LUNCH MENU

EXECUTIVE CHEF: ANNE SERGENT

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

SALADS

TOASTED PECAN CRANBERRY

CHICKEN SALAD 16

Mixed greens, seasonal fruit, artesian bread, sweet dressing

ORCHARD 16.5

Crispy chicken, apple, grapes, candied pecans, blue cheese, green onion, mustard poppy seed dressing

GREEK GODDESS 16.5

Grilled chicken, cucumber, roasted red pepper, cherry tomato, kalamata olive, red onion, pepperoncini peppers, feta cheese, creamy basil goddess dressing

SHRIMP MEXI CALI 17.5

Grilled Carolina shrimp, roasted corn and peppers, black beans, cherry tomato, avocado, cheddar&monterary blend, red onion, crispy tortilla, cilantro lime dressing

SOUTHERN 15.5

Smoked bacon, fried green tomato croutons, red onions, smoked almonds, goat cheese, fresh corn, bacon vinaigrette, buttermilk herb dressing

CRISPY THAI SHRIMP SALAD 18

Crispy shrimp tossed in a sweet Thai glaze, oranges, sweet cucumber, carrot & onion slaw, bell peppers, peanuts, crispy wonton, sweet dressing

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.