

Small + Shared Plates

KUNG PAO BRUSSELS SPROUTS v gf
crispy brussels, peanuts, sesame seeds, crispy shallots,
kung pao dressing.
9.

THE D + D BOARD
seasonal dips, chips, crackers, cheeses, and charcuterie.
Ask your server for weekly features.
15.

PARATHA FLATBREAD
olive oil & lemon labne, crispy chickpeas, soft herbs,
burnt coriander.
7.

CHICKEN WINGS gf
10 buffalo wings with bleu cheese.
14.

TRASHCAN FRIES
garlic and herb tossed french fries, 26 month aged gouda,
sous vide egg.
12.

INVERTED NACHO
add chicken \$6/steak \$9/pork \$6
cotija, guacamole, sour cream, charred corn salsa, pickled jalapeños, cilantro.
13.

Sandwiches

served with fries or house greens.
add bacon + 2, egg +2, avocado +2, cheddar +2.

THE CENTER SQUARE BURGER
6 oz burger, shrettuce, dill pickles, caramelized onions,
american cheese, sesame seed bun.
15.

CAROLINA GOLD PULLED PORK SANDWICH
bbq pulled pork, celery slaw, bourbon jalapeño pickles,
garlic mayo on a toasted Hawaiian bun.
14.

CRISPY CHICKEN SANDWICH
buttermilk fried chicken breast, shrettuce, dill pickles,
toasted Hawaiian bun.
14.

SOLARIUM WRAP v
pressed tofu, roasted celery root, cabbage, carrot,
sunflower seed crunch, maple balsamic.
14.



Salads

add chicken +6, steak + 9.

SPICY KALE CAESAR
gluten free upon request
shredded kale, shaved pecorino, croutons.
9.

ICEBERG WEDGE
gluten free upon request
house buttermilk ranch, bacon, red onion, tomato,
hard boiled egg, dill, chive.
12.

RAW FENNEL & KOHLRABI SALAD v gf
radishes, pink grapefruit, ricotta salata,
lemon dijon vinaigrette.
11.

Main Plates

CLASSIC STEAK & POTATOES gf
10 oz skirt steak, Syracuse salt potatoes, charred onion,
sriracha steak sauce.
28.

PAN SEARED HALF CHICKEN gf
spice brined chicken, coconut creamed spinach,
pickled mango, cilantro pesto.
26.

PAN SEARED HAKE
green broth, sweet peas, roasted carrot,
charred scallions, sourdough.
24.

GREEN CURRY BOWL v
cauliflower, sweet potato, green beans, flat rice noodles,
coconut green curry sauce, bibimbap pickles, furikake.
22.