FIRST

chorizo queso, pico de gallo, tortilla chips *D — 13

crispy coconut shrimp, miso orange dip *D,E,GL — 18

warm buratta, Marzano tomato sugo, pesto, olive oil, grilled bread *D,GL — 15

hot honey cauliflower, hummus, lemon tahini, smoked pepper, pine nut gremolata, crispy pita *SE,GL — 15

crispy brussels, benton's bacon, toasted capers, sweet chili vinaigrette *S — 16

beef fat fries, roasted garlic aioli, hot honey mustard, truffle mayo *E,D — 13

SALADS

wedge salad, Benton's bacon, hard-boiled egg, Maytag blue cheese, tomato, toasted garlic crumb, buttermilk dressing *E,D, GL — 16

sesame crunch salad, shredded cabbage, romaine, mandarin oranges, cucumber, carrot, edamame, toasted peanuts, furikake, sesame soy dressing *S,SE,P — 18

caesar, feta cheese, parmesan, sourdough croutons, pesto caesar dressing *SF,E,GL,TN — 14

add protein to any salad - chicken +6 salmon +12 shrimp +8*

HANDHELDS

the burger*, American wagyu, Benton's bacon, American cheese, gochujang aioli, house pickle *GL,D,E,S,SE — 20

short rib melt, braised beef short rib, melted onion, gruyere cheese, roasted garlic aioli, parmesan crusted sourdough, tallow fries *GL,D,E — 22

chicken caesar wrap, crisp romaine, pecorino cheese, chopped tomato, creamy parmesan dressing, tallow fries *GL,E,SF,TN — 18

classic grilled cheese & tomato soup *GL,D — 15

district sando, shaved country ham, burrata, fig preserves, arugula, pesto mayo, grilled country bread *GL,D,E — 16

daily chef's handheld feature, tallow fries — mkt

MAINS

cajun shrimp ramen, andouille sausage, miso butter, roasted corn, cajun trinity, green onion, furikake spice *SF,S,SE,GL — 30

16 oz prime NY strip*, parmesan potatoes, red wine shallot butter *D — 60

salmon vera cruz, roasted olives, capers, tomato, goat cheese, saba *D,F — 30

French onion beef short rib, parmesan polenta, grilled baby carrots *D — 40

bourbon glazed meatloaf, choice of two sides *GL,D,E — 26

rum glazed pork chop, fried apples, pickled peppers, arugula *D — 28

ricotta gnocchi, local mushrooms, black truffle butter, asparagus, confit sweet potato puree *GL,D — 26

market fish*, parmesan risotto, crispy brussels, lemon butter *D — mkt

blue plate special — mkt

SIDES

honey glazed carrots, toasted benne seed *SE — 8

creamed collard greens, tasso ham *D — 8

loaded potato salad, bacon, aged cheddar, scallion *D — 8

parmesan polenta, fresh herbs *D — 8

broccoli salad, cheddar, cranberries, pine nuts, red onion *D,TN — 8

EXECUTIVE CHEF
John Williams

SOUS CHEF
Ian Peters

Please inform your server of any food allergies or dietary restrictions before ordering. Our menu items may contain or come into contact with: D-dairy, E Egg, F fish, SF Shellfish, TN Tree nuts, P peanuts, GL Gluten, S Soy, SE Sesame

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
**Please inform your server of any allergies*