



Available Tuesday-Saturday
after 4 pm

 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 **\$17.50**
Cheesemonger Plate / 5 cheese **\$27.50**

- add cheese \$6.25 each
- add meat \$6.75 each (up to three)

BACON-WRAPPED DATES  **\$11.00**

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

WARM MARINATED OLIVES   **\$7.00**

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

SPICED WINE-POACHED PEAR SALAD   **\$13.00**

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

- add gorgonzola or goat cheese \$2.00

SHRIMP ARTICHOKE SALAD  **\$16.50**

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

OLIVE TAPENADE BOARD **\$9.50**

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

SMOKED MUSSEL & SHRIMP **\$13.00**

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

SMOKED SALMON BOARD **\$14.00**

grilled bread, cream cheese, capers, red onion

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 **\$18.50**

Geechie Boy white cheddar grits, low country
roux, 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  **\$15.50**

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

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

SIDES

POMME FRITES **\$6.00**

BRAISED KALE & SMOKED TOMATO **\$6.00**

CHARRED BROCCOLINI WITH RICOTTA SALATA, **\$8.50**

ROMESCO

DESSERT

**ASK YOUR SERVER FOR TODAY'S
SELECTION OF SMALL PLATE DESSERTS**

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