

Specials

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF \$15.9

FALAFEL BOWL

Organic greens, chickpea fritters**, cucumber, red onion, ripe + sundried tomatoes, grilled coriander carrots, feta. Hummus, tzatziki sauce and red wine vinaigrette. Flatbreads. GF VO+ \$15.9

MARINATED STEAK*

8 oz. USDA Choice Black Angus flat iron steak, chimichurri. Spanish rice and Southwest corn. GF \$24.9

SHRIMP + SAUSAGE BOIL

½ lb. steamed jumbo shrimp, seared andouille sausage, Yukon gold potatoes, corn cobettes. House made cowboy butter + cocktail sauce. GF \$26.9

PEACHES + CREAM DONUT HOLES

Cinnamon dusted, whipped cream + custard, fresh peaches, mint. V \$9.9

• Available exclusively during Sunday Brunch for RVA Brunch Weekend. 15% of all brunch food proceeds will be donated in support of animals in need at Richmond SPCA. •

RASPBERRY LEMON FIG CAKE

Rolled oats, dried figs, pecans, raw blue agave, cashews, coconut water, lemon, raw virgin coconut oil, raspberries, chia seeds, cinnamon, vanilla, sea salt, edible flowers. V+ GF \$11.9

SOUTHERN CHARM

Tito's Handmade vodka, lemon, peach, iced tea. \$11

• \$1 of every cocktail sold on September 8 will support animals in need at Richmond SPCA. •

AFTERLIFE ELIXIR

Illegal mezcal, Midori, lime, simple, volcanic salt rim. \$13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.