



## START + SHARE

<b>BURRATA TOAST</b>	15	<b>GRILLED OCTOPUS</b>	19
heirloom tomato jam   pesto   whipped burrata   spiced pistachio   olive oil		truffle potato puree   confit tomato   paprika   cashews   pickled onion + fresno   lemongrass glaze	
<b>MAPLE-HONEY PORK BELLY</b>	16	<b>RICOTTA + HONEYCOMB</b>	15
roasted corn puree   heirloom tomato succotash   pickled okra   bourbon glaze		whipped Italian ricotta   olive oil   local honey   blood orange   figs   grilled focaccia	
<b>WARM OLIVES GF</b>	8	<b>CRAB CAKES</b>	21
house marinated olives   caper berries   citrus   roasted garlic   garden herbs		warm water crab   cabbage slaw   spiced aioli   charred lemon	
<b>CHARCUTERIE + CHEESE</b>	24	<b>SOUTHERN CORNBREAD</b>	13
chef's selection of 3 meats & cheeses   seasonal accompaniments		smoked cheddar   charred jalapeno honey   herbed creme fraiche	

## GREENS + GRAINS

add: chicken +6 | shrimp +8 | salmon +8 | steak +10

<b>BEET + BARLEY</b>	16	<b>GRILLED SALMON NIÇOISE GF</b>	19
roasted beets   watercress   goat cheese   barley   orange   caramelized fig   puffed grains		hydro greens   herbed potatoes   green bean   capers   house olives   egg   dijon vinaigrette	
<b>ARUGULA SALAD GF</b>	14	<b>SOUTHWEST GRAIN BOWL GF</b>	18
Lemon   olive oil   radish   shaved asparagus   fennel   grapefruit   manchego		quinoa   grilled: corn, bell peppers, nopales, onion   cotija   avocado mousse   cilantro	
<b>CHICKEN + QUINOA BOWL GF</b>	16	<b>CHARRED CAESAR</b>	16
baby kale   red quinoa   carrot   egg   almond   cranberry   citrus vinaigrette		baby romaine   aged parmesan   shaved egg   crispy chickpeas   lemon   sourdough croutons	

## SANDWICHES

all sandwiches come with fries | add: bacon +3 | egg +2 | avocado +3

<b>151 BURGER</b>	16	<b>SOUTHERN STYLE CRISPY CHICKEN</b>	16
bacon jam   smoked cheddar   crispy onion   pineapple barbecue   brioche bun		house fermented hot sauce   pickles   shaved slaw   brioche bun	
<b>SPICY BLACK BEAN BURGER</b>	14	<b>GRILLED CHICKEN</b>	15
black bean + quinoa   roasted red pepper   avocado   spiced aioli   münster cheese   green leaf   tomato   pickles		dressed tomato   arugula   pesto   mozzarella   sourdough	

## BRUNCH

saturday + sunday until 4pm

<b>BANANA BREAD</b>	7	<b>CRISPY CHICKEN BENEDICT</b>	15
cinnamon-maple butter		smoked gouda   sautéed spinach   english muffin   fresno hollandaise	
<b>STEAK + EGG + POTATOES</b>	26	CHOICE OF CRISPY POTATOES OR FRUIT	
hanger steak   scrambled eggs   crispy potatoes		<b>FRIED CHICKEN + WAFFLES</b>	14
<b>CHILAQUILES</b>	14	belgian waffles   chili-infused maple syrup   pickled onion	
tortilla chips   scrambled eggs   salsa verde   cotija		<b>FARMER'S BREAKFAST</b>	13
ADD CHICKEN +6   SHRIMP +8   SALMON +8   STEAK +10		2 eggs   bacon   sourdough toast   house jam   crispy potatoes	
<b>BREAKFAST BURRITO</b>	13	<b>CHEESE OMELETTE GF</b>	13
scrambled eggs   chorizo   nopales   onions   bell peppers   cotija   crispy potatoes		choice of: cheddar   goat cheese   bleu cheese	
<b>PORK BELLY HASH</b>	16	CHOICE OF: CRISPY POTATOES OR FRUIT	
crispy potatoes   caramelized red onion + red pepper		<b>VEGGIE OMELETTE GF</b>	13
ADD EGG +2		asparagus   spinach	
		CHOICE OF: CRISPY POTATOES OR FRUIT	

## PASTA

SHRIMP + PANCETTA bucatini   crispy pancetta   fresh peas   parmesan   lemon cream	19	RISOTTO CARBONARA prosciutto stock   crispy pancetta   egg yolk   citrus   aged parmesan	21
SQUASH + PESTO baby squash   spring herb pesto   mascarpone   fontina   basil	20	PASTA PRIMAVERA roasted red pepper   wild mushroom   charred tomato   aged parmesan   pickled red onion	18

## MAINS

PRIME HANGER STEAK <b>GF</b> grilled   crispy potatoes   charred leek chimichurri			29
BLACKENED SHRIMP + GRITS roasted baby tomatoes   green onion   garlic   beer   pickled shallot + fresno   creamy grits			19
PAN-SEARED SALMON herbed couscous   roasted heirloom carrot   carrot puree   pesto			24
OVEN ROASTED CHICKEN <b>GF</b> arugula pesto   cauliflower puree   spring onion   roasted cauliflower   meadow herb salad			22
SHRIMP POWER BOWL <b>GF</b> mediterranean spiced shrimp   spanish brown rice   avocado   squash   lime			18

## SIDES


BROCCOLINI <b>GF</b> grilled   lemon zest	6	TRUFFLE FRIES <b>GF</b> parmesan   herbs	8	ROASTED TOMATO BISQUE basil   sourdough   croutons   fresh herbs	6
COUSCOUS lemon   herbs	6	CRISPY POTATOES aioli   herbs	6	PIMENTO MAC + CHEESE aged cheddar   cream cheese   pimento peppers   cornbread crumbles	8
HOUSEMADE GRITS <b>GF</b> southern style	6	KENNEBEC FRIES <b>GF</b> house made	5		

## KIDS

all kids meals come with choice of: fries | broccolini

KID'S CHEESEBURGER aged cheddar   brioche bun   fries	10	MAC + CHEESE aged cheddar   fries	10
CHICKEN STRIPS grilled or crispy   fries	10	GRILLED CHEESE griddled, aged cheddar, brioche	10

## DESSERTS

 DAYDREAM TEA Choice of: Earl Grey   Chamomile   Hibiscus   Chai   Green Gold   15 House Herbal   Coconut Oolong   Peach	6	DIRT + WORMS chocolate pudding   gummy worms   crushed oreos	6
DAYDREAM COFFEE locally owned and roasted	4	WILD BERRY & PEACH COBBLER rustic oat streusel topping   vanilla bean ice cream	10
CHOCOLATE CAKE triple-layer   chocolate ganache   carmel	10	BAKED COOKIE SKILLET warm chocolate chip cookie, vanilla ice cream	10
SORBETO + GELATO TRIO rotating flavors	10		