

# LUNCH

## SNACKS

MEAT & CHEESE chef's choice artisan cured meat and cheese, pickles, mustard, Tiller toast  
TARVIN SHRIMP WRAPS pickled shrimp, red onion, coriander, bibb lettuce  
CHARRED SPRING ONION DIP trout roe, John's Island asparagus  
SMOKED COBIA PATE mustardseed, pickled onion, soft herb  
EAST COAST OYSTERS\* classic accompaniments

## SALADS AND SOUPS

GREEN GAZPACHO cucumber, fennel, spring onion, almond, pickled grape, cilantro, chili  
POST HOUSE SALAD iceberg, chioggia beet, chickpea, sprout, benne yogurt vinaigrette  
CAESAR boquerones, parmesano reggiano, Tiller breadcrumb  
SAIGON CHICKEN SALAD local cabbage, peanut, cilantro, crispy shallot

## SANDWICHES

PIAZZA SANDWICH prosciutto, crescenza, arugula, saba, greens  
TUNA BELLY MELT vermont cheddar, comeback sauce, Tiller sourdough, greens  
BACK BAR BURGER b&b pickles, special sauce, fries  
FISH SANDWICH green tomato tartar, shrettuce, fries

## PLATES AND BOWLS

SPRING VEGETABLE & QUINOA BOWL lacinato kale, radish, pecan, spring garlic vinaigrette  
BROILED NC SUNBURST TROUT verjus soaked raisin, celery, sage, chicory, new potatoes  
STEAK FRITES maître d' butter, watercress  
CHICKEN PAILLARD arugula, frisée, saba  
AHI POKE BOWL Charleston Gold rice, cucumber, arrowhead cabbage, soy, sesame  
PACCHERI NERO royal red shrimp, calabrian chili, garlic, soft herbs

