



FROM THE BAR

BLUE MONDAY \$10
sage vodka, blueberry, lavender, lemon

DARLING NIKKI \$12
old forester bourbon, dubonnet, strawberry, black pepper, coriander, lemon

THIS AIN'T HAVANA \$9
don q rum, banana, pineapple, lime, coconut

REFRESHERS

HOUSE MADE LEMONADE \$3.50

HOUSE MADE GINGER SODA \$4

MOCKTAIL \$6

**CHEF THOMAS CARD
& COLLABORATIVE
THIRD QUARTER 2018**

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

SEASONAL POUTINE \$12
wild mushroom, cheese curds, tater tot

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*

FRIED CHICKEN SANDWICH \$15
pickle, onion, spicy aioli

SOUP & SALADS

DAILY SOUP \$7

ARTISAN LETTUCE \$7
tomato, butter bean, okra

ROMAINE \$8
radish, parmesan, confit garlic

ASIAN SALAD \$8
peanut, edamame, wonton

ADD CHICKEN \$5 OR SHRIMP \$8

FULL PLATES

VAULT LUNCH \$13
a weekly inspired lunch tray

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

SEARED SCALLOPS* \$18
barley, pine nut, carrot

ROMESCO RIGATONI \$15
pepper, tomato, almonds

CHICKEN AND DUMPLINGS \$15
celery, scallion, carrot

AVOCADO TOAD IN A HOLE \$12
egg*, harissa, spinach

* 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.