



Available Sundays
10:30am-3:00pm

 Vegan
 Gluten Free

ARTISAN'S BOARDS



Our signature shareable 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 **\$18.50**
Cheesemonger Plate / 5 cheese **\$29.00**

- add cheese \$6.75 each
- add meat \$7.25 each (up to three)

OLIVE TAPENADE BOARD  **\$15.00**

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

SMOKED SALMON BOARD **\$22.00**

grilled bread, cream cheese, capers, red onion

MUSSELS IN WHITE WINE **\$16.50**

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

ARTISAN'S SAUSAGE BOARD **\$20.00**

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

SANDWICHES & MORE



**all sandwiches come with Himalayan salt potato chips or side of mixed greens with simple vinaigrette*

WARM MARINATED OLIVES   **\$8.00**

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

BACON-WRAPPED DATES  **\$13.00**

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

ROASTED TOMATO BASIL SOUP   **\$8.50**

roasted tomato and Vidalia onion, basil, butter croutons
-available vegan & gluten free- ask your server

ARTISAN'S BREAKFAST SANDWICH **\$13.00**

This is our version of a B.E.C. - Hearty sandwich
with an egg soufflé round, bacon, cheese
(American or cheddar) and pesto aioli on our butter
croissant or a ciabatta bun
(substitute the bacon with sausage or ham)

ARTISAN'S AVOCADO TOAST **\$14.00**

one whole fresh avocado, tomato salad, fresh baked
toasted butter croissant
- add fried egg \$2.00

CURRY CHICKEN SALAD SANDWICH **\$14.00**

chicken, green apple, red onion, celery, mayo, massaman
curry served on butter croissant or ciabatta roll

BRUNCH



SPICED WINE-POACHED PEAR SALAD   **\$15.00**

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

SHRIMP ARTICHOKE SALAD  **\$19.00**

jumbo shrimp, artichoke & red onion chiffonade,
simple vinaigrette, mixed greens with arugula, capers

GRITS BOWLS  **\$7.00**

cheese grits and your choice of additions:

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

FRITATTAS  **\$11.00**

crustless quiche made with farm fresh eggs, served with mixed
greens with simple vinaigrette. Options include:

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

BISCUITS & GRAVY **\$12.00**

two buttermilk biscuits, country sausage gravy
(this is a traditional Southern pork-based gravy)
- add fried egg \$2.00

EGGS IN A BASKET ** **\$10.00**

tuscan loaf, farm fresh eggs, toasties

SKILLET SPOONBREAD **\$12.00**

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

BRIOCHE FRENCH TOAST **\$15.00**

brioche, vanilla egg custard, personal cast iron
bourbon butter -OR- maple syrup

SHRIMP & GRITS **\$25.00**

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

SIDES

ROSEMARY HOME FRIES   **\$7.00**

BRAISED KALE & SMOKED TOMATO   **\$7.00**

BACON (3 PIECES) **\$5.00**

KIELBASA SAUSAGE **\$4.00**

COUNTRY HAM **\$4.00**

TOAST **\$3.00**

CHICKEN SAUSAGE **\$5.00**

1 smoked chicken apple sausage -or-
3 chicken breakfast sausage links

ESPINACAS CON GARBANZO   **\$9.00**

chickpeas, spinach, smoked paprika, tomato

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