

## SOUP

today's creations cup **5** | bowl **8**

## FIELD GREENS SALAD

vegetables, herb shallot vinaigrette **5**

## ROMAINE SALAD

parmigiano-reggiano, caesar dressing, garlic croutons **7**  
add grilled chicken **4**

## STRAWBERRY SALAD

*Anson Mills* cheesy grit croutons,  
maple pecan praline bacon,  
meyer lemon pepper vinaigrette **13**

## MARINATED + GRILLED BEEFSTEAK SALAD

arugula, radicchio, tomatoes, pickled onions,  
bacon blue cheese dressing **14**

## CHICKEN SALAD

(*today's offering*) field greens, herb shallot  
vinaigrette, seasonal fruit and vegetables **13**

## TODAY'S CHICKEN SALAD AS A SANDWICH

choice of greens or sweet potato fries **13**

## MARINATED + ROASTED YUBA TOFU SALAD

dinosaur kale, daikon, cucumber,  
peppers, cashews, ginger miso vinaigrette **13**

## RALEIGH'S BEST CUBANO

rosemary ham, tenderloin porchetta,  
fontina, pickles, Dijon, mayonnaise, rosemary ciabatta,  
choice of greens or sweet potato fries **13**

## VEGETARIAN PO' BOY

French baguette, fried green tomatoes,  
oyster mushrooms, marinated slaw, grilled vidalia onions,  
chow chow mayo, choice of greens  
or sweet potato fries **12**

## ITALIAN TURKEY + PROVOLONE SANDWICH

olive aioli, roasted tomatoes, pickled peppers,  
grilled rosemary parmesan ciabatta,  
choice of greens or sweet potato fries **13**

## IRIS BURGER

local grass fed *Double R Cattle* beef, house made  
onion roll, lettuce, *Chapel Hill Creamery* hickory grove  
cheese, green peppercorn chive sauce,  
choice of greens or sweet potato fries **14**  
substitute HOPPIN JOHN BURGER **12**

## MARKET CATCH FRIED SEAFOOD BURRITO

mango jicama salad, cilantro, julienned  
vegetables, avocado remoulade, spinach tortilla,  
choice of greens or sweet potato fries **13**

## ESTAMPAS-INSPIRED POSOLE DE LA CASA

local pork, *Anson Mills* heirloom hominy, ancho,  
avocado, cabbage, radish **13**

## BUFFALO "MAC N' CHEESE"

three cheese mornay, orrecchiette, locally raised  
all-natural chipotle chicken sausage, gorgonzola,  
field greens, herb shallot vinaigrette **14**

## SEARED SCALLOPS + RED CURRY

### LEMONGRASS BROTH

coconut milk, fresh ginger, shiitakes,  
sesame seeds, forbidden black rice **16**

## MACCHERONI AL TORCHIO PASTA

asparagus, leeks, spring peas, lemon, Dijon, dill,  
manchego **16**

## BEVERAGES

iced tea, coke, diet coke, sprite, club soda,  
lemonade, ginger ale, orange fanta,  
cranberry juice cocktail, v-8 juice  
still spring water  
all beverages listed above **2 ea.**

izze sparkling sodas, blackberry,

clementine, pomegranate **2.5**

san pellegrino **4** orange juice **2.5**

*Joe Van Gogh* coffee

(*regular & decaf*) **2.5**

cappuccino **4.5** espresso **3.5**

café au lait **4** latte grande **4.5**

hot teas **2.5**

organic simply strawberry

earl grey, mint, organic china green,

chamomile, bard's tempest (*english breakfast*),

vanilla & rooibos (*cocoa loco*)\*

\*contains trace elements of dairy

see wine list for wines by the glass

EXECUTIVE CHEF: Andy Hicks

SOUS CHEF: Steve Walawender

