



CHARCUTERIE

House Olives ^{GF} ^{V+}

Kalamata, Cretan and Castelvetroano · \$6

Charcuterie

Two Seasonal Meats, Two Seasonal Cheeses, Grapes, House Candied Walnuts, Sonder Fig Spread Pickled Accompaniment, \$17 • SUB MEAT FOR THIRD CHEESE \$19

BROschetta

Soft Pretzel, House Chicharrones, House Cheese Sauce, Chives, Chorizo Crema, LC 9 Spice · \$14

Smoked Salmon Board

Tomatoes, Avocado, Lemons, Capers, Pickled Onions, Dill Creme Fraiche · \$15

Burrata ^V

Seasonal Girl & Dug Tomato, Basil, Balsamic, EVOO, Maldon Salt, Cracked Pepper · \$14

NOSHES

Brussels Sprouts ^{GF}

Crispy Brussels Sprouts, Roasted Pork Belly, Coffee Salt, Maple Miso Aioli, Sherry Vinegar, Cilantro · \$12

Poutine

Chuck Roast, House Gravy, Mozzarella, Green Onions, Beer Battered Fries · \$13

Smoked Wings ^{GF}

Brined, Smoked, and Grilled with House Slaw, Alabama White BBQ Sauce FULL \$14 / HALF \$7

Buffalo Cauliflower ^{GF} ^V

Roasted Cauliflower, Buffalo Sauce, Blue Cheese Crumbles · \$10

PATTIES

SERVED WITH BEER BATTERED FRIES

Sonder Burger

Two 4oz Angus Patties, Cheddar, Beer Mustard, 14-Day House Pickles, French Onion House Spread, Brioche Bun \$15 • AVOCADO +\$3

Patty Melt

Two 4oz Angus Patties, Swiss, Red Russian Dressing, Caramelized Onions Sourdough Bread · \$13

^{GF} GLUTEN FREE ^V VEGETARIAN ^{V+} VEGAN

BOARD AND BRUSCHETTA

CHOOSE FOUR · \$14

- 007** Vesper Goat Cheese, Lavender Oil, Olive Tapenade, Sorrel
- Smoked** Smoked Salmon, Dill Creme, Pickled Red Onions, Arugula
- OG** Sliced Roma Tomatoes, Basil, Balsamic Reduction, Parmesan, EVOO
- G.O.A.T.** House Apricot Jam, Goat Cheese, Arugula
- Duxelle** Brie, Roasted Mushrooms, Caramelized Onions, Balsamic Reduction
- Savory** Pesto Spread, Pepperoni, Roasted Tomatoes, Parmesan
- Sweet** Brie, Green Apple, Fig Jam, Arugula
- Republique** Brie, Coffee Salt, Berries, Honey

Händls

SERVED WITH HOUSE SLAW OR HOUSE CHIPS. ADD HOUSE SALAD, FRIES, OR MAC N CHEESE • +\$3

Chicken Salad Croissant

Lemon-Tarragon Chicken Salad, Swiss, Lettuce, Tomato · \$13

Shrimp Tacos

Pineapple Pico, Bako Sauce, House Slaw, Cilantro, Flour Tortillas · \$13
SUB CORN TORTILLAS +\$1

Schrute Sandwich ^V

Hoagie Roll, Beet Milanese, House Slaw, Pepperoncini, Gorgonzola, Ranch, Crystal Hot Sauce, Mayo · \$13

Piggie Smalls

Grilled Sourdough, Roasted Pork Belly, Smoked Ham, Arugula, Roasted Tomato, Avocado, Mayo · \$15

Grinder

Pepperoni, Genoa Salami, Provolone, Lettuce, Tomato, Onion, Olives, Oregano Vinaigrette, Mayo, Pepperoncini · \$13

Buffalo Chicken

Fried Chicken, Red Onion, Buffalo Sauce, Lettuce, Mayo, Ranch · \$15

Caprese ^V

Pesto, Fresh Mozzarella, Tomato, Arugula, Balsamic, EVOO, Maldon Salt, Cracked Pepper · \$11

Cubano

Brick-pressed with Smoked Ham, Pork Belly, 14-Day House Pickles, Swiss, Yellow Mustard · \$14

Bako Burrito

Shaved Ribeye, Beer Battered Fries, Caramelized Onion, Jalapeño, Cheddar, Bako Sauce · \$15

F.O.R.K.S

ADD AVOCADO +\$3, CHICKEN +\$4, SHRIMP +\$6

Golden Girl ^V

Harvest Greens, Candied Walnuts, Shaved Brussels Sprouts, Roasted Butternut Squash, Quinoa, Golden Raisins, Golden Beets, Gorgonzola Cheese, Amaro Vinaigrette · \$13.5

Super Food ^{V+}

Kale, Quinoa, Avocado, Golden Beets, Roasted Tomato, Toasted Sunflower Seeds, Mixed Greens, Lemon Vinaigrette · \$12

Poke

Ahi Tuna, Edamame, Avocado, Radish, Black Sesame Seeds, Wonton Crisps, Togarashi, Cucumber, Mixed Greens, Ponzu Dressing · \$15

Chopped Cobb ^{GF}

Chicken, Bacon, Tomato, Avocado, Hard Boiled Egg, Red Onion, Blue Cheese, Mixed Greens · \$13

• ENTRÉE • EMPORIUM

AVAILABLE DAILY AFTER 4 PM

Farmstead Succotash ^{GF} ^V

Anson Mills Farro, Roasted Squash, Sautéed Carrots, Golden Broth, Aged Parmesan, Peanut Romesco, Girl & Dug Greens · \$19

Fried Chicken

12-Hour Brined Half Chicken, Mashed Potatoes, House Gravy, Antebellum Corn Bread, House Slaw · \$22

Hoppin' Sean ^{GF}

Duck Thigh Confit, Anson Mills Carolina Gold Rice & Red Peas, Antebellum Corn Bread Crumble, LC Puree · \$24

Cioppino ^{GF}

White Fish, Stewed Mussels, Clams, Shrimp, Tomato, Garlic, White Wine, Basil · \$23

Short Rib ^{GF}

Braised Redhouse Beef Short Rib, Carrots Two Ways, Mashed Potatoes · \$28

Carbonara

Semolina Pappardelle, Pancetta, Cured Egg Yolk, English Peas, Parmesan White Wine Sauce · \$21

Sonder Salmon ^{GF}

Seared Salmon, "Dirty Farro," Maple Miso Aioli, Sugar Carrots, Girl & Dug Herb Salad · \$26

SONDER STEAK

SERVED WITH HOUSE SALAD & CHOICE OF SIDE
Grass-Fed, Garlic Herb Butter, Sea Salt

Redhouse Top Sirloin 10oz · \$30
Redhouse Bone-In Ribeye 18oz · MP

House Steak Sauce +50¢ • Blue Cheese +\$1
Caramelized Onions +\$2