

LUNCH MENU

STARTERS & SHARES

MEATBALLS

Whipped ricotta, parm, basil 14

CRISPY BRUSSEL SPROUTS VG

Eastern NC BBQ sauce, blue cheese, pecans, chili mayo 13

HUMMUS VG

Pita, veggies, crispy chickpeas 13

SUPPLI

Spaghetti, bacon, vodka sauce, parm & mozzarella.
Breaded & fried 15

FOCACCIA VG

Fig whipped ricotta, honey, roasted pears, toasted almonds 14

GREENS

CAESAR

Traditional, as you would expect it 10.5

GREEK GF/VG

Romaine, cabbage, carrots, tomatoes, Kalamata olives, cucumbers, pepperoncinis, red onions, feta 11

HOUSE GF/VG

Romaine, cabbage, carrots, tomatoes, cucumbers, red onions 10

ICEBERG WEDGE GF

Bleu cheese crumbles & dressing, bacon, tomatoes 10.5

DRESSINGS

GREEK, RANCH, BLUE CHEESE,
HONEY MUSTARD, CAESAR, OIL & VINEGAR

ADD ONS

CRISPY CHICKPEAS 4 LAMB 6
CHICKEN 6 VEGGIE “BURGER” 7 TROUT 10

HANDHELDS & MORE

All handhelds are served with your choice of house cut & seasoned fries or chips. Gluten free bun 3

PHILLY STEAK SUB GS

Ribeye or chicken, onions, peppers & mushrooms,
mayo, mozzarella 17.5

VEGGIE “BURGER” VG

Sweet potatoes, black beans,
lettuce, tomato, red onion, avocado spread 15

SOUTHERN FRIED CHICKEN

Lemon slaw, pickles, special sauce 15.5

KENTUCKY HOT BROWN

Open faced hot turkey sandwich, tomato, bacon,
broiled parmesan cream, Texas toast 15

SMASHBURGER GS

Mustard grilled double, special sauce, American,
white onion, pickle 17.5



CHICKEN TENDERS

Plain, honey sriracha, buffalo, lemon pepper dry
rub, Cheerwine BBQ, Cajun dry rub, mango chili 14.5

GYRO GS

Lettuce, tomato, onion, tzatziki, choice of side
Chicken or Lamb 14 Combination 15.5

CHICKEN SALAD GS

Mayo, grapes, red onions, herbs,
pecans, toasted ciabatta 14.5

SIDES

SWEET POTATO FRIES 5.5

GRILLED ASPARAGUS 6.5

ROASTED VEGETABLES 5.5

FRIES 4.5 CHIPS 4.5



STONE HEARTH PIZZA

12” personal pie . Gluten free crust 5. Additional toppings 2 each.

BLACK TRUMPET FARMS GS/VG

Local shrooms, plum tomato, fresh mozzarella, garlic,
sea salt, cracked pepper 18.5

BEST WHITE (No sauce) GS/VG

EVOO, garlic, ricotta, fresh mozzarella, caramelized onions, oregano 16

THE MRS. CHEF GS

Local shrooms, plum tomato, onions, bacon, banana peppers 17

JERSEY INSPIRED CHEESE GS/VG

Basil or add your favorite toppings 15

CRAFT YOUR OWN PIES

Meat Toppings*: Pepperoni, Italian Sausage, Bacon, Salami

Veggie Toppings: Tomatoes, Olives, Bell Peppers,
Onions, Wild Mushrooms, Garlic, Banana Peppers

All non cash payments will incur a 3.99% convenience fee

VG - Vegetarian GF - Gluten Free GS - Gluten Substitute

*Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.