

LUNCH



· american classics with a southern twist ·

lunch served 11am - 3pm daily

PO' BOYS

The Po-Boy is a New Orleans original, richly steeped in tradition, dating back to the streetcar strike of 1929. Our French bread loaves are filled with hearty amounts of meats, vegetables, and seafood. **They come "dressed" topped with lettuce, tomato, house-made pickles, and mayo.**

roast beef 12
debris gravy, horseradish mayo

cornmeal crusted catfish 13
green tomato kimchee, creole remoulade

crispy panko fried shrimp 14
hot sauce mayo

fried green tomato & pimento cheese (v) 11
(ask for it "chef's way")

pork "cuban" 12
shaved pork loin, ham, house-made pickles, cheese, mustard seed mayo

PICK A SIDE

collard greens | gumbo | fries | small simple salad | red beans & rice

TEA & BEVERAGES

sweet tea | tropical black tea | herbal strawberry-peach tea 3

housemade honey lemonade 4

roc2 coffee | chicory coffee 3

cafe' au lait 4

SWEETS

german chocolate cake, pecan coconut icing 7

red velvet cake, cream cheese icing 6

beignets, powdered sugar 6

banana pudding, gingersnap cookie, banana chips (v/ gf) 6

STARTERS

deviled egg, classic filling, organic garnishes (v/ gf) 2

red beans & rice, bacon, ham hocks, holy trinity 6

corn chowder, potato, bacon, mushroom, pesto (v/ gf) 7

cornbread muffins, black pepper honey butter (v) 5

dirty rice balls, smoked onion cream, corn relish 7

cornmeal fried okra, relish dipping sauce (v) 6

fried green tomatoes, pimento cheese, local greens (v) 9

collard greens, braised with pork hock and hot sauce (gf) 5

the sampler, something smoked, pickled veggies, bacon onion jam, pimento cheese, tomato jam, nuts & toast 15

ADD PROTEIN TO ANY DISH salmon \$6 | shrimp \$6 | andouille \$5 | smoked chicken \$5

SALADS & LARGE PLATES

camelback salad, bacon, smoked chicken, egg, butternut squash, green beans, dried corn, roasted garlic caesar dressing (gf) 13

simple salad, local organic green salad, radish, carrot, cucumber, champagne honey vinaigrette (v/ gf) 8

chopped blt salad, thick cut bacon, tomato, charred green onion & pickled relish dressing, cola bbq drizzle (v/ gf) 10

smoked salmon & spinach salad, apples, heirloom carrots, avocado puree, roasted red pepper vinaigrette (v/ gf) 12

barley & kale salad, collard green pesto, roasted grapes, toasted pecans (v) 9

avocado toast, Noble Bread, grapefruit, sprouts, chicken fried fresno chilies (v) 9

house smoked trout, sweet pea cake, spiced tomato jam 12

smoked chicken & grilled andouille gumbo ya ya, rice, green onions bowl 14 cup 6

chicken & "biscuit dumplings," McClendon Farms heirloom carrots, mushrooms, fresh pea tendrils 13

v/ gf - CAN be made vegetarian or gluten free

*Items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. **No separate checks please. ***Parties of (8) eight or more we encourage a service charge of 20%. Thank you.