



**CHEF THOMAS CARD
& COLLABORATIVE
FIRST QUARTER 2017**

* these items are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.

SNACKS

DEVILED EGGS \$7
paprika, chives, bacon jam

SWEET POTATO CHIPS \$5
lemon, avocado, pecan

FRIED OYSTERS \$10
sweet chili sauce, cucumber, greens

PORK RINDS \$5
ranch, hot sauce, lime

PULLED PORK SLIDERS \$12
apple, cabbage, vinegar

ON BREAD

choice of small side salad or fries

NORTH CAROLINA CUBANO \$13
pulled pork, pickles, swiss

GRILLED CHEESE \$10
grafton cheddar, tomato chutney, arugula

B.L.T.A \$12
shredded lettuce, aioli*, sourdough

CH BURGER*OR BIRD \$15
onion jam, grafton cheddar, red hawk farm greens

SOUTHERN MUFFALETTA \$13
olives, chow chow, scamorza

AVOCADO TOAST \$ 12
chicory, chilies, egg

OF THE FIELD

BABY MIXED GREENS \$7
easter radish, fava bean, buttermilk

DAILY SOUP \$7

ARTISAN ROMAINE \$8
radish, parmesan, confit garlic

ROASTED BABY BEETS \$8
granola, yogurt, watercress

ADD CHICKEN \$5 OR SHRIMP \$8

FULL PLATES

VAULT LUNCH \$13
a weekly inspired lunch tray

CH COBB SALAD \$14
chicken, blue cheese, bacon, egg

DAILY CATCH \$mkt
quinoa, herb aioli, beets

CH MAC N CHEESE \$13
cassarecce, hooks cheddar, gremolata

CHICKEN AND DUMPLINGS \$15
celery, scallions, carrots

ROASTED PORTABELLO GALETTE \$ 15
squash, peppers, farmer's cheese