

## SMALL PLATES

SUNSHINE SOUP <i>Sweet potato, carrot, ginger, turmeric, coconut</i>	10
SWEET POTATO WEDGES <i>Cashew ranch, chives</i>	9
CAULI WINGS <i>Tempura cauliflower, buffalo sauce, cashew ranch</i> <i>*vegan upon request*</i>	9
CORN RIBS <i>Local corn, house dry rub, vegan Alabama white BBQ sauce</i>	11
PISTACHIO BEET DIP <i>Crudites, za'atar, pita chips</i>	10

## SALADS

VEGAN CAESAR <i>Kale, red cabbage, crispy chickpeas, pinenut 'parm', cashew Caesar dressing</i>	14
MARINATED BUTTERBEAN SALAD <i>Local asparagus, shaved fennel, arugula, mint, and feta</i>	15
LOCAL SHRIMP & VEGGIE SALAD <i>John's Island lettuces, radish, cucumber, fennel, white beans with vegan goddess dressing</i>	16

## ADD TO ANY DISH

WISH BONE HERITAGE EGG*	2
AVOCADO	3
CHICKEN*	4
HOUSE FALAFEL	5
SALMON*	6



CLEANER FUEL  
LONGER ADVENTURES

# LUNCH



## BASIC KITCHEN

### BOWLS

BASIC BOWL <i>Roasted sweet potato, broccoli with herbs, citrus-y kale, curried chickpeas, grains</i>	16
GREEN CURRY <i>Cauliflower, broccoli, potatoes, cabbage, red peppers, short grain brown rice, bok choy</i>	18
SALMON BOWL <i>Grilled salmon*, Charleston gold rice, Kenchi kimchi, seaweed, carrot ginger salad, cucumber, orange miso sauce</i>	21
STEAK BOWL <i>NC grass-fed chuck steak*, honey horseradish brussels sprouts, sweet potato wedges, chimichurri</i>	21

### SANDWICHES

FALAFEL PITA <i>Mung bean falafel, kale, charred scallion dressing, sumac onions, tehina</i>	14
GOOD BURGER <i>Vegetable patty, beet ketchup, harissa cabbage slaw</i>	15
NAUGHTY BURGER <i>Clover Meadow Farms all-in 100% grass-fed beef, aged white cheddar, griddled onions, dijonnaise, bread and butter pickles</i>	16

\* Sub vegan bun or GF bread for \$0.50

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.