



SNACKS

DEVILED EGGS \$7
paprika, chive, 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, pickle, swiss

GRILLED CHEESE \$12
grifton cheddar, tomato chutney, arugula

B.L.T.A \$14
shredded lettuce, aioli*, sourdough

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

CROQUE MADAME \$12
ham, emmental, sunny side farm egg*

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

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

DAILY CATCH \$mkt
quinoa, herb aioli, beets

MAC N CHEESE \$13
casarecce, hooks cheddar, gremolata

CHICKEN AND DUMPLINGS \$15
celery, scallion, carrot

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

**CHEF THOMAS CARD
& COLLABORATIVE
THIRD 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.