

Café Menu

**Table #:

Small plates 7

(Served until 4pm Thurs & Fri, & 5 pm Sat & Sun)

- Brie Cheese**- Served with fruit, crackers
- Goat Cheese**- Smothered in cranberries & toasted almonds, crackers
- Focaccia bread bowl**- fresh locally artisan baked warm focaccia, olive oil dip **feat. SC Spice Co.'s** herb blends
- Sharp cheddar cheese**- served with fruit or olives & crackers
- Southern Pimento Cheese**- locally made & served with organic pretzel chips
- Spinach Artichoke dip**- served with pita tips or pretzel chips

Cheese board

(Served until 4pm Thurs & Fri, & 5 pm Sat & Sun)

- Our cheese board includes three cheese selections, crackers, fruit, grilled artisan baked focaccia bread featuring 'South Carolina Spice Co.'s spice blends with olive oil bread dip, & charcuterie skewer 16.49**
*Today's cheese selections: 1 Triple creme aged French Brie, 2 Goat cheese (smothered with cranberries & almonds), & 3 Aged Reserve White Cheddar ** gluten free crackers available! Please let your server know if GF preferred*

Lunch

Lunch entrees are served only until 2 pm sharp

All sandwiches served with our house made coleslaw (vinaigrette based) & pickle

- Turkey & Cheddar Panini**- hand carved oven roasted turkey breast, sharp cheddar, diced tomatoes, sweet caramelized onions, & creamy Dijon aioli. Grilled on fresh artisan baked focaccia **13**
- Ham & Swiss Panini**- Hand carved Applewood smoked ham & baby Swiss cheese, diced tomatoes, sweet caramelized onions, & creamy Dijon aioli. Grilled on fresh artisan baked focaccia **13**
- Reuben**- tender house brined & braised corned beef, baby Swiss, kosher sauerkraut topped with 1,000 Island dressing & Dijon aioli grilled on fresh artisan baked Rye/ Pumpnickel swirl bread **13.79 - 'Rachel' style** (sub roasted turkey breast)
- Kids' Grilled Cheese**- served w/ fruit & juice box **7**
- SPECIAL: House made Chicken Salad on fresh baked croissant 12.49**
- SPECIAL: 'Scoop Salad'**- a generous scoop each of our house made chicken salad & red skinned potato salad served with crackers & fruit **13**
- SPECIAL: Organic roasted red pepper & tomato soup creamy & delicious! | add a cup 5 | bowl 7**
- Tomato Soup & Grilled Cheese**- aged cheddar (yellow or white) grilled into our fresh artisan baked focaccia bread **13**

Salads

- Greek Salad** – organic greens, feta, tomato, kalamata olives, red onion, cucumber, housemade Greek dressing **11.49**
- Blue Salad** - organic greens, aged blue cheese, cranberries, walnuts, red onion, housemade balsamic dressing **11.49**
- Signature Salad** - organic greens, hot bacon, boiled egg, tomato, & toasted almonds with creamy Italian vinaigrette **11.49**

***all salads are meal sized. If you'd like to order a half sized salad, please write in a "1/2" by your checked off salad selection.*

Desserts

(served all day)

- GreatWall Chocolate seven layer cake** decadent layered cake with rich ganache & topped with fudge chunks **12**
- Brûlée Cheesecake 8.49**
- Handmade chocolate truffles 1.75/ea or 4 for \$6.50**