

DINNER

BASIC KITCHEN



SMALL PLATES

| | |
|---|----|
| SWEET POTATO FRIES <i>cashew ranch, chives</i> | 9 |
| PISTACHIO BEET DIP <i>za'atar corn chips, crudites</i> | 10 |
| CAULI WINGS <i>tempura cauliflower, buffalo sauce, cashew ranch</i> <i>*vegan upon request*</i> | 11 |
| HOUSE MADE FALAFEL <i>mung bean falafel, sumac onions, bib lettuce,</i> <i>herbs, tehina</i> | 10 |
| CORN RIBS <i>local corn, house dry rub, vegan alabama white</i> <i>BBQ sauce</i> | 10 |

SALADS

| | |
|---|----|
| VEGAN CAESAR <i>kale, cabbage, crispy chickpeas, pinenut 'parm',</i> <i>cashew Caesar dressing</i> | 14 |
| GREEN SALAD <i>local lettuces, english cucumbers, avocado,</i> <i>sprouts, garlic toasted seeds,</i> <i>vegan goddess dressing</i> | 14 |

ADD TO ANY DISH

| | |
|---------------------------|---|
| AVOCADO | 3 |
| HOUSE FALAFEL | 5 |
| WISH BONE HERITAGE EGG * | 2 |
| CHICKEN* | 4 |
| MS. PAULA SHRIMP SKEWER * | 5 |
| SALMON* | 6 |

All credit card transactions are subject to a 3% processing fee.

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

BIG PLATES

| | |
|--|----|
| MS. PAULA SHRIMP <i>Ms. Paula Shrimp, house harissa braised</i> <i>lentils, grilled cabbage & chimichurri</i> | 23 |
| MARKET FISH <i>local lish, golden beets, horseradish yogurt,</i> <i>Heron Farms sea beans</i> | 28 |
| CHICKEN SCHNITZEL <i>dukkah breadcrumbs, harissa potatoes,</i> <i>roasted red pepper, pomegranate, pecorino,</i> <i>arugula & harissa aioli</i> | 26 |
| BRASSTOWN HANGER STEAK <i>5oz grass fed hanger steak, potato & celery</i> <i>root pavé, watercress, bearnaise butter</i> | 32 |
| GOOD BURGER <i>vegetable patty, beet ketchup,</i> <i>harissa cabbage slaw</i> | 15 |
| NAUGHTY BURGER <i>6 oz Brasstown Farms beef, aged white</i> <i>cheddar, griddled onions, dijonnaise, bread</i> <i>and butter pickles</i> | 16 |

*GF bread for \$0.50

BOWLS

| | |
|--|----|
| BASIC BOWL <i>roasted sweet potato, broccoli with herbs,</i> <i>citrus-y kale, curried chickpeas, grains</i> | 16 |
| CURRY BOWL <i>Thai green coconut curry, seasonal vegetables,</i> <i>cilantro, Charleston Gold rice</i> | 18 |
| SQUASH RIGATONI <i>candy roaster sauce, Low Country Fungi</i> <i>mushrooms, sage, pecorino</i> | 21 |

SWEETS

| | |
|---|----|
| SALTED CHOCOLATE TAHINI TART <i>benne, coconut vanilla cream</i> | 11 |
| BUY THE KITCHEN A KOMBUCHA | 5 |



CLEANER FUEL
LONGER ADVENTURES