

## Tiny Grazing

**Lobster Mac n Cheese** | crispy panko **\$18.50**

**Pulled Pork & Collard Green Mac n Cheese** | crispy pork rinds **\$13.50**

**Pomme Frites** | garlic aioli | parmesan | truffle oil **\$9.50**

**Fried Buffalo Brussel Sprouts** | bleu cheese | buttermilk ranch **\$10.50**

**Calamari Fries** | sweet thai chili | pickled ginger mayo **\$13.50**

**House-Made Perogies** | caramelized onion | bacon | crème fraîche | crispy brussels **\$11.50**

**\*Crispy Chicken Livers** | stone ground grits | demi | brussel sprout leaves **\$12.50**

**\*Fried Oysters** | creamy remoulade | arugula **\$17.50**

**\*Tuna Tataki** | bean paste | pickled cucumbers | wontons | firecracker mayo **\$18.50**

**Korean Style Chicken Wings** | sesame seeds | scallions | Korean red pepper | buttermilk ranch **\$13.50**

## Soups and Salads

**Roasted Garlic-Tomato Soup** | sage croutons | crème fraîche **\$6.50**

**Green Apple-Cauliflower Soup** | toasted pistachio **\$6.50**

**Graze Salad** | mesclun | sunflower seeds | beets | carrots | lemon vinaigrette **\$9.50**

**\*Classic Caesar** | romaine | parmesan | sage croutons | roasted garlic caesar dressing **\$10.50**

**Arugula** | farro | cashews | dried cranberries | fried sweet potatoes | curry vinaigrette **\$10.50**

**Roasted Beets** | bacon | sherry vinegar | arugula | lemon vinaigrette | crème fraîche | goat cheese **\$13.50**

Add Protein to any Salad (Chicken \$5 Crabcake, Shrimp, or Salmon \$8 Fried Oysters \$10)

**\*Blackened Salmon Salad** | mesclun | blue cheese | pralines | onions | shallot vinaigrette **\$18.50**

**\*Worcestershire Flank Steak** | mesclun | roasted red peppers | bleu cheese | crispy onions | buttermilk ranch **\$18.50**

Extra Dressing **\$0.25**

## Craft Tacos

served with a graze salad, fries, or side of the day substitute soup, sweet potato fries or pomme frites for \$2

**Citrus-Chili Short Rib** | honey-chipotle crema | mango relish **\$14.50**

**Pulled Pork BBQ** | pickled red onions | grilled pineapple | cilantro aioli\* **\$14.50**

**Cilantro-Lime Buffalo Shrimp** | arugula | blue cheese | celery leaves **\$14.50**

**\*Market Fish** | bok choy slaw | pickled ginger aioli\* **\$14.50**

## Craft Sandwiches

all sandwiches except the grilled cheese and tomato soup are served with a graze salad, fries or the side of the day substitute soup, sweet potato fries or pomme frites for a \$2 upcharge

**\*Prime Rib** | black pepper-coriander crust | cheddar cheese | horseradish mayo | crispy sweet onions | brioche bun **\$16.50**

**Crispy Chicken** | pimento cheese | bacon | tomato jam | brioche bun **\$15.50**

**Grilled Cheese and Tomato Soup** | smoked, white and tillamook cheddar | grilled sourdough **\$12.50**

**House Roasted Turkey** | brie | lingonberry preserves | baby arugula-pecan pesto | grilled sourdough **\$14.50**

**House-made Reuben** | corned beef | thousand island | swiss | sauerkraut | rye bread **\$14.50**

**Meatloaf Hoagie** | beef bacon & veal | cheddar | tabasco ketchup | crispy onions | hoagie **\$14.50**

**\*Graze Burger** | two 4 oz patties | lettuce | red onion | tomato | garlic aioli\* | American cheese | brioche bun **\$15.50**

## Grazing

**Chicken and Waffles** | boneless chicken breast | honey butter | maple syrup **\$15.50**

**Cornflake Crusted Catfish** | butterbean succotash | tomato-onion jam | honey-tabasco mayo **\$15.50**

**Crab Cake** | chorizo | yukon golds | peppers & onions | sweet potatoes | avocado | cilantro aioli **\$18.50**

**Shrimp Pasta** | pancetta | spicy cherry peppers | spinach | roasted garlic gorgonzola fondue | fettuccini **\$18.50**

**Wild Mushroom Pappardelle** | goat cheese | sundried tomatoes | porcini cream | spinach | pinenuts | truffle oil **\$14.50**

**Bolognese** | veal | pancetta | beef | tomato cream | rigatoni **\$16.50**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness