

# Dinner



## Small Plates

<b>Brown Butter Cornbread</b>	8
<i>local honey, jalapeño butter</i>	
<b>Country Ham Biscuit</b>	9
<i>black pepper biscuit, Benton's country ham, arugula, lemon vinaigrette, pepper jelly, mayo</i>	
<b>Potato Soup</b>	10
<i>leeks, Shroomery mushrooms, crispy prosciutto</i>	
<b>Citrus + Fennel Salad</b>	14
<i>local lettuces, feta, shaved fennel, orange, candied almonds, citronette</i> <i>*add chicken - 9 / Faroe Island salmon - 12</i>	
<b>Buffalo Mozzarella</b>	22
<i>roasted pistachios, pomegranate molasses, EVOO, 16 Bricks arcade sourdough</i>	
<b>Artisan Cheese + Charcuterie Board</b>	26
<i>three house-cured meats, two local cheeses, pimento cheese, mustards, pickles, preserves, 16 Bricks arcade sourdough</i>	
<b>Grilled Oishii Shrimp</b>	17
<i>chili + lime marinated, cilantro</i>	
<b>"Tots"</b>	10
<i>parmesan potato bites, chili garlic mayo</i>	
<b>Rutabaga Fritters</b>	10
<i>herbs, sumac, honey thyme yogurt dip</i>	
<b>Hand-Cut Beef Fat Fries</b>	7
<i>tossed with parsley + garlic, garlic aioli</i>	

## Large Plates

<b>Coppin's Burger</b>	22
<i>steakburger, applewood-smoked bacon, boursin cheese, carolina mustard bbq, pickles, lettuce, challah bun, beef fat fries</i>	
<b>Grilled Eggplant</b>	28
<i>soy-marinated, blistered cherry tomatoes, spaghetti squash, lime + pink peppercorn brussels sprouts, lemongrass + coconut milk</i> <i>add chicken - 9 / Faroe Island salmon - 12</i>	
<b>Pan-Seared Sablefish</b>	34
<i>roasted carrots, sweet mirin basmati rice, red pepper + lime purée</i>	
<b>Roasted Chicken</b>	31
<i>roasted squash, crispy smashed potatoes, jus</i>	
<b>Bone-In Short Rib</b>	30
<i>hoisin + demerara-braised, Weisenberger grits, marinated onions</i>	

20% gratuity will be added to parties of 8 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

We believe in using the freshest + highest quality ingredients available