

ONE
NIGHT
ONLY

The Grateful Gourmet

SOLD
OUT
SHOW

P R E S E N T S : T H E L U N C H M E N U

START ME UP

Soup of the Day

Soup of the Day Cup \$6 Bowl \$8
Quarts to go \$15

Pimento Cheese with Fire

Crackers -Southern Staple with
this Jersey girls Flare served with
Signature Fire Crackers - **\$16**

Samson & Delilah Spinach Dip \$16

Creamy, savory and cheesy dip
served with house made Dippers

Whipped Ricotta (v) Fresh Ricotta, extra
virgin olive oil, sicilian oregano, sea salt,
drizzled with Hot Honey and Fig Jam
served with country bread **\$16**

Cosmic Caramelized Onion Dip (v) Your
party favorite served with Crispy Potato
Chips and Dippers **\$16**

Patatas Bravas (V) Crispy Cubed
Potatoes fried to perfection, tossed in
salt and paprika served with a
housemade aioli **\$13**

Jack Straw Crispy Fried Green tomatoes
on a bed of Pimetro Cheese drizzled
with Balsamic Vinegar **\$16**

PLEASE WELCOME TO THE MAIN STAGE - PLEASE WELCOME TO THE MAIN STAGE

WHERE THE GREENS GROW

Seasonal Salad : Check with our server
for our fresh seasonal salad selections!

Signature Caesar's Groove: Chopped
Romaine Tossed in a Homemade Caesar
Dressing Topped with Homemade
Breadcrumbs, Quartered Farm Fresh Eggs,
Roasted Red Peppers & Parm **\$16**
Add Protein - Shrimp \$6 Chicken \$5

SIDE STAGE

Celestial 7 Mac & Cheese **\$6 half \$12 full**
Crispy Potatoes **\$5** (Add \$1.00 Dilly, Salt &
Vinegar, Truffle Parmesan, Old Bay
Large Side Salad - Greens & Tomatoes **\$7**
Cup of Dressed Spring Greens **\$4**

BEVVIES

Bottled Still Water **\$3.5**
Sparkling **\$3.5**
Gourmet Sodas **\$4**
Iced Tea **\$4**
Hot tea **\$3.5**
Drip coffee **\$4**

**Ask about our
housemade
signature mocktails!*

SARNIES

Driving Desi - Crispy Fried Green Tomatoes
(Seasonal) Signature Pimiento Cheese, Thick
Sliced Crispy Bacon, Lettuce and Mayo on Thick
Sliced Toasted Brioche served with weekly Side or
Artisan Chips **\$17**

Gettin Figgy with It Toastie: Coastal Cheddar and
Gruyere Paired with Fig Jam and Aged Prosciutto
on Texas Brioche. Served with Gourmet Chips **\$16**

Queen Brie Toastie: Creamy French Brie, Havarti &
Seasonal Preserves on Artisan bread Served with
weekly house side or Artisan Chips. **\$16**

Croque Alley Monsieur/ Madame: Think of your
favorite grilled ham and cheese while looking at
the Eiffel tower! A lush Mix of Gruyere, French
Ham and Mornay Sauce. Served with dressed
French Greens Mr. **\$16** Mrs. topped with Egg **\$17**

My Michele: Double Smash Burger with Gruyere
and American, Crispy onions and Dijon Sauce on
Toasted Brioche Bun. Served with House Side or
Artisan Chips **\$19**

Peggy O Melt Double Smash Burger: with
Signature Pimento Cheese, Millionaire's Bacon on
Griddled Brioche. Served with House Side or
Artisan Chips **\$19**

Upgrade your Side Upcharge : Mac & Cheese \$4
Crispy Potatoes \$4 Greens \$3