baked Goat Cheese

\$10

roasted sweet tomato ragout with eggplant, zucchini, bell pepper and carrot, perfectly baked until bubbly and browned, served with fresh sourdough rolls (V)

Stacked Fried Green Tomatoes

\$9

seasoned panko crusted, stacked with creamy goat cheese, mushroom & onion chutney, roasted beets and baby arugula, served with smoky spiced aioli (V)



SIGNATURE SLIDERS \$15

Served as pairs with
fries and garden greens.

Cowboy

sesame seed roll, 44 farms salisbury steak burger, cheddar, smoky bacon & fried onion strings, topped with house-made bourbon bbq sauce

Cowgirl

all the greatness of our famous cowboy slider made with grilled chicken instead of burger + spicy pepper relish (GFO)

Southern Chicks

texas toast, fried chicken, butter lettuce, ripe tomato, bread & butter pickles & lime garlic mayo

Green Eggs & Ham

toasted pretzel roll, truffled basil egg salad, jalapeno bacon jam & baby field greens (VO)(GFO)

Mob Boss

garlic buttered sourdough roll, herb breaded eggplant, sun dried tomato meatloaf, dry italian salami, fresh mozzarella & home-made marinara

Reuben & Rebecca

toasted swirled rye roll, smoky brisket, spiced pastrami, gruyere, provolone, chipotle coleslaw, seeded mustard & dill pickles (GFO)

Brasserie

rosemary garlic roll, slow cooked beef cheek smothered in red wine mushroom reduction, sliced red potato, brie & smoked paprika aioli (GFO)

Fried Green Tomato BLT

warm pretzel roll, tart fried green tomato, thick sliced hickory smoked bacon, baby lettuce, cumin chili aioli & peach pepper jam (VO)

The Picnic

toasted ciabatta roll, smoky bbq brisket, aged white cheddar, red cabbage slaw and dill pickles (GFO)

Sorry Charlie

not your traditional tuna salad! multigrain wheat roll, seared tuna filet, mixed sprouts, home-made pickled carrot tartar sauce & sweet tomato jam (GFO)

upgrade your fries to any bistro pommes frites for \$3
sub sweet potato fries for \$1
gluten free bread available upon request



Slow Roasted Pork Loin, Apple & Pear **\$13**

mixed field greens, honey curried cashews & sharp white cheddar, drizzled with rice wine saffron vinaigrette (GF)

Goat Cheese Crostini & Shaved Grilled Chicken **\$14**

garden greens, grape tomatoes, golden currants, pine nuts and crisp onion bits dressed in rosemary balsamic vinaigrette

Buttermilk Fried Chicken & Pickled Veggie **\$13**

kale and field greens, red cabbage, creamy herbed chevre, beet & cranberry melange, mixed sprouts, buttermilk biscuit crouton crumble & house-made ranch

Asian Chopped Salad - with Hoisin Beef or Grilled Chicken **\$14**

shredded greens, napa cabbage, romaine, cucumber, carrots, green onion, mint & cilantro, tossed with toasted almonds & crunchy ramen, sesame ginger & lime peanut dressings (VEO)(GFO)

Spinach Salad **\$11**

baby & mature spinach leaves, sundried tomatoes, shaved gruyère, chopped bacon and warm bacon shallot dressing (GF)

Rocket & Couscous **\$12**

arugula, basil olive oil infused mini pearl pasta, cherry tomatoes, apricot, julienned carrot, feta cheese & pumpkin seeds with pomegranate basil vinaigrette (V)

Green Goodness **\$12**

butter leaf, romaine, endive, english cucumber, spring onion, steamed edamame, granny smith, sweet globe grapes, finished with toasted honey walnuts, crumbled blue cheese and pesto mustard seed dressing (V)(VEO)(GF)...try it with salmon!

Brussels Toss **\$13**

heart of romaine, arugula, flash fried brussels sprouts, scallions, sliced almond, pumpernickel croutons and sweet-tart vinaigrette (VE)(GFO)

Club Cobb Wedge **\$14**

smoky ham, diced chicken breast, bacon, cucumber, tomato, avocado, egg, feta-blue cheese blend, with lemon roquefort vinaigrette & focaccia toast

Market Soups **\$4 cup / \$6 bowl**

- tomato & fennel bisque (VE)
- roasted chicken, kale & hominy coulis (VEO)(GF)

add fried or grilled chicken for \$6

add grilled tuna or salmon filet for \$8

add a cup of soup to any salad for \$3



Nuts & Bolts**\$16**

Sundried Tomato & Prosciutto Meatloaf - tender, oven baked sirloin, spicy italian sausage & lean turkey topped with tomato brown gravy and parmesan cheese

