SHARE PLATES

FRIED GREEN TOMATO 12
Crispy green tomato, herbed goat cheese, tomato bacon jam

GARLIC SHRIMP 14
white wine butter sauce, tomato, fresh herb, crostini

HUMMUS 12
homemade roasted garlic hummus topped with mediterranean veggies & feta, pita bread

PIMENTO CHEESE 11
Warm pimento cheese, dill pickles, smoked almonds, & grilled toast points

SANDWICHES

TOASTED PECAN CRANBERRY CHICKEN SALAD SANDWICH 15
Sprout Mama honey wheat toast, lettuce, mayo

HOT HAM & CHEESE 16
Hickory smoked ham, gruyere cheese, rosemary dijonnaise, grilled panini bread

FISH TACOS 16
crispy cod, pickled red cabbage & onions, quest, avocado, crema & house tortilla chips

VEGGIE TACOS 15
Roasted carrots & beets, pickled red cabbage & onions, quest, avocado, crema & house tortilla chips

GREEK CHICKEN WRAP 15
Mediterranean chicken, grilled onion, lemon dill sauce, cucumber, tomato, pita bread

REUBEN 14
Corned beef, Swiss cheese, sauerkraut, comeback sauce, marble rye bread

SMASH BURGER*
Cheddar cheese, grilled chopped onion, iceberg lettuce, mayo, mustard.

LIL’ ONE 13
DOUBLE 16

NEWS WORTHY

OUR COMMITMENT TO HELP STOP THE SPREAD

• Employee temperature checks at the beginning of each shift
• Ensure proper hand-washing procedures are in place
• Tables & chairs, are sanitized in between each guest
• Disposable menus
• Check presenters & pens are sanitized after each use
• Door handles, phones, computers are sanitized regularly throughout the day
• Ensure that tables are at least 6 feet apart and no more than 8 guest at a table
• Ensure that all employees wear mask when there is guest interaction

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOU RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN OR COME IN CONTACT WITH THE EIGHT ALLERGENS IDENTIFIED BY LAW, INCLUDING WHEAT/GLUTEN, MILK, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SOY.