

STARTERS

CRABCAKES Creole Cream Cheese, Smoked Tomato Cream, Corn Maque Choux	15
WHITE BEAN HUMMUS V, VGO Curried Cauliflower, Kale Pesto, Goat Cheese, Olives, Seasonal Crudite, Crostini	12
CHICKEN LIVER MOUSSE Seasonal Preserves, Toasted Table Bread	9

SOUP

CHICKEN ANDOUILLE GUMBO Brown Rice, Buttermilk Crema Cup or Bowl	4 7
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SALADS

SOUTHERN CAESAR GF, V Romaine, Kale, Cornbread Croutons, American Grana, Creole Caesar	8
LOCAL MIXED GREENS GF, V, VGO Apple, Craisins, Blue Cheese, Candied Pecans, Late Harvest Riesling Vinaigrette	9
LOCAL ARUGULA GF, V Roasted Butternut Squash, NC Goat Cheese, Spiced Pumpkin Seed, Blood Orange Vinaigrette	9
TABLE CHICKEN SALAD GFO Housemade Chicken Salad, Avocado, Sourdough Toast	11

*Add Grilled or Blackened Chicken for \$5,
 Shrimp for \$7,
 Fried Oysters for \$10*

EGGS & NOT EGGS

MEBANE OMELET GF, VO Locally Sourced Eggs, Seasonally-Inspired Ingredients, Your Choice of Side	11
EGGS SARDOU* Artichoke Cake, Pernod-Creamed Spinach, Poached Eggs, Creole Mustard Hollandaise	14
PORTOBELLO SHORT-RIB HASH Two Fried Eggs, Buttermilk Biscuit, NSC Gravy	16
STEAK & EGGS* GF Argentine-Marinaded Steak, 2 Eggs Your Way, Buttermilk Potato Cakes, Cilantro Chimichurri	16
SHRIMP AND GRITS GF Goat Cheese Grits, Smoked Tomato Cream, Fennel Salad, Pork Belly Lardons	18 23
BREAD PUDDING FRENCH TOAST V Creme Anglaise, Brown Sugar Syrup, Candied Pecans	12
TABLE BREAKFAST* GFO Two eggs your way, Goat Cheese Grits, Bacon, Toast, Preserves	12
AVOCADO TOAST* V Mashed Avocado, Toasted French Bread, Two Eggs Your Way Your Choice of Side	14

SANDWICHES

Served with Your Choice of Side

HAM & CHEESE CROISSANT Country Ham, Pimento Cheese, Scrambled Egg	10
BUTTERMILK BISCUIT Buttermilk Fried Chicken, Fontina, Pepper Jelly, Fried Egg	10
QUINOA-BEET BURGER V Gruyere, Pickled Red Onion, Arugula, Creole Mustard Aioli, Brioche Bun	11
TABLE BURGER* Angus Patty, Gruyere, Applewood Bacon Jam, Blue Cheese Aioli, Pickles, Brioche	14

Organic Coffee, Soft Drinks, Tea | 2
 San Pellegrino | 4.5

**consuming raw or undercooked meats, poultry, seafood, shellfish, or
 eggs may increase your risk of food-borne illnesses, especially if you
 have a medical condition.*

SIDES (\$4): Toast, Brunch Potatoes, Grits,
 Fruit, Biscuit & NSC Gravy
 For a Mixed Greens Salad, add \$2