

## **APPETIZERS**

### **BEIGNETS**

House made beignets, coated with powdered sugar, luxardo cherry reduction  
**\$7**

### **DIP TRIO +**

Pimento cheese, smokey eggplant, and hummus, served with grilled pita and crostinis  
**\$10**

### **CALAMARI \***

Corn meal crusted, tossed with Carolina BBQ sauce, lemon aioli, and scallions  
**\$12**

## **SOUP & SALADS**

### **PARSNIP, LEEK, & PARSLEY SOUP \***

Parsnip chip, chili oil  
**\$6 CUP**  
**\$8 BOWL**

### **BISTRO SALAD \***

Mixed greens, Gorgonzola cheese, spiced pecans, pickled red onions, creamy apple cider vinaigrette  
**\$8**

### **ASPARAGUS & RADISH SALAD \***

Asparagus, spring mix, shaved watermelon radish, Castelvetrano olives, Gouda, golden balsamic vinaigrette  
**\$10**

### **SPRING COBB SALAD \***

Spring mix, radishes, cucumbers, tomatoes, green onions, roasted chicken, blue cheese, green goddess dressing  
**\$12**

**Chicken - \$5**

**Salmon - \$8**

**Steak - \$10**

## **BREAKFAST**

### **CHEF'S CHOICE OMLETTE**

Fresh, seasonal ingredients, served with breakfast potatoes and sourdough toast  
**\$10**

**CRABCAKE BENEDICT**

House made crab cakes, sliced tomato, on toasted English muffin, topped with poached eggs & hollandaise, breakfast potatoes

**\$13**

**HUEVOS RANCHEROS**

Baked eggs in ranchero sauce, topped with Chihuahua cheese, black beans, avocado, and fresh tortilla chips

**\$12**

**BANANNA CRUMB PANCAKES**

Banana pancakes, pecan-oat crumb topping, vanilla bean whipped cream, crispy bacon

**\$11**

**STEAK AND EGGS**

Grilled flat iron steak, two over easy eggs, breakfast potatoes, arugula salad, red eye gravy, sourdough toast

**\$15**

**SANDWICHES**

**PULLED CHICKEN +**

Crunchy ciabatta roll, white cheddar cheese, creamy coleslaw

**\$10**

**FRENCH DIP +**

Roast beef, caramelized onions, horseradish aioli, swiss cheese, toasted hoagie bun, au jus

**\$13**

**CUBANO +**

Mojo marinated pork shoulder, ham, swiss cheese, pickles, and yellow mustard, on a toasted hoagie bun

**\$13**

**8 STATE BURGER +**

House blend angus beef, sweet and spicy red pepper jam, creamy brie cheese, caramelized onions, smoked bacon, brioche bun

**\$14**

**BLACKENED MAHI MAHI +**

Pita bread, crispy lettuce, tomato, pickled red onion, dill – cucumber yogurt sauce

**\$13**

**Executive Chef – Josh Wiest  
Sous Chef – Micah Wolf**

**Gluten Free - \*  
Can be prepared Gluten Free - +**

**Eating raw or undercooked meats, poultry, seafood, or eggs may increase your risk  
of foodborne illness.**