

GOOD GRACES
MARKET • BAR • EATERY

DINNER

STARTERS

HOUSEMADE FOCACCIA

Castiron Baked Focaccia, Sundried Tomato Pesto, Peach Sauce \$7

WHIPPED FETA MOUSSE

Whipped Feta Mousse, Poached Cherries, Roasted Beets, Cherry Molasses, Pistachio Dukkah, Dill Oil, Union Special baguette \$16

GOOD GRACES FAVORITES & CROSTINI

Housemade Pimento Cheese & Chicken Salad, Union Special Baguette \$15

SMOKED TROUT DIP

Smoked Trout, Onion, Garlic Aioli, Cream Cheese, Housemade Crackers, Fried Capers \$14

GRILLED CREOLE OYSTER

Sunken Meadow Gem Oysters (MA), Charred Scallion Creole Butter, Tapioca Pearls, Pickled Jalapeno, Chives, Micro Greens \$6 for 2

LIGHTER FARE

CHARCUTERIE

All boards come with housemade pickled veggies, candied pecans, jam, crackers \$8+

~Cheeses~

Sottocerene (Semisoft Cow’s Milk & Black Truffle Rind, Italy) +\$5

Black & Blue (Crumbly, Goat’s Milk, Maryland, USA) +9

Merry Goat Round (Soft Goat’s Milk, Maryland, USA) +5

Manchego (Hard Sheep’s Milk, Spain)+5

~Meats~

Prosciutto di Parma 18 Month (Dry Cured Ham, Italy)+\$9

Coppa (Sweet Cured Pork, Italy)+5

Pinot Grigio Salame (Wet Cured Pork, Missouri USA)+5

PEACH & HEIRLOOM TOMATO SALAD

Heirloom Tomato, Peach Compote, Balsamic Honey, Tahini, Labneh, Black Garlic Vinaigrette, Pistachios, Chives \$16

CUCUMBER & CELERY SALAD

Celery, Cucumber, Arugula, Watermelon Radish, Tzatziki, Pine Nuts, Olive Oil \$15 GF

MAINS

CREOLE CRABCAKES

Housemade Creole Crabcakes, Corn Puree, Corn Maque Choux, Jalapeno \$28

GNOCCHI all’AMATRICIANA

Housemade Goat Cheese and Ricotta Gnocchi, Amatriciana Sauce, Caramelized Onion, Crispy Guanciaie, Parmigiano Reggiano \$24

PEACH BARBEQUE CHICKEN

Grilled Skewered Chicken, Peach Barbeque Sauce, Watermelon, Watermelon Radish, Cherry Tomato, Red Onion, Mint, Ricotta Salata, Pepitas. Lime Vinaigrette \$24

PIMENTO CHEESE BURGER

All Beef Patties, Pimento Cheese, Caramelized Onions, Bacon, Garlic Aioli, Side of French Fries \$18 Double Patty \$24

BOOZY DESSERT



SOFT SERVE
MARGARITA



Flavors: Blood Orange,
Traditional or Swirl
Topped with a spice rim

\$9

(contains just under 1 oz of alcohol)
ADD A TEQUILA SHOT POUR
OVER

\$7

SPILL THE BEANS

Espresso, Kailua, Chocolate Liqueur
Vodka, Frangelico and Chocolate
Liqueur Infused Cold Foam

\$20

DESSERTS

BROWNIE

\$5

COOKIES

chocolate chip
ginger molasses
red velvet

\$4

CAKE BY THE SLICE

\$8

SIDES

FRENCH FRIES

French Fries, Malt
Vinegar Aioli,
Ketchup
\$6



WINE LIST



BUBBLES + BLUSH +

COLLALTO PROSECCO SUPERIORE 2024
Italy \$15

CUVEE FRANCOISE, CREMANT de LIMOUX
BRUT 2023
Languedoc-Roussillon, France \$15

BAILLY LAPIERRE, CREMANT de
BOURGOGNE (ROSE BRUT)
Bourgogne, France \$15

CANTINA DELLA VOLTA BRUTROSSO
(LAMBRUSCO) 2023
Lambrusco Di Sorbara, Italy \$16

GORGHI TONDI ROSA DEI VENTI 2024
Sicily, Italy \$14

WHITE

Dr.H, THANISCH-ERBENTHANISCH
REISLING 2023
Mosel, Germany \$12

PIATTELLI TORRONTES 2025
Salta, Argentina \$13

ANTONELLI, SPOLETO TREBBIANO
SPOLETINO "TREBIUM" 2024
Umbria, Italy \$16

PASCAL JOLIVET "ATTITUDE"
SAUVIGNON BLANC 2023
Loire Valley, France \$15

MARITANA, 'LA RIVIERE' CHARDONAY
2020
Sonoma, CA \$19

RED

CHRISTINA KUHLMAR
(SERVED CHILLED) 2024
Austria \$16

CHATEAU DE LA CHAIZE BROUILLY 2023
Odenas, France \$16

TRISAETUM
PINOT NOIR 2023
Willamette Valley \$20

SERIAL WINES, CABERNET SAUVIGNON
PASO ROBLES 2021
Sonoma, CA \$15

YLLERA BOADA CAMPO DE BUEYES,
TEMPRANILLO, 2018
Ribera del Duero, Spain \$18

FLIGHTS

PICK YOUR OWN \$25

VARIETY POUR
white, red, bubbles, or rose
4 of the type you love most \$27

SURPRISE FLIGHT
let our bartender pick! \$20

ASK ABOUT THE WINE OF THE WEEK ON WEDNESDAYS!

COCKTAILS

SUMMER SPRITZ

Vodka, Passion Fruit, Peach, Rosemary,
Thyme, Lemon Juice, Prosecco, Soda Water
\$17

GARDEN PARTY

Gin, Basil Syrup, Apple Brandy, Bitters
\$15

EASY BREEZY

Kill Devil Rum, Coconut Cream, Blueberry
Syrup, Pineapple Juice, Lime Juice
\$15

KNOCK ON WOOD

Woodford Reserve, Amaro Montenegro,
Luxardo, Cherry Syrup, Black Walnut &
Cherry Bitters
\$16

TOO HOT TO HANDLE

Reposado Tequila, Mango, Habanero
Syrup, Triple Sec, Lime Juice
\$16

FASHIONABLY LATE

Mezcal, Elderflower Liquor, Lemon Juice,
Raspberry & Blueberry Syrup, Prosecco
\$16

STRAWBERRY JULEP

Bourbon, Strawberry Syrup, Strawberry,
Mint, Lime Juice, Rhubarb Bitters
\$15

N/A BEVERAGES

PEACH NO-JITO

Peach, Mint, Yuzu, Lime Juice, Simple
Syrup, Soda Water
\$13

WATERMELON SUGAR

Watermelon Juice, Lime juice, Pineapple
Juice, Cherry Syrup \$12

PLUS & MINUS

Non-Alcoholic Prosecco \$12

Poppi (assorted flavors) \$3

Walker Brothers Kumbucha
(assorted flavors) \$6

Coke, Diet Coke, Coke Zero, Sprite,
Ginger Ale, Lemonade \$3