

Executive Chef: Greg Garrison

Chef de Cuisine: Analisa LaPietra

LUNCH MENU

Summer 2018

SNACKS

DEVEILED EGGS - 9

smoked trout, capers, caviar, chives

CRISPY BRUSSELS SPROUTS - 10

chili-lime sauce, cilantro, pickled carrots

CHARRED WINGS - 10

Memphis dry rub, sweet vinegar,
Gongonzola ranch, carrot-chile emulsion

STREET CORN - 8

garlic aioli, cotija, lime, espelette

SALADS & SANDWICHES

COBB SALAD - 10

mixed greens, Gongonzola, tomato,
hard boiled eggs, bacon, onion

HEIRLOOM TOMATO SALAD - 12

local greens, gazpacho vinaigrette,
Sea Island red pea falafel

FRIED OYSTER ROLLS - 15

jalapeño remoulade, house pickles, fries

CRISPY CHICKEN SANDWICH - 14

smoked roo island, cheddar, fries

GRASS-FED ANGUS BURGER - 15

bacon jam, cheddar, house pickles,
garlic aioli, fries



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