

Snacks & Small Plates

- OLIVES & NUTS** mediterranean olives, picholine olives, candied pecans 5
HOUSE PICKLED VEGGIES daily selection, green tomato hot sauce, sea salt 4
TRUFFLE-PARMESAN RAW FRIES truffle oil, sea salt, parmesan, balsamic ketchup 6
BAKED GOAT CHEESE-ARTICHOKE DIP basil, crackers, warm pita 9
3 CHEESE Lindale aged gouda, Danish blue cheese, Thomasville Tomme, strawberry-pepper jam, Bell honey 12
VEGETABLE ANTIPASTO marinated artichokes, roasted red peppers, shaved zucchini "salad", balsamic cipollini onions, mozzarella 10

Flatbreads

- TWO CHEESE** manchego, parmesan, basil, tomato marinara 10
MARGHERITA herb pesto, vine ripe tomatoes, grape tomatoes, mozzarella, parmesan 10
PESTO DUCK house-braised duck confit, herb pesto, grape tomatoes, caramelized vidalias, blue cheese 11.5
SMOKED SALMON lemon-dill cream, caramelized onions, heirloom grape tomatoes, fried capers, black pepper-citrus aioli, everything seasoning 11
MEDITERRANEAN tomato marinara, olives, grape tomatoes, roasted red peppers, pepperoncinis, feta 11

Three Courses for \$27

choose one item from each section below A La Carte price follows each item
there is a \$3 upcharge to substitute an extra 1st course for dessert course
we DO NOT split plates a \$5 extra plate charge is included when sharing any part of three-course dinners

1st Course

- SUMMER TOMATO GAZPACHO** avocado-lime yogurt 7.5
CELLAR SPRING SALAD mixed greens, manchego, candied pecans, strawberries, shaved onions, honey-balsamic vinaigrette 8.5
GENERAL TSO'S PORK BELLY ginger-lime rice, kimchi cucumbers 11
SMOKED SALMON "TARTARE" goat cheese crème fraîche, lemon vinaigrette, pickled vegetable relish, dill, crackers 11
DUCK CONFIT QUESADILLA house-braised duck confit, roasted tomatoes, caramelized onions, horseradish-pepper cream, herb pesto 9.5
SEARED RARE YELLOWFIN TUNA NACHOS green tomato salsa, cilantro sour cream, pepper jack cheese, pickled jalapeños 11

2nd Course

- CHILE LIME SEARED NC SWORDFISH** kimchi cucumbers, coconut curry, ginger-lime rice, sriracha-honey glazed carrots 16
PAN SEARED SEA SCALLOPS roasted artichoke tapenade, citrus aioli, tomato-basil couscous 18
PEPPER SEARED FLAT IRON STEAK torched Danish blue cheese, red wine reduction, creamed red potatoes, sautéed veggies 18
BBQ RUBBED PORK TENDERLOIN smoked cheddar-bacon pimento cheese, bourbon honey mustard, creamed red potatoes, herb-buttermilk slaw 17
ZUCCHINI-SQUASH FRITTERS tomato-basil couscous, citrus aioli, Bulgarian feta 14
or choose any FLATBREAD listed above!

3rd Course/Desserts

- BLACK CHERRY-RICOTTA CHEESECAKE** 8
TIRAMISU PARFAIT 8
LEMON ICEBOX PIE 8
SEARED POUNDCAKE 8
CHOCOLATE-TOFFEE BREAD PUDDING 8
DESSERT CHEESE Danish blue cheese, Thomasville Tomme, honey, strawberry jam, crackers 8

- we ask that you keep all substitutions to a minimum, and that they are mildly reasonable-

-Gluten-Free Diners: with respect to those that have severe gluten allergies, we may inquire as to the extent of your intolerance-

-20% gratuity is added to all parties of six or more- -a \$2 per person Cake Fee is added to parties who bring their own dessert -

Due to our limited amount of seating, we have to have a couple of rules...

-We cannot accommodate parties larger than 12 persons-

-All tables are reserved for Dine-In guests from 6 – 9 pm each night. Just eat something. Or sit at the bar or couch please-

Hopefully one day we will have more space. Until then, we thank you for your cooperation.

Owner & Executive Chef – Ricky Mollohan

Chefs – Blythe Kelly, Rachel Tisdale, Zach Trapuzzano, Tyler Bass

General Manager – Katy Porter

Assistant Manager – Steph Rusher

Bar Extraordinaire – Laurel Jeffries

Part-Time Wine Shop Attendant – Carlie Flowers

Waitstaff – Madison Pickrel, Julie Teal, Tori Cain, Morgan Dixon, Chelsea Diedrich

Coolest Big Brother – Max Mollohan

Prettiest Sister – Zoey Mollohan

Inspiration by – James "Stump" Johnson

please join us at our sister restaurants **Mr. Friendly's New Southern Café & Solstice Kitchen & Wine Bar**

* Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness *