

LUNCH MENU



COMMUNITY

PIMENTO CHEESE vg
mom's crackers, olives, b&b pickles
11

BREAD & BUTTER vg
seasonal bread, butter, sea salt
8

CAULIFLOWER SOUP vg gf
compresses apple, frico, bay oil
9

SANDWICHES

choose 2x fries or side salad

GRAND BLT
toast, Duke's, sorghum glazed bacon
14

PICKLED FRIED CHICKEN
slaw, mayonnaise, brioche roll, house pickles
17

***DOUBLE SMASHED BURGER**
grass-fed beef, caramelized onions,
american cheese, full garden
16

GRILLED RIBEYE
black garlic mayonnaise, arugula, red onion,
sesame seed bun
24



FARRO RISOTTO
peperonata
9

CHARRED BROCCOLI
8

2X FRIES
7

SOIL

***ROMAINE**
soft egg, white anchovies,
caesar dressing, breadcrumbs
13

GRANGE TABLE SALAD gf
local lettuces, cucumber, radish,
baby tomatoes, pear vinaigrette
11
chicken +6 grilled shrimp +9 salmon +9

PASTURE, SEA + MORE

SALMON gf
farro verde, peperonata, ramp chermoula,
summer beans
22

SHRIMP + GRITS gf
cheddar grits, nduja, charred tomato gravy,
benne seeds
28

***BUTCHER STEAK FRITES** gf
grass-fed beef, compound butter
24

CORN + MUSHROOM CAMPANELLE vg
basil, calabrian chile, parmesan
22
chicken +6 grilled shrimp +9 salmon +9

ON THE SIDE

v - vegan vg - vegetarian gf - gluten free

**consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies*