

LUNCH



SMOKED FISH SPREAD	\$12
Smoked local seasonal fish, cucumber, jalepeño, caper, red onion, house sweet spicy pickles, Accidental Baker crackers	
ROASTED CAULIFLOWER GF, V	\$11
Harissa hummus, roasted tomatoes, feta, lemon vinaigrette, dukkah, benne seeds	
DUCK QUESADILLA	\$14
Duck confit, brie and jack cheeses, figs, scallions	
THREE TACOS GF	\$12
Seasonal fish, cabbage, pickled black beans, honey chipotle lime sauce, radish, cilantro	

HANDHELDS



All Handhelds come with your choice of: fries, tomato/cucumber/garbanzo salad, or side salad.

VEGETABLE GRILLED CHEESE V	\$12
Fontina, grilled portobello, caramelized onion, roasted garlic, tomato	
SMOKED SALMON SANDWICH	\$14
Smoked organic Scottish salmon, tarragon aioli, cucumber, wheat	
AVOCADO BLT	\$14
Avocado, bacon, lettuce, tomato, choice of bread	
ITALIAN BEEF DIP	\$14
Sliced roast beef, provolone, au jus	
CHICKEN SANDWICH	\$13
Fried or grilled, lettuce, pimento cheese, house dill cucumber, brioche	
BURGER & FRIES*	\$15
Two house-ground patties, American cheese, grilled onion, lettuce, pickle, Russian dressing, brioche	

SOUP, SALADS & BOWLS



SOUP OF THE DAY

Ask your server for today's selection and price

MIXED BABY GREENS GF, V	\$7/\$11
Apple, celery, onion, pickled fennel, candied pecans, white balsamic vinaigrette	
GRILLED CAESAR*	\$7/\$11
Grilled romaine, pomegranate, anchovy Caesar dressing	
ROASTED BEETS GF, V	\$11
Mixed beets, whipped goat cheese, pepitas, frisee, lemon vinaigrette	
MAYTON BOWL V, GF	\$11
Black beans with tomatoes and arugula, avocado, brown rice, pico, tortillas, sunflower seed garnish	
ADD:	
SHRIMP	\$6
SALMON*	\$9
GRILLED CHICKEN	\$6

V = vegetarian GF = gluten free

20% gratuity will be added to parties of 6 or more.

Substitutions politely declined. We are happy to omit ingredients upon request.

*Items marked with an asterisk may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.