

FOOD MENU



SC CLASSICS

*CHURRASCO \$16

TN raised, grass-fed steak*, avocado, soft fried egg*, tomato, chimichurri, & aioli, daily house made buns.
 vegetarian option \$9, chicken option: \$15

3 HOT CHICKEN TACOS \$12.5

Nashville hot chicken(de-boned thigh), sesame slaw, aioli, on soft corn tortillas. choose: not hot, mild, medium, hot, stupid hot.

*SC BURGER \$14 **SUBSTITUTE PIMENTO CHEESE: + \$2**

TN raised, grass-fed, beef patty 6oz*, bacon, white cheddar, pickled onions, and aioli, daily house made buns.

SIDES

SMALL FRENCH FRIES \$4

SESAME SLAW \$3.25

SMALL QUINOA SALAD \$3.25

MED QUINOA SALAD \$7

LARGE FRENCH FRIES \$6.5 12OZ

OTHER ADD ONS:

avocado \$2
 bacon \$2.75
 fried egg \$1.50
 extra chicken \$4.75 5.5OZ
 extra fried chicken \$4.75 5.5OZ
 extra beef patty// steak \$6
 salmon \$6

AIOLI // SPICY AIOLI \$1
 CHIMICHURRI \$1.25
 RANCH \$2

APPETIZERS

BEEF TARTARE \$15

Local beef dressed in smoked aioli and fresh herbs served with pita chips and arugula salad

*SMOKED OCTOPUS SALAD \$19

Grilled and smoked octopus atop mixed greens, romesco, chimichurri, and cherry tomatoes

*CAMARON PEPIADO \$9.5

Shrimp tossed in avocado, aioli, pickled onion served over corn tostada two tostadas

HUMMUS \$12

Traditional hummus served with soft naan spread veggies

*BISTEC AU POBRE \$14

Bowl of french fries, sliced steak, soft egg caramelized onion
 add chimichurri \$1.25

FLATBREADS \$13

CHOOSE FROM THREE STYLES

Margherita - tomato, cheese, basil

Hot chicken - cheese, hot chicken, sesame slaw.

Pepe. pepperoni and cheese

SNACKS

CHEESE EMPANADA \$4

BEEF EMPANADA \$6

hand pie filled with beef & onion.

PIMENTO CHEESE

EMPANADA \$4.75

hand pie filled with house-made pimento cheese.

ALFAJOR COOKIE \$4

CREPE OR WAFFLE \$5

dulce de leche preserves
 nutella honey maple syrur
 extra filling \$.75



TIRAMISU 12

ENTREE 1ST SMALL SIDE WITH ENTREE +\$2.5

SMOKED SALMON & EGG \$16.5

smoked salmon (wild caught, smoked in house), hard boiled egg, bacon, arugula, radish, pickled onions, capers, tossed in aioli, daily house made buns. without salmon \$9

CUBANO \$13

pulled pork, pork loin, white cheddar, whole grain mustard, bread & butter pickles, daily house made buns..

SC CHICKEN SANDWICH \$14

Nashville hot chicken(de-boned thigh), sesame slaw, avocado, aioli, daily house made buns.
 choose: not hot, mild, medium, hot, stupid hot.

QUINOA SALAD \$11

Vegan, gluten free, dairy free

quinoa, mixed greens, pickled onions, carrots and jalapenos, lemon vinaigrette. add: fried egg* +\$1.50 chicken//pork loin +\$4.50 steak* +\$6 smoked salmon +\$6 bacon +\$2.75

GRILLED CHICKEN SALAD \$12

grilled chicken 6oz, soft fried egg*, mixed greens, pickled onions, granola, avocado, espresso vinaigrette.

SUBSTITUTE STEAK OR SMOKED SALMON +\$6

BUTTERNUT SALAD \$11.5

grilled butternut, green, pickled onions, cotija cheese, roasted red pepper sauce, avocado. add: fried egg* +\$1.50 chicken//pork loin +\$4.50 steak*/smoked salmon +\$6

RAMEN \$12 // PULLED PORK RAMEN \$14//

HOT CHICKEN RAMEN \$14

chicken dashi (dense bone broth), mushrooms, wheat noodles, green onion, half of a soft boiled egg*.
 pulled pork added in, or nashville hot chicken (de-boned thigh) served on the side.
 heat levels for hot chicken: not hot, mild, medium, hot, or stupid hot.

CHICKEN AND WAFFLES \$11

nashville hot chicken(de-boned thigh), waffle, maple syrup, bread and butter pickles. choose: not hot, mild, medium, hot, stupid hot

3 BUTTERNUT TACOS \$11.50

Vegan, gluten free, dairy free

grilled butternut, aioli, pickled onions, cotija cheese, green, on soft corn tortillas.
 vegan option available.

WALKER BROTHERS BEVERAGES

COLD BREW ICED COFFEE 8 OZ \$3.5 12OZ \$5.5
 AMERICANO \$3.5
 CAPPUCCINO \$4.5
 CORTADO \$4
 DOUBLE ESPRESSO \$3
 DRIP COFFEE \$3.5
 LATTE// ICED LATTE \$4.50
 MOCHA// ICED MOCHA \$4.75
 WHITE MOCHA// ICED WHITE MOCHA \$4.75

+FLAVOR SYRUP \$.75
 caramel peppermint
 chocolate sugar free vanilla
 french vanilla vanilla
 hazelnut white chocolate
 honey

MILK OPTIONS
 Whole/Almond
 Oat Milk +\$.50

DRAFT BEER & CIDER 5.75

PILSNER

LAGER

IPA

BROWN ALE

DOMESTIC

STOUT

BLONDE ALE

WHEAT ALE

CIDER

KOMBUCHA

COCKTAIL & WINE

12

10/40

CULTURE MARTINI

OLD FASHIONED

BOULEVARDIER

MARGARITA

P'S HOT TODDY

DEPOT NEGRONI

MOSCOW MULE

SUBMINT MOJITO

COSMO CULTURE

PISCO SOUR

ROSE

POLISHED

SORRISO

RED

ANONYMOUS CABERNET SAUV

HEARTLESS CABERNET SAUV

THE BEST RED BLEND(SWEET)

WHITE

ANONYMOUS SAUV BLANC

CANNED WINE (R.SWEET)

INDICENT RED

COCKTAIL WINE

MIMOSSA / ORANGE OR

PINEAPPLE

APEROL SPRITZ / RHUBARB OR

CRANB