

**DATE: September 7, 2018**

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**TO BEGIN**

**The People's Board**

Andouille, Brie, Gouda, Spanish Chorizo, Marinated Olives, Assorted Pickles, Toasted Baguette **13.5**

**Simplest Salad**

Common Hands Greens, Shredded Carrot, Cucumbers, Roasted Carrot Ginger Vinaigrette **8.0**

**Beets and Fennel**

Honey Whipped Greek Yogurt, People's Farm Beets, Arugula, Toasted Seeds, Citrus Vinaigrette **12.0**

**Wings**

Fried Crispy and Tossed With Savory Chili Sauce & Herbs **12.0**

**Buttermilk Fried Oyster Tacos**

Kimchi Guacamole & Crispy bacon **10.0**

**Pesto Golden Oyster Mushrooms**

Over Baba Ghanoush & Tabbouleh **10.5**

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**ON MAIN**

**Buttermilk Chicken Sandwich**

Creamy Slaw, Garlic Aioli, House Made Pickles. Field Greens Salad **15.5**

**People's Burger**

Highland Hollow Farms Beef, Aged Cheddar, House Ketchup, House Pickles, Lettuce, Tomato, Confit Fries **14.5**

**Royale** House Bacon, Garlic Aioli, Crispy Shallots **16.5**

**Spanish Chicken Sofrito**

Slow Cooked Chicken & Slow Simmered Beans **20.0**

**Jamaican Braised Highland**

**Hollow Oxtail**

Coconut Rice and "Peas" With Island Slaw **21.5**

**Falafel Sweet Potato Burger**

House Ketchup, House Pickles, Lettuce, Tomato, Confit Fries **14.5**

**Red Potato Gnocchi**

Highland Hollow Braised Leg of Lamb, Local Foraged Chanterelles, Parmesan Cream **24.5**

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**MOROCCAN HUMMUS & ALTABELLI  
FAMILY FARM STREET CORN**

Hummus, Shaved Corn Salad, Cilantro, House-made Cheese **10.0**

**Tempura Green Tomatoes**

House Remoulade **9.5**

**Chickpea Feta Salad**

Cucumber, Charred Cippolini Onion, Roast Peppers **9.5**

**SWEETS**

**Cocoa Crème Brûlée**

Homemade Whip **6.5**

**Strawberry Peach Parfait Crumble**

Clotted Cream, Blue Star Farm Strawberries, House Crumble **7.5**

*\*Ask your server about making dishes gluten free, vegetarian or vegan. We have **gluten free buns!***

**Chef: Gabriel Pollow**