

Lunch MENU



LUNCH COCKTAILS

\$10

JAPANESE MINT TEA GIA ORIGINAL

Toki Whiskey, Mint-Green Tea Simple, Grapefruit Juice, Reagan's Orange Bitters, Green Tea

EARLY BIRD GIN & TONIC 2019 GIA ORIGINAL

Uncle Val's Gin, Grapefruit Juice, Fever-Tree Mediterranean Tonic, Rosemary

FAINTING GOAT BLOODY MARY GIA ORIGINAL

Tiny Cat Vodka, Emulsion Gin, Housemade Bloody Mary Mix, Olives

SEASONAL SPRITZER GIA ORIGINAL

Old Forester Bourbon, La Torretta Moscato, Seasonal Fruit

MOLECULAR IRISH COFFEE GIA ORIGINAL

\$12

Slane Irish Whiskey, Belhaven Scottish Stout Infused Whipped Cream, Coffee

DRY COUNTY MOCKTAILS

\$6

RURAL HALL RITA

Lemons, Limes, Oranges, Agave Nectar, Sea-Salt Lime Foam

FONTANA DAM MULE

Fresh Seasonal Fruit, Mint, Simple Syrup, Ginger Beer

SAXAPAHAW SMASH

Blackberries, Muddled Ginger, Maple Syrup, Cranberry Juice, Ginger Beer

CALDWELL COLLINS

Muddled Sugar Cube, Lemon Juice, Fever-Tree Sparkling Lemonade

SALUDA BREAKFAST MEETING

Orange Juice, Cranberry Juice, Housemade Grenadine

COFFEE

Available in Regular or Decaf

ESPRESSO 3.75

CAPPUCCINO 4.50

DOUBLE ESPRESSO 6

FRENCH PRESS

AMERICANO 3.75

Personal (2 Cups) 4

Shared (4 Cups) 7.50

CAFE LATTE 4.50

DESSERTS

TIRAMISU

Chocolate Sauce, Sabayon

6

LIMONCELLO CAKE

Berry Sauce, Candied Lemon

8

SOUP & SALADS

MIXED GREEN SALAD (GF)

Radish, Cucumber, Tomatoes, Mint, Chive Yogurt Dressing

6

CAESAR SALAD

Shaved Brussels Sprouts, Croutons, Parmesan

6

ADD TO EITHER SALAD

Lemon Pepper Chicken Breast (GF, DF)

5

Herb Salmon Cake

7

WOOD-FIRED CAULIFLOWER

Lemon-Basil Vinaigrette, Pickled Cauliflower

8

BOWL OF SOUP

6

SANDWICHES

All Sandwiches Are Served on Potato Rolls

FRIED CHICKEN

Pickles, Cajun Aioli

9

COMPRESSED PORK BELLY

Lettuce, Tomato, Herb Aioli

9

SERVED WITH A CHOICE OF SIDE:

Garlic Oregano Frites

Cup of Soup

Wood-Fired Cauliflower

Side Salad

PLATES

LEMON PEPPER CHICKEN BREAST (GF, DF)

Rice, Zucchini, Balsamic Reduction, Herbs

11

DAN DAN PENNE (DF)

Meat Balls, Spinach, Green Onion, Chili Crisp

11

PORK SCHNITZEL

Arugula, Radish, Creamy Citrus Dressing

18

SCHIACCIATE

(Sicilian Flatbread)

MARGHERITA

Tomatoes, Fresh Mozzarella, Basil

11

SPINACH AND GOAT CHEESE

Tomato Sauce

11

SPICY SAUSAGE AND YELLOW PEPPER

Tomato Sauce, Mozzarella

11

AGED PEPPERONI

Tomato Sauce, Mozzarella

11

PROSCIUTTO AND ARUGULA

Tomato Sauce, Mozzarella, Extra Virgin Olive Oil, Pepper

12



WINE OFFERINGS

Half price by the BOTTLE on Reds and Whites on WEDNESDAYS!

WHITES

ROSÉ

Mathilde Chapoutier 34 8.75 4.50 2.50
(Provence)

NEW WORLD WHITES

CALIFORNIA

Truchard Sauvignon Blanc 40 10.50 5.50 3.00
(Carneros)

Knuttel Family Chardonnay 50 13.00 6.50 4.50
(Sonoma County)

NEW YORK

Ravines, Dry Riesling *(Finger Lakes)* 28 7.50 4.00 2.25

OREGON

Chehalem, Inox Unoaked 44 11.50 6.00 3.25
Chardonnay *(Willamette Valley)*

WASHINGTON

Chateau Ste. Michelle, 36 9.50 5.00 2.75
Canoe Ridge Chardonnay *(Columbia Valley)*

NEW ZEALAND

Pikorua Sauvignon Blanc *(Marlborough)* 36 9.50 5.00 2.75

AUSTRALIA

McGuigan The Plan Chardonnay 34 9.00 4.75 2.75
(South Eastern)

OLD WORLD WHITES

FRANCE

David Sautereau Sauvignon Blanc 44 11.50 6.00 3.25
(Sancerre)

ITALY/SPAIN

Castellano Pinot Grigio *(Veneto)* 28 7.50 4.00 2.25

GERMANY/AUSTRIA

Karl Josef QbA Riesling 32 8.50 4.50 2.50
(Piesporter Michelsberg)

SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!

	BTL	GLASS
VEUVE DUVERNAY BRUT <i>France</i>	30	7.50
ZONIN PROSECCO <i>Veneto, Italy</i>	32	7.95
LA TORRETTA MOSCATO FRIZZANTE <i>Veneto, Italy</i>	32	7.95
POEMA ROSÉ CAVA <i>Penedes, Spain</i>	32	7.95
TERRIERO PROSECCO <i>Veneto, Italy</i>	34	
SIGNAL RIDGE BRUT <i>California</i>	36	

REDS

NEW WORLD REDS

CALIFORNIA

Montpellier Pinot Noir *(California)* 28 7.50 4.00 2.25

Sketchbook, Artist's Red Blend 28 7.50 4.00 2.25
(Mendocino County)

Shannon Ridge Cabernet Sauvignon 34 9.00 4.75 2.75
(Lake County)

Hayes Valley Zinfandel *(Central Coast)* 36 9.50 5.00 2.75

Knuttel Cabernet Sauvignon 54 14.00 7.25 5.00
(Dry Creek Valley)

OREGON

Ken Wright Pinot Noir *(Willamette Valley)* 48 12.50 6.50 3.50

ARGENTINA

Reunion, Malbec Blend *(Mendoza)* 28 7.50 4.00 2.25

AUSTRALIA

Peter Lehmann "The Barossan" Shiraz 40 10.50 5.50 3.00
(Barossa Valley)

OLD WORLD REDS

FRANCE

Joseph Drouhin Bourgogne *(Burgundy)* 42 11.00 5.75 3.00

ITALY

Bitornino da Frascole Sangiovese *(Tuscany)* 32 8.50 4.50 2.50

Dragani Montepulciano 2018 *(Abruzzo)* 34 9.00 4.75 2.75

Donna Olimpia Tageto Super Tuscan *(Tuscany)* 40 10.50 5.50 3.00

SPAIN

Inspiracion by Bodegas Valdemar *(Rioja, Spain)* 32 8.50 4.50 2.50

Aalto Tempranillo *(Ribera del Duero, Spain)* 96 24.50

DESSERT WINE

Sandeman 20 Year Port *(Oporto, Portugal)* 9.95

St. Vincent Sauternes *(Sauternes)* 7.50

Cardamaro Vino Amaro *(Italy)* 6.50