





# post & beam

## PLANT-BASED

Torn Kale & Endive Salad with Roasted Squash, Spiced Pecans, Seasonal Apple & Maple Balsamic Vinaigrette (VE)	16
Vegan Crab Cakes, Black Eyed Pea Hummus, Aioli, Spicy Kale Slaw (VE)	20
Grilled Vegetable Skewer, Saffron Rice, Red Pepper Romesco (VE)(GF)	20

## SIDES

Toast - Wheat or Sourdough	3	Fried Catfish Nuggets	9
Breakfast Potatoes (v)	5	Smoked Salmon Croquettes	11
One Pancake	5	Smoked Bacon	6
One Buttermilk Waffle	7	Chicken Apple Sausage	6
One Egg	3	Grits (contains dairy, shellfish)(GF)	7
Egg Whites	6		
Buttermilk Biscuits with Whipped Honey Butter (v)			3.5

(V) Vegetarian (VE) Vegan (GF) Gluten Free

### PLEASE NOTE

Our dishes are made to order by our dedicated staff, using the freshest ingredients. Unless it's our mistake, returns are strongly discouraged.

No substitutions please except in the case of allergies.

Please notify your server of any allergies or dietary restrictions.

We accept a maximum of (3) credit cards per table and one check per table.

18% service fee added on parties of 8 or more.