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THE GROCERY
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2012

BEVERAGES

<i>Charred Tomato Bloody Mary</i>	\$8
<i>Red Wine Sangria</i>	\$7
<i>Montefreso Prosecco</i>	Glass \$6
<i>Veneto, Italy NV</i>	Bottle \$25
<i>Mimosa</i>	\$6
<i>Death By Mimosa</i>	\$7.5
<i>Orange "Cello" & Prosecco</i>	
<i>Orange Juice</i>	\$3
<i>King Bean Coffee</i>	\$2.75
<i>Iced Tea</i>	\$2.75

TO START

CRISPY PIMENTO CHEESE ~ \$5

CHARCUTERIE PLATE ~ PIGLET \$9 / PIG \$15
Toast, Pickles, Mustard

SNACK PLATE ~ \$8
Fruit, Cheese, Jam, Toast

ARUGULA SALAD ~ \$8
*Early Summer Vegetables, Herb Vinaigrette,
Ricotta Salata*

SIDES

<i>Pimento Cheese Grits</i>	6
<i>Potatoes "Papas Bravas" Style</i>	6
<i>Fruit</i>	4
<i>Bacon</i>	4

BRUNCH

WESTERN-ISH OMELETTE <i>Smoked Ham, Tillamook Cheddar, Sweet Pepper and Onion Confit ~ Roasted Potatoes</i>	12
BEEF SHORT RIB SANDWICH <i>Sub Roll, Pimento Cheese, Fried Egg, Pickled Onions ~ Kettle Chips</i>	13
KNIFE AND FORK CHICKEN & BISCUIT <i>Buttermilk Biscuit, Cheddar Cheese, Smoked Pork and Onion Milk Gravy Add an Egg? - \$2</i>	11
DUCK CONFIT HASH <i>Potatoes, Fennel, Soft Egg, Roasted Peaches and Shishito Peppers</i>	12
HEIRLOOM TOMATOES <i>Cucumbers, Basil, Pine Nuts, Whipped Ricotta Toast</i>	12
CHANTERELLE MUSHROOM TARTINE <i>Onion Soubise, Pancetta, Pecorino, Soft Egg</i>	13
HUEVOS EN CAZUELA <i>Chorizo, Potatoes, Two Soft Poached Eggs, Pickled Green Tomato Salsa Verde</i>	14
SHRIMP AND GRITS <i>Geechie Boy Stone-Ground Grits, Shrimp, Charred Tomatoes, Bacon</i>	15
QUAIL AND FRENCH TOAST <i>Southern Fried, Spiced Orange-Honey Syrup</i>	14
GREEN EGGS AND HAM <i>Smoked Ham, Cornmeal-Cheddar Griddle Cakes, Crispy Soft Poached Eggs, Mustard Vinaigrette</i>	12
HANGTOWN FRY <i>Fried Oysters and Green Tomatoes, Farm Egg and Bacon Frittata, Remoulade</i>	14
VANILLA MASCARPONE STUFFED FRENCH TOAST <i>Blueberries, Peach Syrup, Almond Crumble</i>	11
SAUSAGE SANDWICH <i>Ginger-Sage Sausage, Scrambled Egg, Cheddar, Soft Roll ~ Kettle Chips</i>	13