

Pressed 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

Farmhouse 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 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.

The Jill Bird ~ \$14

Tarragon and Duke's chicken salad, Genoa salami, Grey Poupon mustard, Blackberry Patch muscadine preserves, and toasted almonds on a large croissant

The Kev ~ \$14

Roasted artichoke 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 ☺

Jeri's Cuban ~ \$14

Black Forest Ham, Mojo marinated pork loin, sandwich sliced dill pickles, yellow mustard and Gruyere cheese on a Tribeca Demi baguette – *Our Take on the Most Famous Sandwich in the World!*

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 ask With 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

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

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

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

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)

Winter Harvest Salad ~ \$13

Baby lettuce & romaine blend, toasted pecans, roasted red beets, English cucumbers, craisins, feta & dill garnish

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

Chef's Specials

Chef Eric's Weekly Creations!

Ask your server for details!

Desserts

Nutella Bread Pudding,
and Now Featuring . . .



Have It Barry's Way

\$ 1.00 Off any adult beverage with Lunch (*Just Like Barry*) Monday - Friday Only!



Love on a Plate!

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