

Lunch MENU



LUNCH COCKTAILS

\$11

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

\$13

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

MIXED GREEN SALAD (GF)

Kale, Pickled Fennel, Pickled and Roasted Beets, Feta, Orange Vinaigrette

6

CAESAR SALAD*

Shaved Brussels Sprouts, Croutons, Parmesan

6

ADD TO EITHER SALAD

Orange-Honey Glazed Chicken Breast (GF)

5

Black Bean Cake (DF, GF)

5

Herb Salmon Cake (DF, GF)

7

DAILY SOUP

6

STARTERS

GARLIC OREGANO FRITES* (DF, GF)

Aioli

8

WOOD-FIRED CAULIFLOWER (DF, GF)

Mostarda Glaze, Pickled Cauliflower Stalk

8

FLASH FRIED ARTICHOKE*

Aioli

8

SANDWICHES

All Sandwiches Are Served on Potato Rolls

FRIED CHICKEN*

Pickles, Aioli

10

COMPRESSED PORK BELLY (DF)

Lettuce, Tomato, Herb Aioli

10

BLACK BEAN BURGER (DF)

Housemade Pickles, Arugula, Tomato Jam

10

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, Chili Crisp, Chives

11

ORANGE-HONEY GLAZED CHICKEN (DF, GF)

Roasted Spring Vegetables

14

PORK PICATTA

Roasted Haricot Vert

19

SCHIACCIATE

(Sicilian Flatbread)

Cauliflower Crust for \$2.50 extra

MARGHERITA

Tomatoes, Fresh Mozzarella, Basil

12

SPINACH AND GOAT CHEESE

Tomato Sauce

12

SPICY SAUSAGE AND YELLOW PEPPER

Tomato Sauce, Mozzarella

12

AGED PEPPERONI

Tomato Sauce, Mozzarella

12

PROSCIUTTO AND ARUGULA

Tomato Sauce, Mozzarella, Extra Virgin Olive Oil, Pepper

12

*CONSUMER NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.



WINE OFFERINGS

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

WHITES

ROSÉ

CALIFORNIA	BTL	GLASS	1/2 GLASS	TASTE
Secret Identity (California)	36	9.50	5.00	2.75
VRAC (Provence)		6.50		

NEW WORLD WHITES

CALIFORNIA	BTL	GLASS	1/2 GLASS	TASTE
Truchard Sauvignon Blanc (Carneros)	40	10.50	5.50	3.00
The Prisoner Chardonnay (1/2 btl) (Carneros)	28	14.50	7.75	4.00

OREGON

Chehalem, Inox Unoaked Chardonnay (Willamette Valley)	44	11.50	6.00	3.25
Bow and Arrow Melon Muscadet (Willamette Valley)	48	12.50	6.50	3.50

NEW ZEALAND

Pikoria Sauvignon Blanc (Marlborough)	36	9.50	5.00	2.75
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OLD WORLD WHITES

ITALY	BTL	GLASS	1/2 GLASS	TASTE
Castellano Pinot Grigio (Veneto)	28	7.50	4.00	2.25
GREECE				
Amalagos Chardonnay (Greece)	34	9.00	4.75	2.75
GERMANY				
Villa Kabinett, Dry Riesling (Mosel)	30	8.00	4.25	2.35

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	BTL	GLASS	1/2 GLASS	TASTE
Montpellier Pinot Noir (California)	28	7.50	4.00	2.25
Carson Scott Cabernet Sauvignon (California)	30	8.00	4.25	2.35
Paul Dolan Cabernet Sauvignon (Mendocino)	48	12.50	6.50	3.50
Legends and Tales Colossus Red Blend (Paso Robles)	54	14.00	7.25	4.25

OREGON

Ken Wright Pinot Noir (Willamette Valley)	48	12.50	6.50	3.50
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OLD WORLD REDS

FRANCE	BTL	GLASS	1/2 GLASS	TASTE
Joseph Drouhin Bourgogne (Burgundy)	42	11.00	5.75	3.00
ITALY				
Bitornino da Frascole Sangiovese (Tuscany)	38	10.00	5.25	2.85
SPAIN				
Lopez De Haro Tempranillo (Rioja)	32	8.50	4.50	2.50

DESSERT WINE

	BTL	GLASS
Sandeman 20 Year Port (Oporto, Portugal)		9.95
St. Vincent Sauternes (Sauternes)		7.50
Cardamaro Vino Amaro (Italy)		6.50

FEATURED WINES

SPARKLING AND WHITES

	BTL	GLASS
Ruinart Blanc de Blancs (Reims, France)	120	24
Stag's Leap Wine Cellars "Karia" Chardonnay (Napa)	55	

NEW WORLD REDS

CALIFORNIA	BTL	GLASS
Wind Racer Pinot Noir (Anderson Valley)	60	17
Matthiason Cabernet (Napa)	70	19
Honig Cabernet (Napa)	65	18
J. Rochioli Pinot Noir (Russian River Valley)	130	
Mercury Head Cabernet Sauvignon (Napa)	140	37
OREGON		
Joseph Drouhin "Rose Rock" Pinot Noir (Eola-Amity Hills, Willamette Valley)	65	18
ARGENTINA		
Pozos Malbec (Mendoza)	65	
Pozos Cabernet Franc (Mendoza)	65	

OLD WORLD REDS

ITALY	BTL	GLASS
Raina Sagrantino 2013 (Montefalco)	69	19
Galina Barolo 2008 (Piedmont)	90	24
Querce Bettina Brunello di Montalcino (Tuscany)	90	
FRANCE		
Domaine du Vieux Lazaret (Chateauneuf du Pape)	65	18
Chateau Les Barrailots, Margaux 2017 (Bordeaux)	70	19
SPAIN		
Aalto (Ribera del Duero)	90	24