

# 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

Personal (2 Cups) 4

AMERICANO 3.75

Shared (4 Cups) 7.50

CAFE LATTE 4.50

## DESSERTS

### TIRAMISU

Chocolate Sauce, Sabayon

8

### LIMONCELLO CAKE

Berry Sauce, Candied Lemon

8

## SOUP & SALADS

### BABY KALE SALAD (GF)

Baby Kale, Blood Orange, Five Spiced Almonds, Wild Rice, Parmesan, Honey Tarragon Vinaigrette

6

### CAESAR SALAD

Shaved Brussels Sprouts, Croutons, Parmesan

6

### ADD TO EITHER SALAD

Black Pepper Honey Chicken Breast (GF)

5

Herb Salmon Cake

7

### DAILY SOUP

6

### GARLIC OREGANO FRITES (GF)

Truffle Aioli\*

7

### WOOD-FIRED CAULIFLOWER (DF, GF)

Orange Sauce, Pickled Cauliflower

8

### FLASH FRIED ARTICHOKE

Basil Aioli\*

8

## 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

### DAN DAN PENNE (DF)

Meat Balls, Spinach, Green Onion, Chili Crisp

11

### BLACK PEPPER HONEY CHICKEN BREAST (GF, DF)

Roasted Brussels Sprouts, Quinoa, Dried Cranberries, Herbs

14

### PORK PICCATA

Lemon, Caper, French Green Beans

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