

H+H LUNCH+DINNER : SPRING 2016

[snacks + shares]

- cool ranch chicharrones** , spicy corn vinaigrette 4 **GF/V**
chicken wings , Korean kimchee glaze or traditional buffalo style 9 **GF**
spicy shrimp nacho, pepper jack fondue, salsa, guac, sour, tortilla chips 9 **GF**
pork terrine “wellington” , duxelle, bourbon soaked raisin, pastry 12
smoked eggplant dip, vegetable chips 8 **VEGAN**
oyster gratin , tarragon, ramp bearnaise 12
onion ring poutine, french onion gravy, squeaky curds 7 **V**
steak tartare tacos, potato chip “shell”, cured egg yolk, herbs 12
hampton hot chicken biscuit sliders, herb + cheddar biscuits, hot sauce, spicy b+b pickles 12
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PRESERVATION PLATTER

chef selection of charcuterie, cheese, + pickles 31 **GF/V**

JUST CHEESE 14 GF/V

chef selection of cheese and pickles

JUST PICKLED VEGGIES 6 GF/V

chef selection of pickled veggies

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[toast]

- one eye**, farm egg, sausage, mushroom cream, brioche 7
chicken liver mousse, huckleberry vinegar jam, baguette 7
lox, quick cured salmon belly, apple, cream cheese, everything bagel 7
duck ham, little moo, fig aigre-deux, baby mustard greens, sourdough 8
avocado, ricotta, radishes, micro herb 7 **V**

[salads + such]

Served with frites, or vinegar slaw

add chicken, steak, shrimp, fried oysters 3

- baby kale**, feta, pickled shallots, smoked almonds, buttermilk vinaigrette 9 **GF/V**
chefs lunch, chopped raw and pickled veg, simple vin - CHEF'S DAILY CHOICE 9 **GF/DF/VEGAN**
local salad greens, figs, herbs, black garlic aioli 7 **GF/V**
baby beets, whipped chevre, pistachio, tarragon, champagne 9 **GF/V**
charred octopus, arugula, ginger, citrus, heart of palm 12
et tu, brute?, baby romaine, olives, coddled egg, anchovy crouton 8 **GF**

[handheld] served with fries or coleslaw

spies like us, house blend burger, american, soviet sauce, spicy b&b, shredded lettuce, egg bun 12

patty melt, swiss, caramelized onion, house mayo, rye bread 11

36 hour porchetta, grilled broccoli rabe, provolone, calabrian chile aioli 13

wagyu pastrami+kraut, strong mustard, rye bread 14

pulled chicken wrap, tandoori spice, cucumber yogurt, salad greens

hot oyster po'boy, nashville hot, lemon aioli, pickles, french roll 13

the best veggie sandwich, baba ganoush, smoked pepper, herbs, housemade focaccia 10 VEGAN

[fork + knife]

half rotisserie chicken, guajillo, glazed baby dutch potatoes, broccoli rabe, chimichurri 15 GF

duck confit cassoulet, duck ham, pork everything, white beans, mirepoix, arugula 24 GF

steak frites, baby kale, spring onion bearnaise, frites 21 GF

cauliflower steak, (puffed cauli) foraged mushrooms, curried lentil salad 14 VEGAN

fish+chips, NC Flounder, hand cut frites, malt vinegar aioli, charred lemon 16

{market special – chalkboard} //mkt price// chef makes something special daily!

[sides]

frites, oregon truffle hollandaise 4 GF/V

sea island slaw 4 GF/DF/V

grilled broccoli rabe, lemon, calabrian chile 4 GF/DF/V

spring vegetables, chef selection glace au blanc 4 GF/DF/V

smoked chile mac+cheese, parmesan, provolone, gruyere, smoked pimento 4 V

biscuits + butter, basket of biscuits, preserves, rotisserie dripping

[+ finally something sweet]

nanna puddin white chocolate brownie, pudding, marshmallow ice cream (JAR)

starcunch, puffed rice, caramel, honey ice cream

sticky toffee pudding, strawberry

orange sherbet chiffon

choco taco