

MENU

7.31.24

gf - gluten free

v - vegetarian

FRITTATA \$6 Changes daily (gf, v)

SOUP \$12

Gautier & Sons gulf shrimp and corn bisque with red pepper, basil, sherry, slice of focaccia

SALAD \$12

Grilled eggplant, squash, heirloom Italian peppers, served cold with burrata, salsa macha, herbs (gf, v)

SANDWICH & CHIPS \$15

LUNCH burger with two Myers Farm beef patties, caramelized onion, white cheddar, lettuce, tomato, tomato aioli, on a soft roll

PLATE LUNCH \$16

Pan seared Baker Family Pastures chicken thigh in creamy sauce with burst tomatoes and roasted garlic, okra, on top of black lentils

SIDES \$5

Little Soup
Little Green Salad (gf, v)
Crispy Potatoes, basil aioli (gf, v)

SNACKS

TOMATO PIE \$7

Parmesan custard, oregano (v)

RILETTES \$12

Salmon, capers, herbs, focaccia

ANCHOVIES \$10

Lemon, aioli, pickles, greens, toast

FARMS WE ARE PROUD TO FEATURE

University Farm • Cove Creek Farm
• Sequatchie Cove Farm • Lost Cove Farm • Myers Farm • Sequatchie Cove Creamery • Sunburst Trout • Baker Family Pastures • Halcyon Farm • Bountiful Harvest Farm • Gautier & Sons Seafood