

# MENU



## START



### RACHEL & JOSE'S CHEESE PLATES

Cheese sourced from local **Orrman's** Cheese Shop  
assorted house-made preserves &  
accompaniments, toasted baguette

**Cheesemonger Plate / 3 cheese**

**\$16.50**

**Cheesemonger Plate / 5 cheese**

**\$26.50**

- add cheese \$6.00 each

- add meat \$6.50 each (up to three)

### CARROT, GINGER & COCONUT SOUP

**\$8.50**

served chilled: carrots, ginger, cardamom,  
coconut milk

### ASPARAGUS & LEEK SOUP

**\$8.00**

served chilled: asparagus, leeks, lemon, crema



### MARIANA'S EMPANADAS

**\$14.50**

duck confit, Colombian aji salsa, apricot agrodolce

### VEGAN EMPANADAS

**\$13.00**

potato, corn, red pepper, apricot agrodolce - OR -  
mushroom, Castelvetrano olive, balsamic reduction  
both with Colombian aji salsa

### SHRIMP ARTICHOKE SALAD

**\$16.00**

gulf shrimp, vinaigrette, grilled artichoke, arugula,  
capers, red onion

### THAI CHICKEN MEATBALLS

**\$14.50**

ground chicken, coconut milk, sweet Thai chili's,  
ginger, cilantro

### CHEF'S CHOICE MEATBALLS

**\$13.50**

Italian style meatballs, Pomodoro sauce, mozzarella  
cheese

### RED WINE BRAISED SHORT RIBS

**\$19.00**

Milanese style Geechie Boy Grits, wine demi-glace,  
orange gremolata, local **Backyard Sprouts** arugula

### WARM MARINATED OLIVES

**\$6.00**

Castelvetrano olives, lemon zest, garlic over  
bed of arugula with balsamic reduction

### SPICED WINE-POACHED PEAR SALAD

**\$12.50**

poached pear, arugula, radish, pistachio,  
cranberries, pear vinaigrette

- add gorgonzola or goat cheese \$2.00

### OLIVE TAPENADE BRUSCHETTA

**\$9.00**

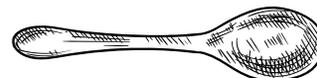
grilled bread, Castelvetrano olives, goat  
cheese, garlic, olive oil, maldon salt

### BACON-WRAPPED DATES

**\$10.00**

bacon, medjool dates, goat cheese, marcona  
almond, rosemary honey

## SHARE



### ROCKIN' SLIDERS ON BRIOCHE \*\*

**\$15.00**

ground short-rib & brisket, American cheese,  
mayo, pickled red onion, sriracha ketchup,  
grilled brioche bun

### PULLED CHICKEN SLIDERS

**\$14.00**

braised chicken, pear-hoisin BBQ sauce, red  
cabbage slaw, grilled brioche bun

### SHRIMP & GRITS

**\$17.50**

Geechie Boy white cheddar grits, low country  
gravy, andouille

### SLOW ROASTED PORK BELLY

**\$16.50**

parsnip puree, port wine reduction with arbol  
honey, pickled red onion

### MUSSELS IN WHITE WINE

**\$13.00**

white wine, garlic, shallots, toasted baguette

### GRILLED SPANISH OCTOPUS

**\$17.00**

slow red wine braised octopus, quick fried  
cauliflower, Colombian chorizo, house-made  
pickled red onion, apricot agrodolce

## sides

Pomme Frites 

**\$6.00**

Braised Kale & Smoked Tomato 

**\$6.00**

Chickpea Salad 

**\$8.00**

Jumbo Asparagus, Romesco, Prosciutto

**\$8.50**

DRINK. EAT. GATHER. ART. COMMUNITY

 Vegan

 Gluten Free

\*\* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness