



Available Sundays
10:30am-3:00pm

 Vegan
 Gluten Free

ARTISAN'S BOARDS



RACHEL & JOSE'S CHEESE BOARDS

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)

OLIVE TAPENADE BOARD  \$12.50

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

SMOKED SALMON BOARD \$16.50

grilled bread, cream cheese, capers, red onion

ARTISAN'S SAUSAGE BOARD \$20.00

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

SHARE



WARM MARINATED OLIVES   \$7.00

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

BACON-WRAPPED DATES  \$12.00

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

MUSSELS IN WHITE WINE \$15.00

white wine, garlic, shallots, toasted baguette

SPICED WINE-POACHED PEAR SALAD   \$14.50

whole poached pear, arugula, radish, pistachio,
cranberries, pear vinaigrette
- add gorgonzola or goat cheese \$2.00

SHRIMP ARTICHOKE SALAD  \$18.00

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

GRITS BOWLS  \$6.00

cheese grits and your choice of additions:

Kielbasa	\$4.00
Country Gravy	\$3.00
Smoked Tomato Kale	\$4.00
Fried Farm Fresh Egg **	\$2.00

BISCUITS & GRAVY \$9.00

homemade butter biscuit, country sausage gravy.
- add fried egg \$2.00

EGGS IN A BASKET ** \$8.00

sourdough loaf, farm fresh eggs, toasties

SKILLET SPOONBREAD \$10.00

like cornbread & corn pudding in one
served with grass-fed honey butter

CHEF'S BRIOCHE FRENCH TOAST \$12.00

brioche bread, vanilla egg custard,
bourbon butter -OR- maple syrup

SHRIMP & GRITS \$19.50

Geechie Boy white cheddar grits, low
country roux, andouille

SANDWICHES & MORE



BREAKFAST SANDWICHES

Hearty sandwiches made with a scratch-made biscuit, fresh-
baked butter croissant or ciabatta roll

Egg & Cheese	\$5.00
Bacon, Egg & Cheese	\$6.00
Sausage, Egg & Cheese	\$6.00
Ham, Egg & Cheese	\$6.00

+ \$1.50 for croissant or ciabatta roll

ARTISAN'S AVOCADO TOAST \$9.00

one whole fresh avocado, tomato salad,
toasted butter croissant

FRITATTAS \$5.00

Options include:

- Spinach, mushroom & gouda**
- Bacon, spinach & gruyere**
- Caprese (tomato, basil, mozzarella)**

CARROT, GINGER & COCONUT SOUP  \$8.50

carrots, leeks, ginger, coconut milk (served cold)

ROASTED TOMATO BASIL SOUP   \$8.00

roasted tomato and Vidalia onion, basil, butter croutons

SIDES

POMME FRITES \$6.00

ROSEMARY HOME FRIES \$5.00

BRAISED KALE & SMOKED TOMATO \$6.00

BACON \$4.00

KIELBASA SAUSAGE \$4.00

TOAST (TUSCAN LOAF) \$2.50

DRINK. EAT. GATHER. ART. COMMUNITY

For parties of 6 or more, a 20% automatic gratuity will be added.
Any checks left unsigned will be settled with an automatic 20% tip.

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