Lunch

Pressured Sandwiches

On Our specialty breads, your choice of side, chips or cup of soup
Add crisp Smithfield smoked bacon for $1.50  Substitute GF bread for $1.50

The “TAB” ~ $14
Sliced roasted turkey, apple butter, Il de France brie on a Tribeca Demi baguette – our house favorite!

The Dude ~ $15
In-house roasted prime rib topped with herbed Duke’s, pesto, and choice of Muenster, Gruyere, or white cheddar, on a Tribeca Demi baguette, served with au jus

The Abigail ~ $14
Farmed cheddar, roasted Roma tomatoes, basil chiffonade on a Tribeca Demi baguette – Grown-up grilled cheese!
Make it a Vegan! Just ask! We’ll substitute all the stuff ☺

Spicy Pimento Press ~ $14
House made spicy pimento cheese, Smithfield thick-cut bacon, Blackberry Patch muscadine preserves on a Tribeca Demi baguette, – a little south in your mouth!

The Jill Bird ~ $14
Tarragon and Duke’s chicken salad, Genoa salami, Grey Poupon mustard, Blackberry Patch muscadine preservatives, and toasted almonds on a large croissant

The Kev ~ $14
Roasted artoichoke hearts, Roma tomatoes, red and yellow peppers, herbed Duke’s, pesto, and your choice of Muenster, Gruyere, or white cheddar on a Tribeca Demi baguette, Make it a Vegan! Just ask! We’ll substitute all the stuff ☺

Granny Smith & Brie ~ $13
Granny Smith apples & Il de France brie, on a Tribeca Demi baguette, served with a side of honey tarragon mustard
Simple…yet out of this world! Make it a Vegan! Just ask! We’ll substitute all the stuff ☺

The Italian Job ~ $15
Black Forest Ham, Genoa salami, roasted turkey, prosciutto, mozzarella, roasted Roma tomatoes, roasted peppers, creamy Italian dressing on a Tribeca Demi baguette.

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Sides & Soup

Small - $5  Large - $8  Chips - $4

Daily Fruit GF/V
Seasonal – please ask

Farfalle Pasta Salad
Farfalle pasta, roasted artichoke, fresh pesto, baby heirloom tomatoes, Parmesan, balsamic vinaigrette

Caprese Salad GF
Baby heirloom tomatoes, cherry size mozzarella, olive oil blend, basil chiffonade, balsamic reduction

Hoppin John GF/V
Black eyed peas, Roma tomatoes, red onion, jalapeno, parsley & red bell peppers tossed in a red wine vinaigrette

Assorted Chips GF
Seasonal – please askWith Chives, Parmesan & Tribeca baguette slice

Grits & Applebutter GF
Smoked gouda grits & apple butter
Substitute vegan grits

Lobster Bisque –
cup $5  bowl $8

Ron’s Collard Soup – cup $5  bowl $8
With Smoked sausage, seasonal peas, Parmesan, petite blueberry muffin

Tomato Bisque – cup $5  bowl $8
With Parmesan, basil chiffonade, Tribeca baguette slice

Vegan Vegetable – cup $5  bowl $8
With herb garnish & Tribeca baguette slice

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A 20% gratuity will be added to parties of 8 or more
Lunch

Chef’s Specials
Chef Eric’s Weekly Creations!
Ask your server for details!

Salads
Served with Tribeca baguette slice and choice of dressing: balsamic vinaigrette, citrus vinaigrette, honey tarragon mustard, buttermilk ranch, vegan ranch, roasted tomato vinaigrette (V), or red wine vinaigrette (V)

Spring Summer Salad ~ $13
Baby lettuce & romaine blend, mozzarella, watermelon, salami, toasted pecans, fresh blueberries & julienned mint
Add jumbo shrimp $6, Add pulled chicken $4

Old Faithful ~ $9 V
Arcadia blend lettuce, red and yellow peppers, red onion, daily fruits, toasted almonds, cranberry raisins
Add jumbo shrimp $6, Add pulled chicken $4

Jill Bird Salad ~ $13
Arcadia blend lettuce, tarragon & Duke’s chicken salad, toasted almonds, cranberry raisins, seasonal berries

Tally Cobb Salad ~ $14
Arcadia & romaine blend lettuce, hand-pulled chicken, Smithfield bacon cuts, avocado, boiled egg, heirloom tomatoes, cucumbers, bleu cheese

Grateful Greek Salad ~ $13
Romaine & Arcadia lettuce blend, Genoa Salami, feta, Roasted pepper duo, baby heirlooms, and pepperoncinis tossed in olive salad made with queen olives, kalamatas, shallots and pepperoncinis
Add jumbo shrimp $6, Add Pulled chicken $4

Jeri’s Wonder Salad ~ $13
Baby lettuce and romaine blend, greek quinoa salad, olive tapenade, hoppin John, cucumbers, red & yellow peppers, avocado, baby heirloom tomatoes & blue cheese crumbles

Entrees

Righteous Rice Bowl ~ $12 GF/V
Steamed Jasmine rice, seasoned black beans, fresh pico de gallo, handmade guacamole, lime wedge, blue corn chips
Add roasted veggies $2
Add hand-pulled chicken $4
Add jumbo shrimp $6

Gouda Grits & Shrimp ~ $16
Creamy smoked Gouda grits, jumbo shrimp, cajun cream sauce, herb garnish, Tribeca baguette slice

Have It Barry’s Way
$ 1.00 Off any adult beverage with Lunch (Just Like Barry) Monday - Friday Only!

Desserts
Nutella Bread Pudding,
and Now Featuring . . .