



SMALL PLATES

STINKY BUNZ

made famous from our food truck days

braised pork belly with kimchi 4.5

fried zucchini with crispy garlic & shallots 3.5

panko fried shrimp with papaya slaw & ginger aioli 4.5

chili beef with pickled daikon 4

red curry crispy chicken with cucumber mint yogurt 4

chinese bbq pork with pickled radish 4

TRUFFLED TATER TOTS

with lemon creme fraiche

6.5

CURRIED COCONUT WINGS

with cucumber mint yogurt

8.5

DEVEILED EGGS

choose four: bleu & bacon or pesto & sundried tomato

8

SAVORY PLATES

BAKED GOAT CHEESE

tomatoes, kalamata olives, basil, fried capers, baguette

12.5

SPICY BEEF TARTARE

raw tenderloin, apple, chives, lime, kimchi sauce

10.5

SPICY TUNA TARTARE

yellow fin tuna, chive, lime, kimchi sauce

14.5

CHICKEN & WAFFLE

red curried coconut chicken tenders

12.5

KOREAN DOG

with kimchi & cilantro

4.5

THAI DOG

papaya slaw, ginger aioli, cilantro

4.5

SOUPS

PORK BELLY RAMEN

pork broth, crispy pork belly, fish cake, roasted mushrooms, soft boiled egg, scallions

13

- with kimchi

14

SEAFOOD RAMEN

lobster broth, grilled shrimp, fish cake, krab stick, mushrooms, soft boiled egg

15

SALADS

ROASTED BEET SALAD 7.5

arugula, spinach, goat cheese, toasted pine nuts & grapefruit vinaigrette

- with grilled chicken breast 11

- with beef tenderloin 16

- with grilled shrimp 14

- with seared tuna 16.5

- with tofu 11

GREEK SALAD 9.5

artichoke & palm hearts, red onion, cucumber, tomato, feta, pepperoncini & red wine vinaigrette

- with grilled chicken breast 13

- with beef tenderloin 18

- with grilled shrimp 16

- with seared tuna 18.5

- with tofu 13

BERRY SALAD 9.5

green leaf, seasonal berries, parmesan, almonds, grapefruit vinaigrette

- with grilled chicken breast 13

- with beef tenderloin 18

- with grilled shrimp 16

- with seared tuna 18.5

- with tofu 13

CHEESE & CHARCUTERIE

CHEESE

port-salut - semi soft 4.5

raspberry mustard

smoked gouda- semi soft 4

grand marnier strawberry marmalade

black & bleu - semi soft 4.5

rosemary honey pecans

brie - soft 4

blueberry balsamic coulis

manchego - firm 4

spiced roasted almonds

CHARCUTERIE

prosciutto 4

italian dried cured ham with caramelized onion jam

chorizo 4

spanish sausage with dijon mustard

capicola 4

italian spicy cured pork with mediterranean olives

DINNER SPECIALS

ESCARGOT 9.5

garlic lemongrass herb butter, toasted baguette

LAMB LOLLIPOPS 14

cucumber, tomato, red onion, feta, yogurt sauce

GRILLED BEEF TENDERLOIN 18

red wine demi glaze, cauliflower mash

BIGGER BITES



BOWLED

SPICY PORK TACOS <i>carolina bbq, coleslaw, scallions</i>	9.5
GRILLED SHRIMP TACOS <i>sriracha candied bacon, papaya slaw, ginger aioli</i>	11.5
DUCK CONFIT TACOS <i>pickled daikon radish, jalapeno, hoisin bbq, cilantro aioli</i>	11.5
SMOKED TUNA TACOS <i>pineapple relish, pickled red onion, ginger aioli</i>	14
LOBSTER MAC <i>gruyere, white cheddar, parmesan, panko</i> - with sriracha candied bacon	11.5 13.5

JAP CHAE <i>gluten free noodles, sauteed vegetables, scallions, sesame soy sauce</i>	7.5
- with grilled chicken breast	11
- with beef tenderloin	16
- with grilled shrimp	14
- with seared tuna	16.5
- with tofu	11
CHILI BEEF BOWL <i>sauteed greens, coconut rice</i>	12.5
BRAISED PORK BELLY BOWL <i>house made kimchi, coconut rice</i>	12.5

BETWEEN THE BREAD

LOBSTER BLT <i>fried green tomatoes, sriracha candied bacon, arugula, scallions</i>	15.5
ROAST VEGGIE PANINI <i>mushroom, zucchini, carrots, red onion, goat cheese</i> - with sriracha candied bacon	8.5 12.5
HAM & CHEESE PANINI <i>prosciutto, manchego, mozzarella, tomato & confit garlic, basil</i>	12.5

CHILI CHEESE BURGER <i>spiced slow cooked beef, american cheese</i>	15
GREEK BURGER <i>cucumber, tomato, feta, onion, tzatziki</i>	13.5
THAI BURGER <i>papaya slaw, jalapenos, ginger aioli, cilantro</i>	12.5
CAROLINA BURGER <i>spicy mustard bbq sauce, mom's slaw</i>	12.5

BUILD YOUR OWN BURGER

THE BURGER BUILDING BLOCK 12

our whole beef patty with lettuce, tomato, onion, & house made pickle upon request

CHEESES

(PRICE PER CHEESE)	+1
AMERICAN	
FETA	
BLEU	
GOAT	
WHITE CHEDDAR	
BRIE	
MANCHEGO	
PARMESAN	
MOZZARELLA	

SAUCES

(PRICE PER SAUCE)	+5
HOISIN BBQ	
CAROLINA BBQ	
TZATZIKI	
RED CURRY WING SAUCE	
GINGER AIOLI	
CILANTRO AIOLI	
DIJON MUSTARD	

TOPPINGS

JALAPENOS	+5
KIMCHI	+5
CILANTRO	+5
PORTOBELLO	+1
CARMELIZED ONION PEAR JAM	+1
BABY ARUGULA	+1
SRIRACHA CANDIED BACON	+2
FRIED GREEN TOMATO	+2
CHORIZO	+2
FRIED EGG	+2

SIDES



SWEET TOOTH

mashed cauliflower	6.5
- with red wine demi glaze	7.5
cucumber tomato, onion & feta salad	6.5
fresh baked baguette	2.5
pita triangles (4 pcs.)	1.5
fried green tomatoes (5 pcs)	5.5
sweet & savory chips	3.5
coconut rice	4.5
crostinis (5pcs)	1.5

S'MORES <i>homemade toasted marshmallow, crispy cookie crumble, chocolate torte</i>	10
SEASONAL CHEESECAKE <i>please inquire with your server</i>	10
CHOCOLATE INDULGENCE <i>flourless chocolate torte, blueberry balsamic coulis</i>	10
BEIGNETS <i>3 deep fried buns, powdered sugar</i> add blueberry balsamic coulis or salted caramel	6 +1
LEMON SORBET <i>blueberry coulis</i>	7