



Snacks

Fresh Pickles.....	4.50
BBQ Crackling Pork Rinds.....	5.00
Soft Pretzels, cheddar fondue, sea salt.....	5.75
House Potato Chips, caramelized onion dip.....	6.25
Devils on Horseback, stuffed dates, blue cheese, almonds.....	6.50
Boiled Peanuts, old bay seasoning.....	3.25
Pommes Frites, parmesan cheese, herbs, truffle oil.....	5.75

Soups and Appetizers

Yesterday's Soup, its better the next day.....	5.00
Calamari Fries, curry slaw, spicy sweet garlic sauce.....	9.00
Duck in a Jar, potted rillettes, mustard, fig jam, pickles, grilled bread.....	8.25
Angry Mussels, pbr, smoked tomatoes, arbol chile, herbs, irish butter.....	9.50
Pork Belly Sliders, vanilla-apple butter, spicy slaw, tomato jam.....	8.25
BBQ English "Bangers", sausage, pimento cheese, saltines.....	7.25
Meat & Cheese Plate, 2 meats, 2 cheeses, fig jam, almonds, grilled bread.....	11.00
Jumbo Lump Crab Cake, chipotle aioli, pickled okra-corn relish.....	10.95

Salads

Garden Greens, herbs, tomatoes, lemon vinaigrette.....	5.75
Iceberg Wedge, blue cheese, benton's bacon, buttermilk dressing.....	6.25
Crispy Goat Cheese Salad, marinated strawberries, spinach, pickled red onion.....	8.25
Farmers Market Tomato Salad, arugula, basil, garlic aioli, crisp bacon, field pea vinaigrette.....	9.50
Asian Chicken Salad, organic greens, almonds, peppers, mushrooms, cucumbers, oriental dressing.....	10.95

It's Time for Street Food Again... Sweet!

Grilled Fish Tacos, pico de gallo, avocado, chipotle crema, jalapenos.....	12.00
Beer Battered Fish & Chips, creamy Slaw, malt vinegar, tartar sauce.....	12.95
Kobe Beef "Yakitori", soba noodles, shiitake mushrooms, soy-ginger sauce.....	14.95
Wagyu "Hot Dogs", stuffed with the works, sauerkraut, cheddar, apple smoked bacon.....	10.00

Main Course

Skillet Carolina Trout, sweet shrimp, fresh shelled beans, local corn, charred onions.....	16.95
Roasted Scottish Salmon, spring carrots, wild mushrooms, vidalia onions, organic farro.....	18.95
Shrimp & Grits, rosemary-garlic crusted, spring onion, peppers, N'orleans bbq glaze.....	17.95
Organic Farm "Chicken & Dumplings" gnocchi, mushrooms, peas, carrots, herb nage.....	16.95
Flat Iron Steak "Frites", garlic-rosemary truffle fries, maytag blue cheese fondue, spinach.....	18.95

THE GASTRO-PIG

Slow Roasted Berkshire Pork, Spicy Peanuts, Pickled Pineapple, Fresh Crepes, Jalapeno, Lettuce Cups..... <i>some assembly required</i>	18.95
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Sandwiches

Pub Burger, organic grass fed beef, cheddar, bacon, grilled onions, lettuce, tomato, herb aioli.....	12.00
Grilled Chicken Sandwich, roasted peppers, avocado, onions, chipotle aioli, lettuce, tomato.....	10.00
Slow Smoked BBQ Pork (ooo-eee!), creamy slaw, mac n' cheese, pickles.....	10.00
American Kobe Burger, sweet grass cheddar, grilled mushrooms, our steak sauce.....	14.00

Sides

Baby Green Beans, roasted garlic, shallots, herbs.....	4.95
Creamy Mac n Cheese.....	4.50
Iron Skillet Mushrooms, garlic lemon, herbs, truffle oil.....	5.95
Duck-Fat Fingerling Potatoes, rosemary, garlic, shallots.....	5.95
Grilled Local Asparagus, tomato jam, parmesan, sea salt.....	6.25

We are grateful to all the farmers that make our menu possible.

Thanks for joining us!

--Tom Condron, Matthew Pera, & Staff