

Pressed Sandwiches

*On Our specialty breads, your choice of side, chips or cup of soup – See below
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 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 ☺*

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

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.

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, –

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

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

Grits & Applebutter *GF*

Smoked gouda grits & apple butter
Substitute vegan grits

Hoppin John *GF/V*

Black eyed peas, Roma tomatoes, red onion, jalapeno, parsley & red bell peppers tossed in a red wine vinaigrette

Lobster Bisque – cup \$5 bowl \$8

With Chives, Parmesan & Tribeca baguette slice

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

Assorted Chips *GF*

Seasonal – please ask

Love on a Plate!

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

Gouda Grits & Shrimp ~ \$16

Creamy smoked Gouda grits, jumbo shrimp, cajun cream sauce, herb garnish, Tribeca baguette slice

Kenny Benny ~ \$14

Smoked smithfield bacon, fresh Roma tomatoes, three poached eggs, served on Sister Schubert rolls, topped with house-made hollandaise sauce. Side daily fruit cup

Weekend Frittata Sampler ~ \$15

Frittata of the weekend paired with fresh fruit cup, smoked sausage, blueberry biscuits, smoked Gouda grits & apple butter

Classic French Toast ~ \$12

Thick-cut Challah bread, egg custard, maple syrup, seasonal fruit, fresh whipped cream & powdered sugar. Add Smithfield bacon or smoked sausage - \$3

Weekend French Toast ~ \$13

Our weekend creation! Ask your server for details. Add Smithfield bacon or smoked sausage - \$3

Smoky and the Grits ~ \$15

Creamy smoked Gouda grits topped with collard greens, smoked sausage, and seasonal peas, served with petite blueberry corn muffins and apple butter

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

Weekend Specials

Chef Eric's Weekly Creations!
Ask your server for details!

Bottomless Mimosas

Your choice of mixer, with purchase of an entree ~ \$14

Desserts

Nutella Bread Pudding,
and Now Featuring . . .



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