

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 Fig, Roasted Beets, Pistachio Dukkah, Fig Molasses, Dill Oil, Union Special baguette \$16

FRENCH FRIES

French Fries, Malt Vinegar Aioli, Ketchup \$6

LIGHTER FARE

GOOD GRACES FAVORITES & CROSTINI

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

CHARCUTERIE

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

~Cheeses~

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

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

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

Salame, Di Manzo, (Beef Wagyu) +13

MAINS

KALE CHICKEN CAESAR SALAD

curly kale, romaine, crispy chickpeas, parmesan cheese, Caesar dressing \$19 GF

PEACH BARBEQUE CHICKEN

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

PIMENTO CHEESE BURGER

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

DESSERTS

SPILL THE BEANS

Espresso, Kailua, Chocolate Liqueur Vodka, Frangelico and Chocolate Liqueur Infused Cold Foam \$20

BROWNIE

\$5

CAKE BY THE SLICE

\$8

COOKIES

chocolate chip
ginger molasses
red velvet
\$4



WINE LIST

BUBBLES

- COLLALTO, PROSECCO SUPERIORE 2024
Italy \$15
- CUVEE FRANCOISE, CREMANT de LIMOUX
BRUT 2023
Languedoc-Roussillon, France \$15
- GORGHI TONDI, PALMARES SPUMANTE ROSE
Sicily, Italy \$14
- CANTINA DELLA VOLTA, BRUTROSSO
(LAMBRUSCO) 2023
Lambrusco Di Sorbara, Italy \$16

WHITE

- Dr.H THANISCH-ERBENTHANISCH, REISLING
2023
Mosel, Germany \$12
- 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
- ALEGRE VALAGANON, RIOJA BLANCO 2024
Rioja, Spain \$16
- MALABAILA, LANGHE FAVORITA 2025
Piemonte, Italy \$15
- REVERDY "LES COUTES", SANCERRE 2025
Loire Valley, France \$29

ROSE + ORANGE

- GORGHI TONDI ROSA DEI VENTI 2024
Sicily, Italy \$14
- DOMAINE DU PAS DE L'ESCALETTE, "ZE ROSE"
2024
Poujols, France \$16
- PRIMO MONTE NATURAL WINE, TREBIANNO
(ORANGE) 2024
Abruzzo, Italy \$13

RED

- CHRISTINA KUHLMAR, (SERVED CHILLED) 2024
Austria \$16
- LEO STEEN, "CASA VERDE" RED BLEND
(SERVED CHILLED) 2024
Sonoma, CA \$19
- 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

- VARIETY POUR
white, red, bubbles, or rose
4 of the type you love most \$28
- SURPRISE FLIGHT
let our bartender pick! \$24

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

PINEAPPLE PRINCESS

Pineapple Juice, Lemon juice, Raspberry
& Blueberry Syrup, Cherry Syrup \$13

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