

# REAL & ROSEMARY™

## SNACKS

<b>SWEET POTATO WEDGES</b> served with lemongrass dipping sauce	4.99
<b>HONEY THYME DIP</b> ricotta dip served with apples, toast	4.99
<b>FRIED GREEN TOMATOES</b> served with chipotle mayo	4.99

## SALADS

<b>AUTUMN SALAD</b> farro, roasted grapes & tomatoes, onions, walnuts, rosemary, spring mix, red wine vinaigrette, served warm★	8.99
<b>FIG AND COLLARD</b> fresh collards, pickled apples, dried figs, walnuts, mustard vinaigrette◆●★	8.99
<b>GRILLED CHICKEN</b> chickpeas, feta, pumpkin seeds, spring mix, balsamic vinaigrette◆	9.99
<b>UPBEET</b> red and yellow beets, oranges, pears, goat cheese, pistachios, spring mix, tarragon vinaigrette◆●	8.99
<b>SOUTHWEST</b> rubbed chicken, black beans, pepper jack, avocado, tomatoes, tortilla strips, romaine, cilantro lime vinaigrette	9.99

## SOUPS

<b>WHITE CHICKEN CHILI</b> served with sour cream, jalapeño, tortilla chips◆	cup 4.99, bowl 8.99
<b>BRAISED BEEF</b> served with baguette	cup 5.99, bowl 10.99

## SANDWICHES includes one side

<b>GRILLED CHICKEN</b> tomato, romaine, onion, cucumber, mustard, multigrain	9.99
<b>ROAST TURKEY</b> arugula, apple, goat cheese, honey mustard, multigrain	9.99
<b>BLT</b> bacon, romaine, fried green tomatoes, chipotle mayo	8.99
<b>BURGER</b> all natural beef, tomato, romaine, onion, pickle, house sauce cooked to 155 degrees (no substitutions)	10.99
<b>BEEF FIG GOAT</b> yellow beets, figs, goat cheese, arugula, balsamic glaze, cranberry walnut bread●	7.99
<b>MEATBALL</b> homemade meatballs, marinara sauce, parmesan	9.99

## PLATES

### CHOOSE ONE PROTEIN + TWO GARDEN SIDES

<b>GRILLED HERB CHICKEN</b> all natural 7 ounce bone-in breast marinated in herbs with sorghum honey mustard◆	11.99	<b>FLOUNDER CAKES</b> served with yogurt remoulade	10.99
<b>SPICE RUBBED CHICKEN</b> all natural 7 ounce bone-in breast rubbed in spices served with cilantro lime vinaigrette◆	11.99	<b>HOUSEMADE MEATBALLS</b> served in housemade marinara sauce, parmesan	10.99
<b>ROAST TURKEY</b> white meat turkey breast served with vegetable gravy◆	9.99	<b>DAILY FRESH FISH</b> served grilled with lemongrass, parsley, salt and pepper (see menu board for details)◆	MP

## GARDEN SIDES

### GARDEN VEGETABLE PLATE 9.99

Select four fresh garden vegetables

SEASONAL		CLASSIC	2.49
<b>BRUSSEL SPROUT SLAW</b> shaved brussels, butternut squash, parmesan, onion◆●■	+1.00	<b>CHARRED CARROTS</b> with thyme◆★	
<b>SWEET POTATO CASSEROLE</b> with sorghum pecan topping●	2.49	<b>GREEN PEAS</b> with mint, shallots, orange zest◆	
<b>SUCCOTASH</b> traditional dish with beans, tomatoes, corn, herbs★	2.49	<b>CORN POLENTA CAKE</b> cheddar, chives◆	
		<b>SMASHED RED POTATOES</b> cream, chives◆	
		<b>MACARONI AND CHEESE</b> a classic southern "veggie"	
		<b>YELLOW PEPPER SLAW</b> bell pepper, mustard vinaigrette◆★■	

### Serving dinner? Order a FEASTING THYME MEAL!

Pricing based on number of guests, take out only, after 3pm

Note that we prepare our foods following procedures to prevent allergen cross-contamination, but our kitchen uses shared cooking and preparation areas. Please alert your server if you have a food allergy when you order.

◆ Gluten free ● Contains nuts ★ Vegan ■ Served cold