



## STARTERS

- Billionaire Bacon** .....\$10  
Thick cut bacon, candied to sweet & spicy perfection. \*GF
- Baked Brie & Feta** .....\$16  
Baked to order with garlic confit and chef's weekly jam. Served with fresh Amazing Grains baguette.
- Honey Truffle Popcorn Chicken** .....\$14  
Buttermilk fried, drizzled with truffle honey. Served with CRISP sauce.
- Tex-Mex Elote Cup** .....\$14  
Layers of fresh sweet corn, garlic aioli, cotija cheese, Mexican crema, lime juice, spices, hot sauce. House tortilla chips. \*GF
- Chips and Guacamole** .....\$14
- Garlic Knots** .....\$9  
Made fresh daily with garlic, herbs and parmesan.

- Korean Pork Bao Buns** .....\$13  
House kimchi, soy ginger, sesame seeds, cucumbers, radishes.
- Ahi Poke Nachos** .....\$16  
Wonton chips topped with ahi poke, scallions, radishes, fresh jalapenos, wasabi mayo drizzle.
- Baja-style Ceviche** .....\$17  
Red snapper, lime, agave, cucumbers, avocado, onions, jalapeno, radishes, cilantro. Served with house tortilla chips. \*GF
- Sweet Chili Fried Tofu**.....\$14  
Fried tofu tossed in sweet chili sauce, radishes, jalapenos. \*Vegan \*GF
- Deviled Eggs** .....\$13  
Billionaire bacon, Tobiko Caviar, and House pickles. \*GF
- The Daily Board**.....\$28  
Chef's choice of artisanal cheeses and meats, and accoutrements.



## SANDWICHES & IN-BETWEEN

SUBSTITUTE FRIES \$1.50

- HOUSE Burger**.....\$17  
Two Angus Reserve Chuck patties, American cheese, house pickles, minced onion, CRISP sauce. House chips. \*GF bun \$1.50
- Make it a HOUSE Veggie Burger**.....\$17
- Chicken Fried Sandwich** .....\$16  
Buttermilk fried chicken, house pickles, CRISP sauce. House chips.
- Crispy Vegan Burrito** .....\$16  
Lentils, onions, tomatoes, power blend, house corn & pepper salsa, creamy hot sauce, Baja slaw. House chips.
- House Smoked BBQ Pulled Pork Sandwich** .....\$17  
Cheddar, house pickles, fried onions, house bbq sauce. House chips.
- Fried Shrimp Po-Boy** .....\$18  
Mayo, lettuce, tomato, onions. House chips.
- S. Clinton Ave. Tacos** .....\$17  
Served with house tortilla chips, salsa, and guacamole.
- Carnitas** - Aja verde, white onions, cilantro.
- Baja Fish** - Slaw, aja verde, Mexican crema, pickled red onions, cilantro, cojita.
- Vegan** - Slaw, pickled red onions, cilantro, fried tofu, hot sauce.

## SALADS

- CRISP Caesar** .....\$15  
Grilled romaine heart, house creamy parmesan caesar dressing, house croutons, Grana Padana, anchovies, parmesan crisps.
- The South Wedge** .....\$15  
Crisp iceberg wedge, tomato, green onion, bacon, house buttermilk bleu, topped with crispy onions.
- Blackened Ahi Tuna Nicoise Salad** .....\$24  
Cherry tomatoes, hard boiled egg, olives, capers, anchovies, haricot vert, red onions, radishes, arugula, dijon-herb vinaigrette. \*GF
- Grain Bowl** .....\$18  
Ancient grains, power blend, green onions, green apple, dried strawberries, fresh blueberries, goat cheese crumbles, toasted walnuts, house light maple vinaigrette.
- Add tofu**..... \$4 **Add shrimp**..... \$8 **Add Grilled Chicken**..... \$6
- Side Salad**.....\$10  
Chopped romaine, cherry tomatoes, cucumbers, croutons, vinaigrette.



## ENTREES

- Smoked Texas Beef Ribs** .....\$38  
House BBQ sauce, Southern collard greens & garlic mashies. \*GF
- Shrimp 'n Grits** .....\$28  
Cheesy grits, blackened shrimp, pork belly, roasted tomatoes, New Orleans sauce. \*GF
- Heaven in a Bowl**.....\$27  
Pappardelle, pancetta, peas, garlic, sweet gorgonzola.
- CRISP Chicken and Churros** .....\$22  
Buttermilk fried chicken breast tenders drizzled with house hot honey and Barcelona-style cinnamon churros.

- Rabbit Pot Pie** .....\$32  
Served with Spring salad in dijon-herb vinaigrette.
- Blackened Ahi Tuna Tataki** .....\$34  
Served with carrot puree, haricot vert, and soy mustard sauce. \*GF
- Jackfruit BBQ "Pulled Pork"**.....\$22  
Served with mashed yams, collard greens, house Carolina Gold sauce and Texas Toast. \*Vegan \*GF (without the toast)
- "Chicken" and Waffles** .....\$26  
Belgian-style waffle, "chicken" fried oyster mushrooms. Buffalo maple syrup. \*Vegetarian

## FOR THE TABLE

<b>Daily Veg</b> \$7	<b>Southern Collard Greens</b> \$7	<b>Mac 'n Cheese w/ crispy sous vide pork belly</b> \$10	<b>Fries</b> \$7	<b>Housemade Seasoned Chips</b> \$5	<b>Churros</b> \$7
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## Sweet Endings

3-layer Chocolate Ganache Cake \$12	Brownie Sundae \$12	Upside Down Cake \$12	Bourbon Apple Crisp \$12	Vegan, Gluten-free Chocolate Tort \$15
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**Gift Cards available. 20% gratuity added for parties of 8 or more. No separate checks for parties of 8 or more. 3.5% discount will be applied to your bill when you pay cash.**