

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 MOJITO

Pomegranate, Orange, House Grenadine, Fever Tree Tonic

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)

Strawberries, Balsamic Strawberry Vinaigrette, Goat Cheese, Pickled Shallot

7

CAESAR SALAD*

Shaved Brussels Sprouts, Croutons, Parmesan

7

ADD TO EITHER SALAD

Strawberry-Blasamic Glazed Chicken Breast (GF)

5

Black Bean Cake with Tomato Jam Glaze (DF, GF)

7

Herb Salmon Cake (DF)

7

STARTERS

GARLIC OREGANO FRITES* (DF, GF)

Truffle Aioli

8

WOOD-FIRED CAULIFLOWER (GF)

Coriander, Sesame Seed, Tahini Dressing, Cauliflower Grits

9

FLASH FRIED ARTICHOKE*

Basil Aioli

8

SANDWICHES

All Sandwiches Are Served on Potato Rolls

FRIED CHICKEN*

Pickles, Cajun Aioli

10

FRIED PORK*

Yellow Pepper, Marinara, Mozzarella

10

ITALIAN*

Cured Italian Meats, Mozzarella, Mixed Greens, Oil and Vinegar

10

CAPRESE

Tomatoes, Buffalo Mozzarella, Pesto

10

BLACK BEAN BURGER (DF)

Tomato Jam, Mixed Greens

10

SERVED WITH A CHOICE OF SIDE:

Garlic Oregano Frites • Cup of Soup

Wood-Fired Cauliflower • Side Salad

PLATES

STRAWBERRY BALSAMIC GLAZED CHICKEN (DF, GF)

Roasted Vegetables and Mixed Greens

14

SAUSAGE AND PENNE

Blistered Tomatoes, Sausage, Kale, Garlic and Oil, Romano

11

SCHNITZEL (DF)

Champagne Mustard Sauce, Blistered Tomato, Kale

19

SCHIACCIATE

(Sicilian Flatbread)

Cauliflower Crust for \$3.00 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



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 (Williamette Valley)	44	11.50	6.00	3.25
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NEW ZEALAND

Pikorua 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
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GERMANY

Villa Kabinett, Dry Riesling (Mosel)	30	8.00	4.25	2.35
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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 (Williamette 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
Domaine Luc Pirllet Métairie Malbec (Languedoc)	38	10.00	5.25	2.85

ITALY

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

Lopez De Haro Tempranillo (Rioja)	32	8.50	4.50	2.50
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DESSERT WINE

Sandeman 20 Year Port (Oporto, Portugal)				GLS 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

Byron Winery Fiddlestick Pinot Noir (Santa Rita Hills)	90	
Matthiason Cabernet Sauvignon (Napa)	70	19
Honig Cabernet Sauvignon (Napa)	65	18
Mercury Head Cabernet Sauvignon (Napa)	140	38

OREGON

Joseph Drouhin "Rose Rock" Pinot Noir (Eola-Amity Hills, Williamette Valley)	65	18
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ARGENTINA

Pozos Malbec (Mendoza)	65	
Pozos Cabernet Franc (Mendoza)	65	

OLD WORLD REDS

ITALY

Raina Sagrantino 2013 (Montefalco)	69	19
Galina Barolo 2008 (Piedmont)	90	24
Querce Bettina Brunello di Montalcino (Tuscany)	90	

FRANCE

Domaine du Vieux Lazaret (Chateaufort du Pape)	65	18
Chateau Les Barrailots, Margaux 2017 (Bordeaux)	70	19

SPAIN

Aalto (Ribera del Duero)	90	24
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