Rosemary Roasted Rock Hen - half bird, breast, thigh & leg, perfectly seasoned in a pearl onion & white wine broth (GF)

Three Finger Smoked Pork Chop - grilled, bone in hickory smoked ham steak with bourbon apple & honey chutney (GF)

Grilled Ahi Tuna or Salmon Steak - 8oz sashimi grade filet, finished with ginger hoisen glaze or lemon, olive oil & thyme jus (GF)

Pork Pot Roast - garlic clove stuffed pork loin, crusted in herbs and slow cooked until fork tender, topped with mushrooms & our savory brown gravy

Provisions**\$12**

3 Pig Truffled Mac & Cheese - smoky diced bacon, pancetta, honey glazed ham & white truffle oil (VO)

Peppadew Mac & Cheese - with seared red peppers & smoky morita chili, topped with toasted bread crumbs (V)

Savory Mushroom Bread Pudding - roasted garlic custard soaked pain de mie, baked with fresh button mushrooms, herbs de provence & scallions (V)

Eggplant Napoléon - bread crumb crusted eggplant, layered with ricotta, mozzarella, sharp provolone, fresh basil and house made marinara (V)

5 Cheese Potato au Gratin - baby red potatoes layered with gruyere, cheddar, fontina, gouda, velveeta, smoked paprika & fresh thyme, baked until bubbly (V)

Stems, Stalks, Leaves & Roots**\$10**

Bacon & Onion Braised Brussels Sprouts - split and pan seared with caramelized garlic and balsamic vinegar (GF)(VO)(VEO)

Cajun Green Bean Creole - tossed with crisp smoked pork belly, pepper flakes & tomato ragout, topped with parmesan cheese (GF)(VO)(VEO)

Skillet Seared Cauliflower - toasted pine nuts, golden currants, shallots & sea salt (GF)(VE)

Roasted Root Veggies - baby potato, parsnip, turnip, rutabaga and carrot with sweet onion, roasted garlic & garden herbs (GF)(VE)

Char-grilled Zucchini - salted capers, feta & sliced almonds (GF)(VEO)

add grilled or fried chicken for \$6, grilled tuna or salmon filet for \$8

(GF)Gluten Free, (GFO)Gluten Free Option, (V)Vegetarian
(VO)Vegetarian Option, (VE)Vegan, (VEO)Vegan Option



Homemade Chocolate Nutter Butter **\$5**

peanut butter cream filling sandwiched between coco peanut butter cookies

Fudgy Double Chocolate Brownie **\$6**

dark chocolate brownie, spiked with espresso, topped with honey child's vanilla or black chocolate frozen custard & chocolate sauce

Menage a Trois Cobbler **\$6**

three seasonal berries and creme de cassis, layered with buttermilk biscuit & brown sugar streusel

Lemon Meringue Tartlet **\$7**

lemon curd in a shortbread crust, topped with toasted italian meringue

Salted Caramel Apple Tarte **\$7**

spiced apples, buttery pie crust & salted caramel sauce

Chocolate Pecan Tarte **\$7**

sweet and gooey pecan pie embellished with dark chocolate morsels

Pecan Praline Bread Pudding **\$6**

creamy custard soaked croissants topped with buttermilk pecan praline chips & melted vanilla bean ice cream sauce

Flourless Chocolate Torte **\$6**

decadent, rich & packed with chocolate, silky agave amaretto glaze (GF)

Market Cupcakes **\$4**

lemon white chocolate | cocoa mousse stuffed red velvet | carrot cake | strawberry

Honey Child's Sweet Cream Frozen Custard **\$5**

vanilla or black chocolate + seasonal specials, ask for what's new! (GF)

Coffee + Tea + Juice

flat white / cappuccino / cortado / macchiato **\$3**

espresso **\$2** | latte **\$3.25** | vanilla latte **\$3.75** | mocha/white mocha **\$4**
coffee **\$2.50** | café au lait **\$3** | hot chocolate **\$3** | hot tea **\$3** | iced tea **\$2.50**
fresh squeezed oj **\$4** | naked juices **\$4** | juice girl raw & organic juice **\$8**

FEATURING WILD SOUTH YAUPON HOLLY ICED TEA \$3.50

add your choice of frozen custard to any dessert for **\$2**
multiples available to take home, visit our market for additional sweets

