



# BASIC KITCHEN

LARGE GROUP RESERVATIONS  
FAMILY STYLE MENUS

# LUNCH

\$35 PER PERSON. TAX AND TIP ADDITIONAL. DRINKS ON CONSUMPTION.

## STARTERS

CHOOSE 2 TO SHARE

CAULIFLOWER WINGS (V)

*Tempura fried cauliflower, buffalo sauce,  
pickled celery, vegan ranch*

BEET & PISTACHIO DIP (V, GF)

*Mitla tortilla chips*

CORN RIBS (V, GF)

*Local corn, dry rub, vegan 'bama BBQ sauce*

BIG GREEN SALAD (Veg)

*Local lettuces, shallots, garlic breadcrumbs,  
pecorino, lemon & thyme vinaigrette*

SWEET POTATO FRIES (V, GF)

*Vegan ranch, chives*

VEGAN CAESAR (V, GF)

*Crispy chickpeas, pine nut & hemp seed "parm,"  
vegan caesar dressing*

## SWEETS

ADD 1 FOR  
+5 PER PERSON

MATCHA BASQUE CHEESECAKE (GF)

*Raspberry & beet coulis*

CHOCOLATE CAKE (V)

*Chocolate crust, chocolate tahini filling,  
coconut whipped cream*

## PLATES

CHOOSE 2 TO SHARE

*add grilled chicken or salmon +5 upcharge*

*add grilled tofu +3 upcharge*

BASIC BOWL (V, GF)

*Roasted sweet potatoes, herby greens and broccoli,  
masala chickpeas, grains, magic green sauce*

SUPER GREENS PASTA (Veg)

*Housemade spinach rigatoni, basil, pistachio  
gremolata*

GRILLED SALMON BOWL (GF)

*Grilled salmon, Carolina Gold rice,  
marinated cabbage, carrot ginger salad,  
cucumber, seaweed, orange miso sauce  
+2 per person*

SPINACH & FETA PITA (Veg, GF)

*Grilled cheese-style, za'atar, hot honey, green salad*

FALAFEL BOWL

*fava bean falafel, hummus, tabbouleh, beet slaw,  
herby yogurt, aji rico*

CHICKEN SHAWARMA

*Shawarma spice blend, caraway cabbage,  
zhug & sumac hummus,  
pita with pumpkin seed tabbouleh*

# DINNER

\$40 PER PERSON. TAX AND TIP ADDITIONAL. DRINKS ON CONSUMPTION.

## APPETIZERS CHOOSE 2 TO SHARE

CAULIFLOWER WINGS (V)  
*Tempura fried cauliflower, buffalo sauce,  
pickled celery, vegan ranch*

FARM VEGGIE PLATTER (V)  
*Smoked eggplant dip, beet dip, crudite,  
giardiniera, marinated peppers, pita*

CORN RIBS (V, GF)  
*Local corn, dry rub, vegan 'bama BBQ sauce*

BIG GREEN SALAD (Veg)  
*Local lettuces, shallots, garlic breadcrumbs,  
pecorino, lemon & thyme vinaigrette*

SWEET POTATO FRIES (V, GF)  
*Vegan ranch, chives*

VEGAN CAESAR (V, GF)  
*Crispy chickpeas, pine nut & hemp seed "parm,"  
vegan caesar dressing*

CARAMELIZED CARROTS (Veg)  
*Whipped feta, spiced hot honey, za'atar*

## SWEETS

ADD 1 FOR  
+5 PER PERSON

MATCHA BASQUE CHEESECAKE (GF)  
*beet & raspberry coulis*

CHOCOLATE TAHINI TART (V, GF)  
*chocolate crust, chocolate tahini filing,  
coconut whipped cream*

## PLATES CHOOSE 2 TO SHARE

*add grilled chicken or salmon +5 upcharge  
add grilled tofu +3 upcharge*

BASIC BOWL (V, GF)  
*Roasted sweet potatoes, herby broccoli and greens,  
masala chickpeas, grains,  
magic green sauce*

SUPER GREENS PASTA (Veg)  
*Housemade spinach rigatoni, basil, pistachio  
gremolata*

COCONUT CHICKEN (GF)  
*Charleston gold rice, peanut salsa macha,  
snap peas, bean sprouts and bok choy*

GRILLED SALMON BOWL (GF)  
*Grilled salmon, Carolina Gold rice,  
marinated cabbage, carrot ginger salad,  
cucumber, seaweed, orange miso sauce  
+2 per person*

SPINACH & FETA PITA (Veg, GF)  
*Grilled cheese-style, za'atar, hot honey, green salad*

CAULIFLOWER TIKKA MASALA (V, GF)  
*Mint chutney, papadum, Carolina gold rice*

CHICKEN SHAWARMA  
*Shawarma spice blend, caraway cabbage,  
zhug & sumac hummus,  
pita with pumpkin seed tabbouleh*

# BRUNCH

\$35 PER PERSON. TAX AND TIP ADDITIONAL. DRINKS ON CONSUMPTION.

## STARTERS

CHOOSE 2 TO SHARE

CAULIFLOWER WINGS (V)

*Tempura fried cauliflower, buffalo sauce,  
pickled celery, vegan ranch*

GF BANANA BREAD (Veg, GF)

*Brown butter cream cheese*

CORN RIBS (V, GF)

*House dry rub, vegan Alabama bbq sauce,  
celery, scallion*

AVO TOAST (V)

*Crushed avocado, everything spice,  
sourdough  
\*gluten-free upon request*

SWEET POTATO FRIES (V, GF)

*Vegan ranch, chives*

BIG GREEN SALAD (Veg)

*Local lettuces, shallots, garlic breadcrumbs,  
pecorino, lemon & thyme vinaigrette*

ZUCCHINI CORN FRITTER (Veg)

*Sunny egg, avocado, local lettuce,  
lemongrass chili jam*

## SWEETS

ADD 1 FOR  
+ 5 PER PERSON

MATCHA BASQUE CHEESECAKE (GF)

*beet & raspberry coulis*

CHOCOLATE TART (V, GF)

*chocolate crust, chocolate tahini filling,  
coconut whipped cream*

## PLATES

CHOOSE 2 TO SHARE

*add grilled chicken or salmon to any dish  
+5 upcharge*

BASIC BOWL (V, GF)

*Roasted sweet potatoes, herby broccoli and  
greens, masala chickpeas, grains,  
magic green sauce*

SURFER'S DELIGHT (Veg)

*Farm eggs, citrus kale, sweet potatoes,  
avocado, coconut, toast  
\*gluten-free upon request*

CONSCIOUS COWBOY (GF)

*Farm eggs, local chicken sausages,  
potato & veggie hash, cauliflower grits*

BREAKFAST SAMMIE PLATTER (Veg)

*Falafel, sharp white cheddar, farm eggs,  
harissa aioli  
\*gluten-free upon request*

VEGAN CAESAR (V, GF)

*Crisp chickpeas, pine nut & hemp seed "parm,"  
vegan caesar dressing*

SMOKED SALMON PLATE

*House smoked salmon, herby cream cheese,  
pickled onions, dill, sourdough*

PEACH PANCAKE PLATTER (Veg)

*Cornmeal pancake, peaches, almond,  
whipped vanilla yogurt*

