

Tuesday-Thursday
5:00 pm - 9:00 pm
Friday & Saturday
5:00 pm - 9:30 pm



 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

START

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

CARROT, GINGER & COCONUT SOUP  \$8.50

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

ROASTED TOMATO BASIL SOUP \$8.00

roasted tomato & vidalia onion, basil, butter croutons

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

SHARE

VEGAN EMPANADAS   \$13.00

potato with corn & red pepper - OR -
potato with mushroom

with apricot agrodolce, Colombian aji salsa

MARIANA'S EMPANADAS  \$15.50

duck confit, Colombian aji salsa, apricot agrodolce

MUSSELS IN WHITE WINE \$15.00

white wine, garlic, shallots, toasted baguette
- add Beeler's chorizo \$2.00

ROCKIN' SLIDERS ON BRIOCHE ** \$16.50

ground short-rib & brisket, American cheese, mayo,
pickled red onion, sriracha ketchup, grilled brioche
- per the chef, this item is prepared medium rare.

please specify if you'd like it otherwise.

PULLED CHICKEN SLIDERS \$14.50

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

FIREHOUSE MEATBALLS \$15.00

Italian style meatballs, Pomodoro sauce, mozzarella

SLOW ROASTED PORK BELLY  \$19.00

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

SHRIMP & GRITS BOWL \$19.50

jumbo shrimp, Geechie Boy white cheddar
grits, low country roux, andouille

GRILLED SPANISH OCTOPUS  \$19.00

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

ANDALUSIAN RED PEPPER SCALLOPS \$30.00

Diver scallops baked in Andalusian red pepper &
tomato sauce, manchego cheese, toasted bread

RED WINE SLOW-BRAISED SHORT RIBS  \$28.00

pomme puree, wine demi-glace, orange gremolata

SIDES

POMME FRITES \$6.00

BRAISED KALE & SMOKED TOMATO \$6.00

SKILLET SPOON BREAD (like cornbread & corn pudding in one) \$9.00

DESSERT

ARTISAN'S CREME BRULEE \$6.50

vanilla bean custard, turbinado sugar

DARK CHOCOLATE MOUSSE & SALTED CARAMEL \$5.50

dark chocolate mousse, salted caramel, whipped cream

VANILLA PANNA COTTA \$5.00

vanilla and cream, raspberry coulis

FRESH LOCAL STRAWBERRIES IN PORT WINE \$8.50

North Carolina strawberries in Port wine, fresh whipped cream

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