

BREAD & BUTTER

Fresh from our ovens

6

CHEESE & POOF

Fire Roasted Pimento Spread, Tapioca Poofs, Barrel Aged Hot Sauce

11

RED CABBAGE CAESAR*

Tahini, Puffed Buckwheat, Roasted Sesame

7

SERVICE BAR WEDGE*

Smoked Bleu Cheese Dressing, Port, Egg

9

MONGOLIAN GLAZED TOFU

Steamed Bread, Cucumber, Black Garlic, Scallion

16

PANANG MOCK SCALLOP*

Farro, Roasted Broccolini, Griddled Bok Choy, Eggplant Escabèche

23

BLACK PEPPER INARI

Charred Peppers, Chinese Broccoli, Charleston Gold Rice Middlins

23

BUCATINI ARRABBIATA*

Tomato Gravy, Mushroom Ragoût, Smoked Burrata, Garlic Bread

24

“FRENCH ONION SOUP”

Raclette, Alliums, Rye

13

ROOT TO STEM*

Root Vegetables, Prepared Many Different Ways

15

SICHUAN VEGETABLE WONTONS*

Tianjin Chili Oil, Sweet Soy, Crushed Garlic

15

ROASTED POTATO GNOCCHI*

Kabocha Squash, Wild Mushrooms, Fines Herbes

16

STICKY EGGPLANT

Soy Caramel, Crispy Shallots, Jasmine Rice

15

SMOKED TOFU*

Alabama White Sauce, Blistered Shishito, Potatoes a la Huancaína

16

BRASSICAS MANCHURIAN*

Fried & Pickled Broccoli & Cauliflower, Caramelized Tomato Glaze, Radish

17

THE IZZY*

Hearth Roasted Tofu, Bolillo Roll, Apple, Avocado, Mayo, SB Fries

16

VEGGIE ROSS*

Seared Inari, Pumpernickel Rye, Kimchi, Swiss, Twenty Island Dressing, Chips

16

CHEESY DOUBLE CRUNCH*

Sweet & Gold Potatoes, Bengali Fry Bread, Crispy Tortilla, Pepper Jack Queso, Salsa Guasacaca

16

CINCO LECHES CAKE

Corn, Blueberry, Dulce de Leche

7

BUCKEYE*

Peanut, Maple, Bourbon

8

**FRUIT-AT-THE-BOTTOM
PUDDING CAKE**

Coconut, Black Raspberry, Scotch

8

BUTTERMILK TART

Passionfruit, Pistachio, White Chocolate

11

KITCHEN TEQUILA

Positive Karma, Good Vibes, Altruism

7

*** Vegan Also Available**

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat.) We offer gluten-free friendly menus; however, our kitchen is not completely gluten-free.