

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

SMOKED TROUT DIP

Smoked Trout, Onion, Garlic Aioli, Cream Cheese, Fried Capers, Union Special baguette \$14

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

PUMPKIN SPICE
ESPRESSO
MARTINI

Vodka, Espresso, Sweet Potato Syrup, Pumpkin Spice Drizzle, White Foam, Cinnamon, Nutmeg
\$16

BROWNIE
\$5

COOKIES
chocolate chip
ginger molasses
red velvet
\$4



WINE LIST

BUBBLES

- TENUTE DEGLI ULTIMI 'SANGUEFREDDO' PROSECCO
Conegliano-Valdobbiadene Prosecco, 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. BURKLIN-WOLF, RIESLING 2024
Pfalz, Germany \$16
- CHAMPALOU, VOUVRAY 2025
Vouvray, France \$20
- PASCAL JOLIVET, "ATTITUDE" SAUVIGNON BLANC 2023
Loire Valley, France \$15
- STOLLER FAMILY ESTATE CHARDONNAY 2024
Oregon \$13
- FORAL DE MELGACO, ALVARINHO 2025
Moncao e Melgaco, Portugal \$13
- REVERDY "LES COUTES", SANCERRE 2025
Loire Valley, France \$29
- CASTELLO di TORRE in PIETRA, VERMENTINO 2025
Lazio, Italy \$14

ROSE + ORANGE

- MITTELBACK ZWEIGELT ROSE 2025
Kremstal, Austria \$14
- PAOLO PETRILLI, ROSE 2025
Puglia, Italy \$14
- PRIMO MONTE NATURAL WINE, TREBIANNO (ORANGE) 2024
Abruzzo, Italy \$13

RED

- FRANCK BALTHAZAR, COTES du RHONE 2024
Rhône Valley, France \$16
- TRISAETUM PINOT NOIR 2023
Willamette Valley \$20
- SERIAL WINES, CABERNET SAUVIGNON PASO ROBLES 2021
Sonoma, CA \$15
- BODEGAS MUGA, TEMPRANILLO 2023
Rioja, Spain \$17
- GIACOSA FRATELLI, CANAVERE BARBERA d'ALBA BUSSIA 2023
Barbera d'Alba, Italy \$15

FLIGHTS

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

COCKTAILS

AUTUMN SPRITZ

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

ICE QUEEN

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

SUMMER FOREVER

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

N/A BEVERAGES

PLUS & MINUS

- Non-Alcoholic Prosecco \$12
- Poppi (assorted flavors) \$3
- Walker Brothers Kombucha (assorted flavors) \$6
- Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Lemonade \$3

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