

# LUNCH

## SANDWICHES

**Nashville Hot Crispy Tofu VEG**  
napa & red cabbage slaw, fire & ice pickles,  
hawaiian bun / 12.25

**Ranch Fried Chicken**  
cheddar, pepper relish, shredded lettuce,  
pecorino ranch / 12.50

**Fried Chicken & Egg\***  
pepper jack cheese, egg, hot honey,  
hawaiian roll / 12.25

**Charred Chicken Pita**  
za'atar oil, labneh, roasted tomatoes, toum,  
pickled red onions, sumac, fresh herbs / 14.25

**Chipotle Cheddar Bacon Smashburger**  
special sauce, white cheddar, red onion,  
pepper relish, sesame bun / 14.50

**SB Smash Burger**  
special sauce, american cheese,  
shredded lettuce, sesame bun / 13.75  
make it a double +5

**Impossible Burger VEG**  
special sauce, american cheese,  
shredded lettuce, sesame bun / 15  
make it a double +5

**Calabrian Fried Chicken Caesar Wrap**  
calabrian caesar dressing, crushed croutons,  
light red onion, romaine, pecorino / 14

**add onto any sandwich**  
rosemary-pepper fries +3.50  
chips +2  
greens +3

**Lunch Time Lager**  
Half Pour  
Castle Island Light / 4

## SB DUNKS

extra crispy fried chicken bites with  
buttermilk brine, herbs, and spices

**6 piece** / 10.50  
**12 piece** / 16.50  
**20 piece** / 23.50



## SAUCES

pecorino ranch, spicy bird bath, chipotle  
bbq, honey mustard, sweet & sour

**extra sauce** / 1.00  
**sauce flight** / 4

## SIDES

**Rosemary-Pepper Fries GF VG** / 8.50  
**Green Salad GF VG** / 7  
**Potato Chips** / 2.75  
**Really Big Chocolate Chip Cookie** / 3.50

## WARM GRAIN BOWLS

**Yellowfin Tuna Rice Bowl GF\***  
sushi rice, chili crunch aioli, spiced  
edamame, scallions, shredded carrots,  
marinated cucumbers / 19.25

**Umami Bowl GF VG**  
carrot, kale, mushroom, togarashi, lentils &  
brown rice, ginger-miso dressing / 14.25

**Maple Chipotle Bowl GF VEG**  
broccoli rabe, carrots, candied pumpkin  
seeds, lentils & brown rice / 14.25

**add on to any bowl**  
herb tofu +3  
egg +3  
avocado +3  
rotisserie chicken +6  
shrimp +9  
fried chicken +6

## → ROTISSERIE ←

**Half Bird GF**  
herb roasted chicken sauce / 16

**Whole Bird GF**  
herb roasted chicken sauce / 29

**Piri Piri Chicken GF**  
bright & spicy sauce  
half bird, herb fries / 23  
+ rosemary & black pepper fries / 3.25  
+ greens / 3  
+ extra sauce / 1.00  
+ sauce flight / 4

## SALADS

**Strawberry Watermelon Salad GF VEG**  
mint, cucumber, feta, agave-lime vinaigrette / 16.25

**Chinese Chicken Salad**  
furikake cashews, orange, wontons, napa cabbage,  
sesame-ginger vinaigrette / 17.50

**Caesar Salad**  
romaine, parmesan, croutons / 14.25

**Little Leaf Greens GF VG**  
roasted tomatoes, marinated cucumber, sunflower  
seeds, house vinaigrette / 13

**add on to any salad**  
herb tofu +3  
egg +3  
shrimp +6  
avocado +3  
rotisserie chicken +6  
shrimp +9\*  
fried chicken +6



**GF** Gluten Free / **VEG** Vegetarian / **VG** Vegan

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please inform your server of any food allergies before ordering.

