

DINNER

STARTERS

BAKED BRIE BREAD BOWL \$8
SOUR DOUGH, BRIE, ROASTED GARLIC

PORK HASH BRUSCHETTA \$9
GRILLED SOUR DOUGH, GOLDEN BARBECUE
PORK HASH, PICKLED OKRA, TOMATO, BASIL

SALMON AND PEA FRITTERS \$9

CRISPY SEITAN WINGS \$8
SERVED WITH SCALLION RANCH AND GOLDEN
BARBECUE DIPPING SAUCES

SALADS & SOUP

FRIED GREEN TOMATO CAPRESE \$9
STACKED FRIED GREEN TOMATOES, MOZZARELLA, BASIL,
BALSAMIC REDUCTION, CRISPY BASIL

KALE BLT SALAD \$8
KALE, CRISPY PORK JOWL, CHERRY TOMATOES,
ROASTED GARLIC DRESSING, PARMESAN

DILL PICKLE SOUP \$6
SOUR DOUGH BREAD BOWL

SANDWICHES

VEGAN OYSTER MUSHROOM PO' BOY \$11
FRIED OYSTER MUSHROOMS, CABBAGE, SPICY
REMOULADE

OPAL BURGER \$13
SEASONED BEEF, FRIED GREEN TOMATO, PIMENTO
CHEESE, BACON, GREENS

ENTREES

LAMB \$18
PUMPKIN POLENTA, GOAT CHEESE, BALSAMIC
MUSHROOMS, GRILLED LAMB CHOPS

VEGAN BLACKENED TEMPEH \$13
RED BEANS AND RICE, MAC AND CHEESE, COLLARD
GREENS, SMASHED MAPLE YAMS

MEATLOAF \$14
VEGAN MUSHROOM OR TRADITIONAL SERVED WITH
ROASTED TRI COLOR POTATOES, CHARRED CARROTS,
TOMATO BACON JAM

SKILLET MAC AND CHEESE \$10
CHOICE OF VEGAN SWEET POTATO SAUCE OR CHEDDAR
CREAM SAUCE
ADD MEATLOAF CUBES +2
ADD BLACKENED TEMPEH +2

SALMON WELLINGTON \$17
SALMON AND CREAMED SPINACH BAKED IN PUFF
PASTRY SERVED OVER SUN DRIED TOMATO RISOTTO

BEER CAN CHICKEN \$15
SPICE RUBBED HALF CHICKEN, LEEK & MUSHROOM
STUFFING, SIMPLE GREEN SALAD
-WHOLE CHICKEN
SERVED FAMILY STYLE (FEEDS 2-3) \$22

SIDES +3

SPICED YAMS
COLLARD GREENS
RED BEANS AND DIRTY RICE
MAC AND CHEESE (VEGAN OR NON-VEGAN)
MUSHROOM LEEK STUFFING