

# GOOD GRACES

MARKET · BAR · EATERY

## DINNER 4PM - 9PM

### STARTERS

#### BREAD & CULTURED BUTTER

Union Special sourdough, house cultured whipped butter, strawberry 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 GREEN TOMATOES

fried green tomatoes, confit garlic ricotta, charred scallion, poblano & corn relish, crispy bacon, micro greens, \*Spicy Virgin Olio Piccante\* \$14

### LIGHTER FARE

#### CHARCUTERIE

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

~Cheeses~

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

Black & Blue (Crumbly, Goat's Milk, Maryland, USA) +9

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

Coppa (Sweet Cured Pork, Italy)+5

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

#### KALE CAESAR SALAD

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

#### BERRY BURRATA SALAD

spinach, baby arugula, blueberries, strawberries, raspberries, burrata, toasted pistachios, balsamic vinegarette \$16 GF

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

### MAINS

#### CACIO E PEPE

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

TOP WITH PROSCIUTTO. DI PARMA 18 MONTHS \$7

#### TASSO & CRAWFISH ORZO

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

#### PIMENTO CHEESE BURGER

all beef patties, pimento cheese, caramelized onions, bacon, garlic aioli, side of french fries \$18 Double Patty \$24

## ON THE SIDE

FRENCH FRIES \$6  
Ketchup  
-and-  
malt vinegar aioli



## DESSERTS

### COOKIES

chocolate chip  
ginger molasses  
peanut butter  
\$4

### Brownie

\$5

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

# 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

CANTINA DELLA VOLTA BRUTROSSO  
(LAMBRUSCO) 2023  
Lambrusco Di Sorbara, Italy \$16

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

CHRISTINA KUHLMAR  
(SERVED CHILLED) 2024  
Austria \$16

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

LINGUA FRANCA  
AVNI PINOT NOIR 2024  
Willamette Valley \$19

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

YLLERA BOADA CAMPO DE BUEYES,  
TEMPRANILLO, 2018  
Ribera del Duero, Spain \$18

### FLIGHTS

PICK YOUR OWN \$25

VARIETY POUR  
white, red, bubbles, or rose  
4 of the type you love most \$27

SURPRISE FLIGHT  
let our bartender pick! \$20

ASK ABOUT THE WINE OF THE WEEK ON WEDNESDAYS!

## 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



# BEER MENU

RIVIERA MEXICAN LAGER ~ R+D Brewing

\$6

SIGNAL CLARITY ~ Edit Beer Co.

\$5

SURF WAX IPA ~ Burial Beer

\$5

MYSTIC WATER AMBER ALE ~ Middle James Brewing

\$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

BLANK CHECK (non-alcoholic) ~ Fullsteam Brewery

\$4

SPIKED COCONUT WATER: PASSION FRUIT ~ SUNBOY

\$6

