



 Vegan
 Gluten Free

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

BACON-WRAPPED DATES  \$10.00

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

WARM MARINATED OLIVES   \$6.00

Castelvetrano olives, lemon zest, garlic over a
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  \$9.50

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

PAN CON TOMATE  \$9.00

grilled bread, campari tomatoes, garlic, enriched
olive oil, maldon salt

SMOKED MUSSEL & SHRIMP \$13.00

smoked mussels & shrimp, lemon & dill aioli,
endive, table crackers

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

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

DESSERT

CHOCOLATE TORTE \$4.00

Baileys creme anglaise, raspberry coulis

CREME BRULEE \$4.00

with blueberry compote

VANILLA BEAN PANNA COTTA \$3.50

Chambord raspberry coulis, vanilla whipped cream

DARK CHOCOLATE MOUSSE \$4.00

with salted caramel whipped cream

RASPBERRY MOUSSE \$4.00

with salted caramel whipped cream

ARROZ CON LECHE \$3.50

rice pudding with cinnamon

DRINK. EAT. GATHER. ART. COMMUNITY

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