



STARTERS

<b>Beet Poke Bowl</b> .....	<b>\$12</b>
Scallions, radishes, fresh jalapenos, Served with endive and cucumbers. *V *GF	
<b>Sweet Chili Fried Tofu</b> .....	<b>\$14</b>
Fried tofu tossed in sweet chili sauce, radishes, jalapenos. *V *GF	
<b>Chips and Guacamole</b> .....	<b>\$14</b>
*GF *Vegan	
<b>The Classic Charcuterie Board</b> .....	<b>\$22</b>
Chef's choice of artisanal cheeses and meats, and accoutrements.	
<b>The Vegan's Charcuterie Board</b> .....	<b>Market</b>
Chef's choice of crudités, artisanal vegan-meats and cheeses.	
Only when available. *V	

SANDWICHES & IN-BETWEEN

SUBSTITUTE FRIES \$1.50

<b>HOUSE Burger</b> .....	<b>\$17</b>
Two Angus Reserve Chuck patties, American cheese, house pickles, minced onion, CRISP sauce. House chips. *GF bun \$1.50	
<b>Make it a HOUSE Veggie Burger</b> .....	<b>\$17</b>
<b>Chicken Fried Sandwich</b> .....	<b>\$17</b>
Buttermilk fried, house pickles, CRISP sauce. House chips.	
<b>Crispy Vegan Burrito</b> .....	<b>\$16</b>
Black beans, tomatoes, power blend, asparagus house corn & pepper salsa, hot sauce. House chips. *V	
<b>House Smoked BBQ Pulled Pork Sandwich</b> .....	<b>\$17</b>
Cheddar, house pickles, fried onions, house bbq sauce. House chips.	
<b>Texas Brisket Banh Mi</b> .....	<b>\$22</b>
Beef brisket, pickled carrot and daikon, cucumbers, cilantro, jalapeño peppers. House chips.	
<b>VEGAN Banh Mi</b> .....	<b>\$18</b>
Chili-fried tofu, pickled carrot and daikon, cucumbers, cilantro, jalapeño peppers. House chips. *V	
<b>S. Clinton Ave. Tacos</b>	
Served with house tortilla chips, salsa, and guacamole.	
<u>Choice of:</u>	
<b>Carnitas</b> .....	<b>\$17</b>
Aja verde, white onions, cilantro.	
<b>Baja Fish</b> .....	<b>\$17</b>
Slaw, aja verde, Mexican crema, pickled red onions, cilantro, Cotija.	
<b>Vegan</b> .....	<b>\$18</b>
Seasoned ground Impossible "meat", pickled red onions, cilantro, hot sauce. *V	

<b>Billionaire Bacon</b> .....	<b>\$10</b>
Thick cut bacon, candied to sweet & spicy perfection. *GF	
<b>Honey Truffle Popcorn Chicken</b> .....	<b>\$15</b>
Buttermilk fried, drizzled with truffle honey. Served with CRISP sauce.	
<b>Pimento Cheese Dip</b> .....	<b>\$14</b>
Served with Ritz butter crackers.	
<b>Tex-Mex Elote Cup</b> .....	<b>\$14</b>
Layers of fresh sweet buttery corn, garlic aioli, cotija cheese, Mexican crema, lime juice, spices, hot sauce. House tortilla chips. *GF	
<b>Baked Brie and Goat Cheese</b> .....	<b>\$16</b>
Served with french bread points.	
<b>Deviled Egg Flight</b> .....	<b>\$13</b>
Topped with Billionaire bacon, crisp jalapeno, and House pickles. *GF	

SALADS

<b>CRISP Caesar</b> .....	<b>\$15</b>
Chopped romaine heart, house creamy parmesan caesar dressing, croutons, Grana Padana, anchovies.	
<b>The South Wedge</b> .....	<b>\$15</b>
Crisp iceberg wedge, tomato, green onion, bacon, house buttermilk bleu, topped with crispy onions and blue cheese crumbles.	
<b>Fried Chicken Cobb Salad</b> .....	<b>\$22</b>
Chopped iceberg & romaine, tomatoes, hard boiled eggs, diced ham, bacon crumbles, avocado, blue cheese crumbles, chives, popcorn chicken. Choice of dressing.	
<b>Ahi Poke Bowl Turnt UP</b> .....	<b>\$19</b>
Ahi poke, ancient grains, carrots, broccoli, scallions, radishes, fresh jalapenos, wasabi mayo drizzle.	
<b>Grain Bowl</b> .....	<b>\$18</b>
Ancient grains, power blend, arugula, green onions, beets, goat cheese, blueberries, candied pecans, house light maple vinaigrette.	
<b>Add tofu</b> .....	<b>\$4</b>
<b>Add shrimp</b> .....	<b>\$8</b>
<b>Add Grilled Chicken</b> .....	<b>\$6</b>
<b>Side Salad</b> .....	<b>\$8</b>
Chopped romaine, cherry tomatoes, cucumbers, croutons, vinaigrette.	

FOR THE TABLE

<b>Daily Veg</b>	<b>Southern Collard Greens</b>	<b>Mac 'n Cheese w/ crispy sous vide pork belly</b>	<b>Fries</b>	<b>House Seasoned Chips</b>	<b>Churros</b>
<b>\$7</b>	<b>\$7</b>	<b>\$12</b>	<b>\$7</b>	<b>\$5</b>	<b>\$7</b>

ENTREES

<b>Braised Beef and Carrots</b> .....	<b>\$28</b>
Braised in a rich Pinot Noir laced pan sauce, garlic mashed potatoes, seasonal veggies, gremolata.	
<b>Shrimp 'n Grits</b> .....	<b>\$28</b>
Cheesy grits, blackened shrimp, pork belly, roasted tomatoes, spicy New Orleans sauce. *GF	
<b>CRISP Chicken and Churros</b> .....	<b>\$22</b>
Buttermilk fried chicken breast tenders drizzled with house hot honey and Barcelona-style cinnamon churros.	
<b>Crispy Pork Belly Chop</b> .....	<b>\$40</b>
16oz humanely-raised pork belly chop, roasted red pepper romesco, finglering potatoes, asparagus. *GF upon request	

<b>Vegan Meatloaf</b> .....	<b>\$28</b>
Carrot puree and haricots verts. *Vegan *GF	
<b>Pan Roasted Skin-on Salmon</b> .....	<b>\$28</b>
Tri-color tomatoes, fingerlings, asparagus, fried capers. *GF	
<b>Heaven in a Bowl</b> .....	<b>\$27</b>
Fresh garganelli, baby spinach, asparagus, zucchini, tomatoes, pesto, toasted pine nuts.	
<b>Buffalo Chicken Mac 'n Cheese</b> .....	<b>\$20</b>
Fresh cavatappi, cheddar, jack, parmesan, buffalo-popcorn chicken, house blue cheese and crumbles.	
<b>Duck Confit</b> .....	<b>\$32</b>
Mashed yams, sautéed kale, goat cheese crumbles, candied pecans, sour cherry gastrique. *GF	

**Note:** You know we never want to disappoint you, but sometimes the size of our kitchen may not always allow for special orders or substitutions. Thank you in advance for understanding.

- Gift Cards available for purchase.
- 20% gratuity added for parties of 6 or more.
- Sorry, no separate checks for parties of 5 or more.

**Note:** Not all ingredients are listed. Please alert your server to any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.