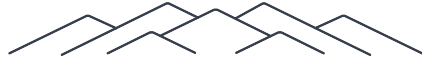


AMATERRA

KITCHEN + SOCIAL CLUB



TO BEGIN

Trout Dip 10

Dill potato chips

Warm Pimento Cheese VEG 12

Harissa aioli, fried saltines

Seasonal Hummus VEG 10

Roasted garlic-basil hummus, preserved lemon, chili oil, crispy shallot-cashew gremolata, grilled One Loaf sourdough

Trio of Spreads Board 24

Choose all three of the above spreads and dips to enjoy together

Meat & Cheese 29

Country pâté, duck liver mousse, salumi, rotating cheese selection, pickles, sweet pepper jam, grilled One Loaf sourdough

Oyster on the Half Shell* MP

Minimum of 4, served with mignonette, house hot sauce, lemon

Marinated Olives GF VEG 9

Orange zest, roasted garlic, Aleppo pepper, EVOO

Seasonal Soup & Accompaniments 9

Add grilled sourdough 4

FROM THE GARDEN

Iceberg Wedge 16

Iceberg, blue cheese, chives, ham hock "jerky", fried green tomatoes, green goddess dressing

Caesar 14

Romaine, parmesan, torn croutons, lemon-anchovy dressing

Add chicken 9

Add grilled shrimp 11

Add salmon 20

Add cup of seasonal soup 4

Burrata 22

Basil, smashed tomato, candied pecan, spiced honey, Durant olive oil, smoked salt, crispy ham, grilled One Loaf sourdough

SANDWICHES

Served on One Loaf sourdough bread with choice of Caesar, fries, or dill chips. Add cup of seasonal soup 4

Grilled Pimento Cheese 16

Sweet and spicy pepper jam, bacon

Turkey Reuben 21

Sauerkraut, Swiss cheese, Russian dressing, marble rye

BLT 17

Pork belly, iceberg lettuce, fried green tomato, Amaterra chardonnay-cheese "fondue", Duke's mayo

GF Gluten Free
VEG Vegetarian
V Vegan

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All items are cooked to order. Please inform your server of any dietary restrictions. Our operation has shared preparation and cooking areas and is not food allergen or nut-free.

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