

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 + PROSCIUTTO
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

PEACH SALAD
arugula, peaches, 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

CAKE BY THE SLICE
\$8

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

COLD FOAM: VANILLA OR MARSHMALLOW \$1

SYRUPS: VANILLA, SF VANILLA, WHITE MOCHA, CARAMEL, BROWN SUGAR,
GRAHAM CRACKER, PISTACHIO, LAVENDER, BLUEBERRY \$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



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 \$27
- SURPRISE FLIGHT
let our bartender pick! \$22

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