



Available Tuesday-Saturday
after 4:00pm

 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

ROASTED BUTTERNUT SQUASH & **\$8.50**

CURRIED PEAR SOUP 

roasted butternut squash, caramelized pear, curry,
coconut milk

ROASTED TOMATO BASIL SOUP **\$8.00**

roasted tomato & vidalia onion, basil, butter croutons

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 **\$16.00**

grilled bread, cream cheese, capers, red onion

ARTISAN'S SAUSAGE BOARD **\$18.50**

Butifarra, Morcilla, Chorizo, house-pickled onion,
marinated artichoke, spicy mustard, warm baguette

SHARE

VEGAN EMPANADAS   **\$13.00**

potato, corn, red pepper, apricot agrodolce - OR -
mushroom, Castelvetrano olive
apricot agrodolce, Colombian aji salsa

MARIANA'S EMPANADAS  **\$15.50**

duck confit, Colombian aji salsa, apricot agrodolce

MUSSELS IN WHITE WINE **\$13.50**

white wine, garlic, shallots, toasted baguette

ROCKIN' SLIDERS ON BRIOCHE ** **\$15.00**

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

PULLED CHICKEN SLIDERS **\$14.00**

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

FIREHOUSE MEATBALLS **\$14.00**

Italian style meatballs, Pomodoro sauce, mozzarella

SLOW ROASTED PORK BELLY  **\$17.00**

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

SHRIMP & GRITS **\$18.50**

Geechie Boy white cheddar grits, low country
roux, andouille

GRILLED SPANISH OCTOPUS  **\$18.00**

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

RED WINE SLOW-BRAISED SHORT RIBS  **\$19.50**

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 W/ RICOTTA SALATA, ROMESCO **\$8.50**

DESSERT

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

DRINK. EAT. GATHER. ART. COMMUNITY

For parties of 6 or more, a 20% automatic gratuity will be added.

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