

LUNCH

SMALL PLATES

CAULI WINGS <i>tempura cauliflower, buffalo sauce, housemade vegan ranch</i>	13
CORN RIBS <i>local corn, dry rub, alabama BBQ sauce</i>	13
PISTACHIO BEET DIP <i>farmers market crudite, mitla corn chips</i>	13
SWEET POTATO FRIES <i>housemade vegan ranch</i>	13

SALADS

PEACH PANZANELLA <i>marinated feta, tomato, mint, basil, sourdough croutons</i>	17
GREEN SALAD <i>local lettuces, shallots, garlic breadcrumbs, pecorino, lemon & thyme vinaigrette</i>	11/17
VEGAN CAESAR <i>kale, cabbage, crispy chickpeas, pinenut + hemp seed 'parm', caesar dressing</i>	17

ADDITIONS

WISHBONE FARM EGG* (sunny or scrambled)	3
AVOCADO	4
FALAFEL	8
GRILLED TOFU	8
CHICKEN*	8
SALMON*	10
"BUY THE KITCHEN A BURGER" <i>give thanks to the kitchen & we'll match your purchase!</i>	5

BOWLS

BASIC BOWL <i>roasted sweet potato, masala chickpeas, herby greens and broccoli, quinoa, magic green sauce</i>	20
FALAFEL BOWL <i>fava bean falafel, hummus, tabbouleh, beet slaw, aji rico, magic green sauce</i>	18
SHAWARMA BOWL <i>marinated chicken*, caraway cabbage, pumpkin seed tabbouleh, pickled onions, hummus, zhug & pita</i>	21
SALMON BOWL <i>miso glazed salmon*, shaved rainbow vegetables, furikake vinaigrette, charleston gold rice</i>	27

PLATES

GOOD BURGER <i>house made vegetable patty, pickled beet slaw, harissa aioli, sweet potato fries</i>	18
NAUGHTY BURGER <i>brasstown grass-fed beef*, double patty smash, aged white cheddar, griddled onions, dijonnaise, bread and butter pickle, sweet potato fries</i>	22
SALMON KOFTA PITA <i>cucumber, onion and tomato salad, garlic mint yogurt, lemon, herbs</i>	18
FISH TACOS <i>jerk style market fish*, pickled pepper slaw, pineapple habanero salsa, roadside corn</i>	25
SUBSTITUTE GF BREAD/ BUN	2

-Basic Kitchen applies a 3% service charge to all checks. This service charge is not a tip.

-Basic Kitchen applies a 20% gratuity to all parties of 7 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.