

# LUNCH & BRUNCH

## EVERYDAY 11AM TIL 3PM

### STARTERS

#### BEET CAPRESE

hearty roasted beet slices layered with flash fried goat cheese discs over a bed of kale dressed lightly in citrus vinaigrette, finished with fresh herbs and balsamic reduction 11

#### ROOTS

market root vegetable chips seasoned with warm spices and bourbon maple crème fraiche 9

#### HOG ISLAND CLAMS

12 ounces of local clams steamed in white wine, garlic & shallot with hardwood smoked bacon. Served in a cast iron bowl with a grilled baguette. 14

#### POINT PICKLES

triple breaded fried dill pickles with house Russian dressing 8

#### FRIED OYSTERS Half 10 • Dozen 18

flash fried select oysters with lemon and house remoulade

#### CRAB BEER CHEESE ON GOLDEN COINS

crispy thick cut potato coins tossed in old bay and herbs, loaded with crab dip, featuring local beer and house blend cheeses 15

### SOUP AND SALAD

#### ROASTED SQUASH BISQUE 8

#### SEAFOOD CHOWDER 12

#### POINT HOUSE

fresh mixed greens with house pickled carrot and red onion, cucumbers, croutons and Point vinaigrette 10

#### POWER SALAD

kale and first leaf harvest sunflower shoots tossed in house citrus vinaigrette with beets, goat cheese, fresh fruit, croutons and toasted sunflower seeds 13

#### BIBB & BUTTERMILK

cage-free grilled or fried chicken breast, hydro bibb lettuce, blue cheese crumbles, hardwood smoked bacon, egg, tomato and buttermilk blue cheese dressing 14

#### GARDEN TOPPERS

Cage-free Chicken 6 • Shrimp 9 • 🌟 Filet 10  
Fried Oysters 9 • Tempeh 6

#### SOUTHERN FRIED SHRIMP & GRITS

roasted red peppers, scallions and bacon over white cheddar grits, topped with southern fried shrimp 18

#### B.L.T.

hardwood smoked bacon, hydro bibb lettuce, tomato and baconnise on local sourdough bread, served with fresh cut fries 10

#### 🌟 CHICKEN FRIED SUNSHINE

cage free buttermilk marinated fried chicken breast topped with chicken thigh gravy, over caramelized onion home fries, served with 2 eggs any style 15

#### SMITHFIELD TORCHON

breaded and fried braised pork shoulder, pickled red onion, hydro bibb lettuce and duke's mayonnaise on a local Kaiser bun, served with fresh cut fries 12

#### FREEBIRD CHICKEN SANDWICH

grilled or fried cage-free chicken breast, dill pickles, white onion and dill Duke's mayonnaise on a local Kaiser bun, served with fresh cut fries 11

#### 🌟 MAMA'S COOKING

breakfast of 2 eggs any style, grilled sourdough toast, thick cut bacon and caramelized onion home fries 10

#### SOUTHERN COMFORT CLUB

grilled or fried cage-free chicken breast, hardwood smoked bacon, hydro bibb lettuce, melted cheddar and Duke's mayonnaise on local sourdough bread, served with fresh cut fries 14

#### CHICKEN & WAFFLE

crispy fried cage free chicken served over a fresh buttermilk waffle drizzled with honey bourbon maple syrup with European style butter and crispy hardwood smoked bacon 12

#### 🌟 MO'S NO MEAT BURGER

Beyond Burger®, hydro bibb, lettuce, tomato, fried onions and bbq sauce on a local Kaiser bun, served with fresh cut fries 14

#### FISH & CHIPS

fresh beer battered cod and fresh cut fries served with grilled lemon and remoulade 12

#### 🌟 HARRISON BURGER

1/2 lb house chuck & short rib patty, hydro bibb lettuce, tomato, onion, choice of cheese and baconnise on a local Kaiser bun, served with fresh cut fries 14

Choice of cheese: cheddar, Swiss, blue cheese or house blend

#### Burger Toppers:

hardwood smoked bacon 3 • smoked mushrooms 3  
fried pickles 2 • caramelized onions 1 • jalapenos • 1 fried egg 2

#### ROASTED CHICKEN SALAD

on local sourdough with bibb lettuce, red onion and fresh herb dressing, served with fresh cut fries 11

#### BUILD A LUNCH \$5/EACH

1/2 Sandwich - Roasted Chicken Salad or BLT  
Cup of Soup - Roasted Squash Bisque - Side Salad

### SIDES

Fresh Cut Fries 5 • Sweet Potato Fries 7 • Mac & Cheese 7 • Grits 5  
Side Salad 5 • Market Vegetables 6 • Collards 6 • Rice 5 • Mashers 5

### CAIA'S DESSERTS 8

🌟 The above starred items may be prepared raw or undercooked. Consuming raw or undercooked beef, pork, shellfish, poultry & egg may increase your risk for foodborne illness. 🌱 These items are prepared vegetarian. Please ask about our vegan and gluten free options.

**MENU DATE: NOV 2017**