

GOOD GRACES

MARKET • BAR • EATERY

MIDDAY 10AM - 3PM

HANDHELDS

served with a simple salad
Upgrade to: Carolina Kettle Sea Salt Chips +\$1,
Pasta Salad \$3, Fruit \$3, French Fries \$3.50,

GRILLED BRIE + PROSCUITTO
brie, prosciutto, Union Special sourdough
bread, served with peach jam \$16

HEIRLOOM B.L.T.
bacon, heirloom tomatoes, butter lettuce, herb
mayo, Union Special sourdough bread \$16

CHICKEN SALAD SANDWICH
house chicken salad, pickled red onion,
tomato, butter lettuce, herb mayo, Union
Special sourdough bread \$16

TURKEY SANDWICH
sliced turkey, provolone, roasted red peppers,
tomato, lettuce, herb mayo, Union Special
sourdough bread \$16

CHICKEN CAESAR WRAP
curly kale, romaine, parmesan cheese, grilled
chicken, Caesar dressing, flour tortilla \$16.50
MAKE IT A SHRIMP CAESAR WRAP +\$3

SALADS

KALE CAESAR SALAD
curly kale, romaine, crispy chickpeas, parmesan
cheese, Caesar dressing \$13 **GF**

MEDITERRANEAN SALAD
farro, baby arugula, spinach, cucumber, tomato,
pickled red onion, feta, mint vinaigrette \$14

APPLE SALAD
arugula, apple, red onion, candied pecans, goat
cheese, sherry vinaigrette \$16 **GF**

QUINOA BOWL
arugula, grilled corn, cherry tomatoes,
avocado, quinoa, red onion, cilantro ranch \$18

ADD: **SEARED SALMON \$9** **GRILLED CHICKEN \$6**
 GRILLED SHRIMP \$7 **CHICKEN SALAD \$6**

GF - Gluten Free SF - Sugar Free DF - Dairy Free
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A 3% processing fee will be added to all credit card transactions to cover processing fees.
An automatic 20% gratuity will be added to parties of 6 or more

HOUSEMADE PASTRIES

WHILE THEY LAST!

BLUEBERRY BOMBS
two for \$5

BUTTERMILK BISCUIT

butter & seasonal jam
\$4.50

CINNAMON ROLL
\$10

COOKIES

chocolate chip
red velvet
ginger molasses
\$4

BREAKFAST CRAVINGS

BREAKFAST WRAP
bacon, crispy potatoes,
scrambled eggs, gruyere
cheese, avocado, flour
tortilla \$16

EGG SANDWICH
egg, arugula, pimento
cheese, herb garlic aioli,
housemade biscuit \$13

COFFEE + TEA

DRIP COFFEE 12oz \$3.5, 16oz \$4 **REFILL** \$1, \$1.5

ESPRESSO DOPPIO \$3

CORTADO \$4

CAPPUCCINO \$5

LATTE **HOT** 12oz \$5.5 **HOT OR ICED** 16oz \$6

EXTRA SHOT OF ESPRESSO \$1.5

MILK: WHOLE, SKIM // OAT, ALMOND \$.75 // **COCONUT** \$1

COLD FOAM: VANILLA OR MARSHMALLOW \$1

SYRUPS: VANILLA, SF VANILLA, WHITE MOCHA, CARAMEL, BROWN SUGAR, GRAHAM CRACKER, PECAN, PUMPKIN SPICE, SWEET POTATO \$1

COLD BREW 16oz \$5

MATCHA LATTE **HOT** 12oz \$6 **HOT OR ICED** 16oz \$6.5

CHAI LATTE **HOT** 12oz \$5 **HOT OR ICED** 16oz \$5.5

DIRTY CHAI LATTE **HOT** 12oz \$6 **HOT OR ICED** 16oz \$6.5

HOT CHOCOLATE \$4

HOT TEA **MINT VERBENA, EARL GREY, DRAGON PEARL JASMINE** \$3.5

ICED TEA **SWEET OR UNSWEET** \$3.5

SODAS **COKE, DIET COKE, COKE ZERO, SPRITE, GINGER ALE, LEMONADE** \$3

DRINKS

good spirits



COCKTAILS



AUTUMN SPRITZ

Housemade Hibiscus Syrup, Vodka, St.
Elder, Mint, Lemon Juice, Prosecco
\$17

ICE QUEEN

Waterloo Gin, Tito's Vodka, Italicus
\$18

SUMMER FOREVER

Kill Devil Rum, Sarti, Coconut Cream,
Prickly Pear, Lime Juice
\$16

THE FIRST WORD

Green Chartreuse, Gin, Pineapple Chinola,
Lime, Orgeat
\$20

SMOKE & MIRRORS

Mezcal, Gran Gala, Pear, Habanero Syrup,
Lime Juice
\$16

Orange Wedge to Squeeze

CURRENT EVENTS

Bourbon, Black Currant, Mint, Lime Juice,
Rhubarb Bitters
\$15

PECAN OLD FASHIONED

Rittenhouse Rye, Pecan Syrup, Black
Walnut
\$16

MOCKTAILS



HIBISCUS NO-JITO

Hibiscus, Prickly Pear, Mint, Yuzu, Lime
Juice, Simple Syrup, Soda Water
\$13

N/A APPLE CIDER MIMOSA

Apple Cider, Plus & Minus Prosecco
\$14

SWAP TO REGULAR PROSECCO \$16

WINE

BUBBLES + BLUSH

TENUTE DEGLI ULTIMI 'SANGUEFREDDO'
PROSECCO

Conegliano-Valdobbiadene Prosecco, Italy
\$15

GORGHI TONDI, PALMARES SPUMANTE ROSE
Sicily, Italy \$14

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

CANTINA DELLA VOLTA BRUTROSSO
(LAMBRUSCO) 2023

Lambrusco Di Sorbara, Italy \$16

PLUS & MINUS PROSECCO \$12

NON-ALCOHOLIC

WHITE

PASCAL JOLIVET "ATTITUDE"

SAUVIGNON BLANC 2023

Loire Valley, France \$15

CASTELLANO PINOT GRIGIO 2025

Veneto, Italy \$11

STOLLER FAMILY ESTATE CHARDONNAY 2024
Oregon \$13

Dr. BURKLIN-WOLF, RIESLING 2024

Pfalz, Germany \$16

RED

SERIAL WINES, CABERNET SAUVIGNON PASO
ROBLES 2021

Sonoma, CA \$15

GIACOSA FRATELLI, CANAVERE BARBERA
d'ALBA BUSSIA 2023

Barbera d'Alba, Italy \$15

MIMOSA FLIGHT - PICK 4 JUCIES

Yuzu, Cranberry, Blood Orange, Orange, Peach,
Pomegranate, Mango, Pineapple \$24

BEER

RIVIERA MEXICAN LAGER ~ R+D Brewing \$6

SIGNAL CLARITY ~ Edit Beer Co. \$5

SURF WAX IPA ~ Burial Beer Co. \$5

PINA PONY CLUB DRAGONFRUIT MAI THAI
FRUITED SOUR ALE~ Oozlefinch Brewing
\$6.50

BACKSPIN HAZY IPA ~ R+D Brewing \$6

WHO'S KEEPING SCORE HAZY IPA ~ Edit Beer
Co. \$6

SEVEN SATURDAYS IPA ~R+D Brewing \$6

SOCIAL DEVICE (non-alcoholic) ~ Burial Beer
Co. \$5

SPIKED COCONUT WATER: PASSION FRUIT~
SUNBOY \$6

DALE'S PALE ALE ~ Oskar Blues
\$5