# BEVERAGES

## ZERO PROOF COCKTAILS

<b>Cloud Nine</b>	coconut, lime, club soda	10
<b>Side Eye</b>	hibiscus, orange, rosemary	10
<b>Tea-groni</b>	gnista wormwood, n/a aperitif, black tea	13
<b>Strawberry Fields</b>	rhubarb, strawberry, ginger beer	10
<b>Tilden Lacewing</b>	cucumber, basil, lychee, juniper berry	14
<b>Tilden Tandem</b>	american oak, lapsang, tart cherry, bitter orange	14

## HOUSE COCKTAILS

<b>Sangria Spritz</b>	essence of sangria, select aperitivo, lemon, sparkling wine	14
<b>Consider the Rhubarb</b>	rhubarb, revel vermouth, amaro montenegro, lemon	15
<b>Kiwi 54</b>	tequila, kiwi, lillet blanc, lemon, tarragon	16
<b>Shy Lady</b>	gin, hibiscus, lime, tonic	15
<b>More Passion!</b>	st. george citrus vodka, passionfruit, bubbles	15
<b>Emperor's New Groove</b>	mezcal, strawberry, lemon, cynar	16
<b>Spicy Espresso Martini</b>	vodka, cold brew, allen's coffee brandy, amargo de chile	15
<b>Count von Count</b>	gin, matchbook strawberry amaro, dry vermouth	14
<b>Piri Piri Margarita</b>	spicy + savory tequila, lime, agave	15
<b>Alpine</b>	bourbon, honey, braulio, sweet vermouth	16
<b>Winner Winner</b>	butter + herb washed gin, vermont vermouth, salt & pepper	17

## WINE BY THE GLASS

<b>Sparkling</b>		
NV Cava Brut Reserva, Bohigas, Catalonia	14	
NV Rosé Cava, Pere Mata, Catalonia	15	
<b>White</b>		
'24 Grüner Veltliner, Paul Direder, Wagram	13	
'23 Melon de Bourogogne, Cognettes, Muscadet	13	
'23 Chardonnay, Husch, Mendocino	15	
<b>Orange</b>		
'24 Verdejo/Sauvignon Blanc, Gulp/Hablo, Spain	14	
<b>Rosé</b>		
'25 Moschofilero, Troupis 'Thunder,' Greece	13	
<b>Red</b>		
'23 Pinot Noir, Stirm 'Joaquinite,' San Benito	16	
'24 Barbera, Massa 'Terra Rosso,' Piedmont *chilled	15	
'22 Monastrell, Bodegas Olivares, Jumilla	14	
Zinfandel ++, Bedrock 'The Whole Shebang,' CA	13	

\* see red book for expanded wine by the bottle list

## PACKAGED ZERO-PROOF BEVERAGE

<b>Ghia Spritz</b>	11
rotating selections	
<b>Best Day Brewing Non-Alcoholic Beer</b>	8
Hazy IPA or Electro Lime Lager	

## COFFEE & TEA

ask your server for MEM tea options  
& all drinks available iced

<b>Hot Coffee</b>	3.50 / 4.25
<b>Iced Coffee</b>	4.75 / 5.25
<b>Espresso</b>	4.25
<b>Cappuccino</b>	5.25
<b>Latte</b>	5.25
<b>Mocha</b>	5.25
<b>Cortado</b>	5.25
<b>Americano</b>	5.25
<b>Hot Chocolate</b>	4.25
<b>Chai Latte</b>	4.25
<b>Hot Tea</b>	4
+ almond or oat milk	.75

## DRAFT BEER

<b>IPA</b>	11
lamplighter, birds of a feather	
<b>IPA</b>	12
bissell brothers, substance	
<b>Pale Ale</b>	10
idle hands, farmhouse pale ale	
<b>Light Lager</b>	9
Castle Island	
<b>Golden Ale</b>	9
dorchester brewing, neponset gold	
<b>Wheat</b>	10
allagash, white	

## PACKAGED BEER & CIDER

<b>Pilsner</b>	6
modelo especial can	
<b>Mexican Lager</b>	7
pacifico bottle	
<b>Kolsch</b>	9
gaffel	
<b>Salted Grisette</b>	10
surfcasting, oxbow brewing company	
<b>Miller High Life Pony</b>	3.5
champagne of beers	
<b>Cider</b>	10
aval, normandy	
<b>Cider</b>	11
feels like home, artifact	
<b>Gluten Free Session Beer</b>	12
quinoa beer, meli	
<b>Irish Stout</b>	10
o'hara's	

## SEASONAL BARISTA DRINKS

<b>Passionfruit Iced Matcha</b>	6
<b>Horchata Iced Latte</b>	6
<b>Kiwi Espresso Tonic</b>	6

+ almond or oat milk .75

