

## APPETIZERS AND SALADS

SOUP OF THE HARVEST - Cup: \$7 Bowl: \$9

CHEESE BOARD - \$12

CHARCUTERIE BOARD - \$28

EGG ROLLS CORDON-BLEU - \$12

Joyce Farms chicken, Carolina “prosciutto,” wildflower honey Dijonnaise, aged balsamic drizzle

PRETZEL BITES - \$10

Served with a Lusty Monk mustard trio and house-made pimento cheese

ARTICHOKE CROSTINI - \$12

Topped with goats cheese and sweet pepper jam

FRIED ATLANTIC OYSTERS - \$16

Sweet anise creamed spinach, sauce gribiche, balsamic bacon jam

SPINACH SALAD - \$14

Mandarin oranges, rice vinegar pickled onion, sweet red peppers, crispy wonton threads, roasted peanuts, orange sesame dressing

HARVEST GREENS - \$14

Greek olives, chopped egg, feta, tomato, cucumber, red onions, banana peppers, lemon thyme vinaigrette

FIELD PEA - \$14

Coarse greens with Carolina black-eyed pea “caviar,” roasted butternut squash, rendered slab bacon, basil buttermilk dressing

SANDY'S CAESAR - \$10

Classic Caesar salad served one of two ways: original style; or with tomatoes, bacon and onions (+\$2)

Salad Additions: Grilled or blackened chicken breast (+\$8), grilled salmon (+\$9), 3 colossal grilled shrimp (+\$9), 5 fried oysters (+\$14)

## SANDWICHES

*Served with side of Harvest Fries, Onion Rings, or Fresh Fruit*

FRIED CHICKEN SLIDERS - \$14

With house-made pimento cheese and bacon

BLT&P - \$12

Our take on a classic; bacon, lettuce, tomato and house-made pimento cheese on sourdough toast

OPEN FACE REUBEN - \$14

Thick marbled rye, shaved corned beef, gruyere cheese, sauerkraut, house-made Russian dressing

BURGER OF THE DAY - \$16

Angus patty, chicken breast, or vegetarian sweet potato quinoa patty, chef's daily creation

## FLATBREAD PIZZAS

GRILLED CHICKEN - \$12

With feta cheese, olives, and banana peppers

CARAMELIZED VEGETABLE - \$11

With caramelized onions, mushrooms, spinach, gruyere

PIZZA OF THE DAY - MARKET PRICE

Chef's daily feature

## COMBINATIONS

SOUP AND SALAD - \$13

Cup of soup paired with either Caesar or house salad

PIZZA AND SOUP OR SALAD - \$15

Flatbread paired with a cup of soup or a choice of Caesar or house salad

## MAIN COURSES

*Served with choice of mashed potatoes, or quinoa rice pilaf and spinach or vegetable du jour*

STEAK AND MUSHROOM PIE BOURGUIGNON - \$18

Puff pastry crust, daily vegetable selection

CORNMEAL DREDGED TROUT - \$19

Field pea “caviar,” lemon, rice, vegetable selection

LEMON ROSEMARY GRILLED CHICKEN - \$17

Cannellini bean ragout, sweet Italian sausage, charred country bread, vegetable selection