

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

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

\$12

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

Personal (2 Cups) 4

AMERICANO 3.75

Shared (4 Cups) 7.50

CAFE LATTE 4.50

DESSERTS

TIRAMISU 8
Chocolate Sauce, Sabayon

LIMONCELLO CAKE 8
Berry Sauce, Candied Lemon

SOUP & SALADS

MIXED GREEN SALAD (GF) 6

Mixed Greens, Plums, Quinoa, Parmesan, Black Pepper, Honey Vinaigrette

CAESAR SALAD 6

Shaved Brussels Sprouts, Croutons, Parmesan

ADD TO EITHER SALAD

Black Pepper Honey Chicken Breast (GF) 5

Herb Salmon Cake 7

GARLIC OREGANO FRITES (GF) 7

Truffle Aioli*

WOOD-FIRED CAULIFLOWER 8

Lemon-Basil Vinaigrette, Pickled Cauliflower

FLASH FRIED ARTICHOKEs 8

Basil Aioli*

SANDWICHES

All Sandwiches Are Served on Potato Rolls

FRIED CHICKEN 9

Pickles, Cajun Aioli

COMPRESSED PORK BELLY 9

Lettuce, Tomato, Herb Aioli

SERVED WITH A CHOICE OF SIDE:

Garlic Oregano Frites

Cup of Soup

Wood-Fired Cauliflower

Side Salad

PLATES

DAN DAN PENNE (DF) 11

Meat Balls, Spinach, Green Onion, Chili Crisp

BLACK PEPPER HONEY CHICKEN BREAST (GF, DF) 14

Roasted Brussels Sprouts, Quinoa, Dried Cranberries, Herbs

PORK SCHNITZEL 18

Arugula, Radish, Creamy Citrus Dressing

SCHIACCIATE

(Sicilian Flatbread)

MARGHERITA 11

Tomatoes, Fresh Mozzarella, Basil

SPINACH AND GOAT CHEESE 11

Tomato Sauce

SPICY SAUSAGE AND YELLOW PEPPER 11

Tomato Sauce, Mozzarella

AGED PEPPERONI 11

Tomato Sauce, Mozzarella

PROSCIUTTO AND ARUGULA 12

Tomato Sauce, Mozzarella, Extra Virgin Olive Oil, Pepper



WINE OFFERINGS

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

WHITES

ROSÉ

FRANCE

Ensedune (*Languedoc-Roussillon*) 36 9.50 5.00 2.75

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*)

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

OLD WORLD WHITES

FRANCE

Les Roucas Sauvignon Blanc 32 8.50 4.50 2.50
(*Languedoc*)

ITALY/SPAIN

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

GREECE

Amalagos Chardonnay (*Greece*) 34 9.00 4.75 2.75

GERMANY/AUSTRIA

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

Villa Kabinet, Dry Riesling 30 8.00 4.25 2.35
(*Germany*)

SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!

	BTL	GLASS
HOUSE FRIZZANTE		6.00
VEUVE DU VERNAY BRUT France	30	7.50
LA TORRETTA MOSCATO FRIZZANTE Veneto, Italy	32	7.95
POEMA ROSÉ CAVA Penedes, Spain	32	7.95
TERRIERO PROSECCO Veneto, Italy	34	8.25

REDS

NEW WORLD REDS

CALIFORNIA

Montpellier Pinot Noir (*California*) BTL 28 GLASS 7.50 1/2 GLASS 4.00 TASTE 2.25

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

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

AUSTRIA

Hillinger Small Hill Red Blend (*Burgenland*) 38 10.00 5.25 2.85

ARGENTINA

Reunion, Malbec Blend (*Mendoza*) 30 8.00 4.25 2.35

OLD WORLD REDS

FRANCE

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

ITALY

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

Bitornino da Frascole Sangiovese (*Tuscany*) 38 10.00 5.25 2.85

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

SPAIN

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

DESSERT WINE

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

St. Vincent Sauternes (*Sauternes*) 7.50

Cardamaro Vino Amaro (*Italy*) 6.50