



















VEGETARIAN   
VEGAN   
GLUTEN-FRIENDLY 

## WOOD-GRILLED TOASTS

- HOUSE PIMIENTO CHEESE** 6  
our pimento cheese, pickled cucumber & carrots
- VEGAN TARTARE** 8   
capers, cornichons, dijon, parsley
- SMASHED AVOCADO** 9   
blistered cherry tomatoes, sea salt











## STARTERS

- BEDEVILED EGGS** 7   
turnips, tofu, paprika
- PAD THAI SPRING ROLLS** 8   
lime sweet chile dipping sauce, peanuts
- PORTOBELLO MUSHROOM CARPACCIO** 11   
soy-balsamic, arugula, pickled fennel
- BLISTERED BRUSSELS SPROUTS** 10   
lemon aioli
- ROASTED BEET HUMMUS** 10   
every veggie in the house, plantain chips
- SALMON & AVOCADO SASHIMI** 14   
edamame, aji amarillo, himalayan salt block
- SEARED BEEF CARPACCIO** 16   
horseradish crema, cherry tomatoes, asparagus, sprouts

WE ENCOURAGE YOU TO ENGAGE  
IN CONVERSATION, BREAK BREAD,  
CELEBRATE AND SHARE OUR FOOD  
WITH FRIENDS AND FAMILY.

## SALADS

ADD CHICKEN BREAST 8, GRILLED VEGGIES 5, SALMON 11, TOFU 5, SHRIMP 11

- LOCAL FARM GREENS & VEGGIES** 7   
heirloom carrot vinaigrette
- VEGAN KALE CAESAR** 11   
eggless dressing, pickled onion, ciabatta crisps
- ANCIENT GRAIN CHOPPED SALAD** 14   
fresh veggies, fried-tofu, cold-pressed apple vinaigrette
- BLT SALAD** 15   
little gem lettuce, honey spiced bacon, heirloom tomatoes, buttermilk dressing
- MUSEUM CHICKEN SALAD LETTUCE CUPS** 14   
grapes, celery, sweet potato crisps






## WOOD-OVEN PIZZAS

SUBSTITUTE CAULIFLOWER CRUST 4


- CAPRESE** 15   
heirloom tomatoes, burrata, mozzarella, basil
- SPICY SOPPRESSATA** 17  
fresh tomato sauce, mozzarella, asiago
- VEGAN** 16   
shaved pear, cashew cream, balsamic, truffle
- SHRIMP & CLAM SCAMPI** 19  
toasted garlic chips, parsley & breadcrumbs, lemon oil

PLEASE NOTIFY YOUR SERVER OF ALL ALLERGIES. CERTAIN HEALTH RISKS MAY  
BE ASSOCIATED WITH EATING RAW OR UNDER COOKED SEAFOOD AND MEATS.  
20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

## BOWLS

- VEGETABLE PHO** 14   
zucchini & carrot noodles, tofu, bean sprouts, mint basil, mushroom broth
- BIG TURKEY MEATBALLS** 17  
gigante beans, escarole, roasted chicken broth, aged parmesan
- MEDITERRANEAN TUNA NICOISE** 16   
olives, roasted peppers, egg, white beans, potatoes, local lettuce
- HOMEMADE KALE CAVATELLI** 16   
spicy eggplant arrabiata, grated parmesan













## ON BREAD

- LOUIES TRIBUTE BURGER** 15  
Brasstown grass-fed beef, fontina/manchego, onion crisps, beef booster sauce, toasted brioche bun, french fries
- AN IMPOSSIBLY VEGAN BURGER** 15   
lettuce, tomato, avocado, shaved onion, gluten-free roll, mixed chips, cashew ranch dressing
- SMOKED SALMON FLATBREAD** 16  
red onion, cream cheese, caper, tomato, arugula, lemon vinaigrette
- GRILLED VEGGIE - GRILLED CHEESE** 15   
eggplant & zucchini, roasted red peppers, mushrooms, asiago, fontina, griddled farm bread, mixed chips







## CREATE YOUR PLATE PICK 1 PROTEIN & UP TO 2 SIDES (EACH ITEM IS CHARGED A LA CARTE)

- PAN SEARED TOFU 6  
GRILLED CHICKEN 8  
ROASTED SALMON 11  
GRILLED SHRIMP 11

## SIDES \$5 EACH

- WOOD-GRILLED ORGANIC VEGGIES   
STEAMED RED RICE   
WARM POTATO SALAD WITH BACON   
HONEY-ROASTED CARROTS   
SLICED HEIRLOOM TOMATOES 

## SIGNATURES

- WOOD-GRILLED CAULIFLOWER STEAK** 15   
honey roasted carrots & broccoli rabe, butternut squash puree, chimichurri sauce
- ROASTED HALF CHICKEN** 23   
warm potato salad, leeks, bacon, brussels leaves
- BLACKENED MAHI MAHI FILLET** 24   
red rice, baby bok choy, lemon butter
- ROASTED CEDAR SALMON FILLET** 26   
florida honey-thyme glaze, frisée salad with citrus
- STEAK FRITES** 29  
Brasstown grass-fed NY sirloin, peppercorn-tarragon aioli