

# GOOD GRACES

MARKET · BAR · EATERY

## DINNER 4PM - 10PM

### STARTERS

#### BREAD & CULTURED BUTTER

Union Special blue corn sourdough, house cultured whipped butter, apple jam \$6

#### WHIPPED FETA MOUSSE

whipped feta, beetroot puree, crispy chickpeas, rosemary infused honey, mint, Union Special baguette \$14

#### GOOD GRACES FAVORITES & CROSTINI

Housemade pimento cheese & chicken salad Union Special baguette \$16

#### FRIED BRUSSELS

fried brussels sprouts, miso caramel, pickled fresno peppers, crispy shallots \$13 GF

#### CHARCUTERIE

3 cheeses, 2 cured meats, house made pickled veggies, candied pecans, jam, crackers \$26

### LIGHTER FARE

#### KALE CAESAR SALAD

Tuscan kale, romaine, crispy chickpeas, parmesan cheese, Caesar dressing \$14 GF

ADD: GRILLED CHICKEN \$6 GRILLED SHRIMP \$7

SEARED SALMON \$9

#### GRILLED ASPARAGUS & STRAWBERRY SALAD

Mixed leafy greens, Dragon's Fire Arugula, Miz America, Purple and Green Grilled asparagus, strawberries, poached egg, lemon vinaigrette

\*all items grown in North Carolina \$15 GF

### MAINS

#### CACIO E PEPE

housemade goat cheese and ricotta gnocchi, fresh ground pepper, parmigiano reggiano \$22

TOP WITH PROSCIUTO. DI PARMA 18 MONTHS \$7

#### TASSO & CRAWFISH ORZO

orzo, tasso, crawfish, spinach, creole seasoning, shallot cream \$24

#### BRAISED BEEF & GRITS

braised beef, cheesy grits, demi-glaze, pearly onions \$30

#### PARTY IN THE BEAN PATCH

heirloom Henderson beans, pesto, poblano aioli, frisee, pepper sausage \$24

#### PIMENTO CHEESE BURGER

all beef patty, pimento cheese, caramelized onions, bacon, garlic aioli, w/ a side of french fries \$16

## DESSERTS

CANDIED BLOOD  
ORANGE OLIVE OIL CAKE  
\$10

STRAWBERRY  
SHORTCAKE  
\$10

SOFT SERVE  
chocolate, vanilla, swirl  
\$5

ROOT BEER FLOAT  
\$8

AFFOGATO  
\$6.50

COOKIES  
chocolate chip  
ginger molasses  
peanut butter  
\$4

## ON THE SIDE

FRENCH FRIES \$6

ketchup  
-and-  
malt vinegar aioli

# DRINKS

*good spirits*



## 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

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

### WHITE

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

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

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

ROLAND MINKOWITSCH, GRUNER  
VELTLINER 2024  
Niederosterreich, Austria \$17

ROBERT MONDAVI WINERY CHARDONNAY  
2022  
Napa Valley, CA \$14

### RED

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

GUNDLACH BUNDSCHU RED BLEND 2023  
Sonoma County, California \$14

BODEGAS MAS QUE VINOS LOS CANEJOS  
MALDITOS TEMPRANILLO CARBONICO  
2024  
La Mancha, Spain \$14

LINGUA FRANCA  
AVNI PINOT NOIR 2023  
Willamette Valley \$19

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

### WINE FLIGHTS (4 GLASSES, 3OZ POURS):

PICK YOUR OWN FLIGHT \$27

VARIETY POUR (WHITE, RED, BUBBLES OR ROSE,  
THIS FLIGHT WILL BE 4 OF THE TYPE YOU LOVE  
MOST) \$30

SURPRISE FLIGHT (LET OUR BARTENDER BE YOUR  
GUIDE) \$25

**ASK ABOUT THE WINE OF THE WEEK!**  
**\*\*CHANGES EVERY WEDNESDAY EVENING\*\***

## COCKTAILS

### SPRING SPRITZ

Vodka, Mint, Rosemary, Kiwi, Lemon,  
Prosecco, Soda Water  
\$15

### CHERRY ON TOP

Tequila Reposado, Lime, Egg White,  
Cherry Syrup, Disaronno, Triple Sec  
\$16

### JUST A TRACE

Buffalo Trace, Black Walnut Bitters,  
Spiced Cinnamon & Maple Syrup  
\$15

### YOU'RE SO GOLDEN

Vodka, Chai Tea & Earl Grey Infused  
Syrup, Lemon Juice  
\$14

### VIOLET SEVENTY-FIVE

Connption Kinship Gin, Elderflower  
Liquor, Lemon Juice, Sparkling Wine,  
Violet Infused Syrup \$15

MAKE IT A MOCKTAIL FOR \$12

## N/A BEVERAGES

Lovey Dovey  
Pomegranate, Pineapple, Simple Syrup, Soda  
Water \$12

Mule, No Bite  
Ginger Beer, Apple Cider, Lemon Juice \$12

PLUS & MINUS  
Non-Alcoholic Prosecco \$12

Dr.H, THANISCH-ERBEN THANISCH  
REISLING 2023  
Alcohol Removed  
Mosel, Germany \$12

Spindrifft (assorted flavors) \$4

Poppi (assorted flavors) \$3

Walker Brothers Kumbucha  
(assorted flavors) \$6

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