NATTY GREENE'S

KITCHEN + MARKET



THE BUTCHER, THE BAKER, & THE BEER MAKER

AT THE BEGINNING

FRIED CAULIFLOWER

With tomato dipping sauce. 8

FRITTER CAKES

Corn & scallion with orange habanero marmalade. 8

HAM SPREAD

With pickles & toast points. 8

SOULSHI

Fried chicken, brown rice, pimento cheese, & sage, wrapped in a collard green leaf, topped with barbecue sauce. **8**

COLLARD DIP

Cider braised collard dip topped with bacon, served with toast points. 8

SAUSAGE PLATE

With pickles & mustard. 10

TOMATO & MOZZARELLA

With basil, olive oil & balsamic. 10

RAILROAD SHRIMP

Grilled shrimp with pickled Brussels sprouts & sun-dried tomato spread. **12**

BEET CURED SALMON

Rubbed with tarragon, dill & horseradish, served with a lemon wedge.* 13

INTO THE GARDEN

Ranch, Blue Cheese, Honey Mustard, Caesar, Lemon Vinaigrette

K+M

Mixed greens topped with tomato, onion, mushroom & croutons. Full 8 / Half 5

CAESAR

Romaine hearts, Parmesan, anchovies, Caesar dressing & croutons.* Full 9 / Half 6

WEDGE

Iceberg wedge topped with blue cheese, bacon, tomato, green onion & croutons. 10

CHOPPED

Mixed Greens tossed with chopped ham, Swiss, tomato, celery, olive, Parmesan & lemon vinaigrette. 12

ADD: Chicken 6, Cajun Shrimp 6, Steak 8

FROM THE WELL

Soups 6

MUSHROOM CHICKEN BEEF SEAFOOD

BETWEEN THE GRAIN

Choose One Side.

SLOPPY JOE

Chopped steak with sun-dried tomato sauce on a round. 9

SMOKED TURKEY SALAD

With dried cranberry, lettuce & tomato on sliced bread. 9

BEET BURGER

Topped with Muenster, lettuce, tomato, onion, pickle & K+M mayo on a round. 9

BRAISED BRISKET

With natural sauce, pickles, Muenster & mustard on a sliced baguette. 10

POT BELLY MELT

Pork belly, brown sugar bourbon soaked cherries, chow chow & Muenster on grilled bread. **10**

DRY RUBBED CHICKEN

Topped with sun-dried tomato spread, avocado & pickled onion on a round. 11

MILL SUB

Salami, rosemary ham, soppressata, lettuce, tomato, onion, mozzarella & lemon vinaigrette. **12**

CAESAR CLUB

Smoked turkey, rosemary ham, bacon, lettuce, sun-dried tomato spread, Parmesan & Caesar dressing on sliced toast.* 12

SHRIMP POBOY

Topped with lettuce, tomato & K+M mayo on a hoagie. 12

THE BILL

Corned beef topped with Swiss, mustard & slaw on rye. **12**

THE HORN

Pastrami topped with Swiss, mustard, & slaw on rye. 12

BUTCHER BURGER

Topped with Muenster, lettuce, tomato, onion & K+M mayo on a round.* **12**

SMOKED SALMON

Bacon, avocado, pickled onion & caper crème fraîche on sliced bread. **14**

ON THE SIDE

A La Carte 3

THICK CUT FRIES
SWEET POTATO CHIPS
SCALLOPED POTATOES
ITALIAN PASTA SALAD
COLLARD GREENS
STEWED TOMATOES & OKRA

NATTY GREENE'S

KITCHEN + MARKET



THE BUTCHER, THE BAKER, & THE BEER MAKER

AMONG THE REST

SHRIMP MAC N' CHEESE

With tomato & basil. 12

Choose two sides for the following.

AIRLINE CHICKEN BREAST

Grilled boneless chicken breast with drumette with a cauliflower puree. 15

BONE IN PORK LOIN

Grilled and topped with peach-basil chutney. 18

PORCHETTA

Stuffed with sun-dried tomatoes and Swiss chard, topped with bacon glaze. 20

DUCK BREAST

Seared and topped with orange habanero marmalade.* 28

LAMB CHOP

Grilled and topped with cherry reduction.* 32

DAILY CATCH

Ask your server about today's fresh cut fish!* Market Price

All Cuts: Braveheart Black Angus PRIME Beef

(the highest level of marbling in the U.S. beef grading system)

FILET

8 oz. center cut filet.* 32

NY STRIP

16 oz. thick cut strip.* 30

RIBEYE

16 oz. thick cut ribeye.* 30

ON THE SIDE

A La Carte 3

THICK CUT FRIES
SWEET POTATO CHIPS
SCALLOPED POTATOES
ITALIAN PASTA SALAD
COLLARD GREENS
STEWED TOMATOES & OKRA

AT THE FINALE

Desserts 6

PEACH COBBLER

TRIPLE CHOCOLATE TART

RICOTTA CHEESECAKE

FOSTER BANANA PUDDING

CRANBERRY
BREAD PUDDING

*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.