

## \$7 STARTERS

### TRUFFLED DEVILED EGGS

Salty Sow bacon

### GREEN CHILI PORK

pepper jack, warm buttered tortillas

### GUACAMOLE & CHIPS

add queso 3

### CRISPY BRUSSELS SPROUT LEAVES

golden raisins, pecorino

### DUCK FAT FRIES

110-minute egg\*, cold béarnaise

### “GCP” NACHOS

green chili pork, guacamole, beer cheese, pickled jalapeño

### CURED SMOKED SALMON

red onion, lemon, chive, horseradish cream cheese, and crispy capers

**\$10**

### GARDEN SALAD & SOUP

mixed greens, white balsamic vinaigrette

### CRISPY DELTA CATFISH

kale slaw, chipolte remoulade, served with duck fat fries

### “BBLT” TOAST

pork belly, bacon, fried green tomoates, 2 fried eggs\*, served with cheese grits

### SHRIMP COCKTAIL “STUFFED” AVOCADO

diced red onion, pickled jalapeño, red pepper, chive oil, lemon

### PORK RAGOUT

asiago polenta, parmesan

or not

### CRISPY HOT CHICKEN SANDWICH

all natural white meat chicken, kale slaw, bread & butter pickles, buttered toasted bun, served with duck fat fries

### CHICKEN SALAD SANDWICH

avocado, walnuts, golden and raisins served with fresh fruit and cottage cheese

### BRUSSELS SPROUT CAESAR

add chicken 2

candied almonds, dried cranberries, Parmigiano-Reggiano

**\$12**

### DOUBLE CHEESEBURGER

add bacon 2 · add egg 1 served with duck fat fries

### SALTY SOW FRENCH DIP

brioche bun, au jus, gruyère, horseradish sauce, served with duck fat fries

### TROUT ALMONDINE

quinoa, lentils, spinach, crunch capers, toasted almond brown butter

### PV SALAD

brick chicken breast, kale, arugula, baby spinach, dates, avocado, Point Reyes blue cheese, candied almonds, hard-boiled egg, Salty Sow bacon lardons, sweet onion dressing

### ROASTED SALMON FILET

with black-eyed pea salad and lemon

### SLOW COOKED BEEF SHOULDER

Yukon Gold mashed potatoes, glazed root vegetables, fried egg\*

### HONEY ROSEMARY DIPPED BONE-IN FRIED CHICKEN

served with kale slaw

## \$3 SIDES

kale slaw  
cheese grits  
charro beans  
small garden salad  
mashed potatoes w/gravy

## \$5 DESSERTS

chocolate truffle cake  
crème brûlée  
butterscotch budino  
seasonal sorbet & ice cream

## \$1.75 DRINKS

iced tea  
fresh lemonade  
sodas  
arnold palmer

join us for **SUNDAY BRUNCH**

10am-2pm · Only \$19.95