

# Bluegrass Lunch Menu 2.2.2012

## starters

- pimento cheese & crackers** 7
- crawfish hushpuppies** smoked tomato aioli 5
- shoestring fries** malt vinegar mayonnaise 4
- soup du jour** 7
- mixed green salad** 5
- caesar salad** romaine hearts, cornbread croutons, queso cotija, toasted sesame dressing 7
- add roseda farms bulgogi marinated flat iron** add 10
- fanny bay oysters on the half** wasabi semifreddo, tobiko 13
- warm jasper hill farm winnimere** pickled mustard, red potatoes, bison bresaola 11
- thai mussels** house made green curry, coconut milk, crostini 11

housemade charcuterie & american artisan cheese  
daily selection 3 items 13 5 items 20

## larger bites

- the daily grind** 8 oz creekstone beef, nancy's camembert, crisp lettuce, sun dried tomato, tapenade, fries 12
- asian roast beef sandwich** brooks' kimchee, sweet chili sauce, chips 8
- ham & pimento cheese sandwich** baby greens, house pickles, chips 6
- roasted turkey sandwich** cherry pecan pesto, sliced apple, farmhouse cheddar, duke's mayonnaise, chips 7
- bacon & avocado sandwich** roasted red peppers, escarole, chips 6
- pulled pork sandwich** 18 hour smoked & seasoned pork shoulder, fries 9
- smoked fried chicken sandwich** crystal hot sauce aioli, sweet pickles, fries 8
- baked ziti** cincinnati style ragu, tillamook cheddar, smoked mozzarella 13
- pheasant boudin** black garlic, adzuki beans, chervil mustard 12
- free form lasagna** winter squash caponata, cherry glen goat ricotta, mint chutney 12

tables of six or more will have a gratuity of 20% added to the check