

DINNER

HAPPY HOUR 3PM-5PM
DINNER 4:30PM - CLOSE

SALADS

KALE AND STRAWBERRY SALAD 11.5 (v)

kale, red onions, candied bacon, candied walnuts, chevre, and roasted strawberry balsamic vinaigrette

add chicken for 3

add korean hanger 6.25

MEDITERRANEAN SALMON SALAD 16

seared salmon, arugula, cucumbers, cherry tomatoes, red onion, roasted shallot vinaigrette, and feta

**ASK ABOUT
THE GRITS OF THE DAY**

SANDWICHES

served with (1 choice):

mixed green salad, potato salad, griddled potatoes, or black beans with pico and sour cream

or for **1.5** more, substitute: sauteed greens, collards and bacon, baked mac and cheese, homemade cornbread, or Anson Mills grits

SMOKED ANGUS AU JUS 16

chipped smoked angus, pickled mustard seed, smoked cheddar on griddled artisan baguette

REUBEN'S REUBEN 13

corned beef, gruyere, kimchi, and sambal mayo on griddled rye

NIMAN RANCH PRIME CHUCK BURGER* 14

seared to order with lettuce, tomato, and onion on brioche bun

add Tender Belly bacon for 2.25

add cheddar, bleu, or gruyere for 1

THE UNIVERSAL PHILLY 14

korean style hanger steak grilled to order, onions, red peppers, jalapeños, and gruyere on griddled artisan baguette, with side of garlic aioli

TEQUILA LIME CHICKEN 14

tequila lime marinated chicken, Tender Belly bacon, pepper jack, arugula, avocado, pico, and jalapeño aioli on griddled sourdough

BANH MI 12.5 (v)

marinated tempeh, arugula, cilantro, pickled vegetables, and sambal mayo on griddled artisan baguette

sub hanger steak + 5*

THE UNIVERSAL BLT 12.5

bacon, arugula, pico, avocado, and jalapeño aioli on griddled rye

THE U VEG SANDWICH 13.5 (v)

cucumber, tomato, arugula, sprouts, avocado mash, havarti dill cheese, olive tapenade, and pimentón aioli on griddled sourdough

DINNER PLATES

GREEN AND GRAIN BOWL 15 (v) (gf)

black barley, brown rice, sauteed kale, smoked sweet potato, pickled beets, shaved cucumber, gochujang, and mint chutney

add chicken for 3

add korean hanger 6.25

UNIVERSAL'S HOPPIN JOHN 16

crispy fennel braised pork belly, black eyed peas, cornbread, collards, pickled gold beets, and scallions

CORNED BEEF TACOS 13

corned beef, potatoes, poblano-cheddar crema, white onions, cilantro, avocado, and roasted salsa verde

LOADED MAC AND CHEESE 13

with bacon, caramelized onions, gouda, pepperjack, cheddar, and topped with sriracha, sour cream, and green onions

BISON STROGANOFF 18.5

bone in bison short rib, papardelle pasta, mushrooms, caramelized onions, cream, mustard, and thyme

(v) = IS OR CAN BE MADE VEGETARIAN; PLEASE SPECIFY IF YOU ARE VEGAN

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**GLUTEN FREE items are cooked in proximity of gluten. We are not a gluten free kitchen.

BFD

Breakfast for Dinner

HAPPY HOUR 3PM-5PM
DINNER 4:30PM - CLOSE

CORN BREAD RANCHEROS 14 (v)

black beans layered with cheddar cheese, cornbread, roasted tomato salsa, pico, two eggs*, sour cream and avocado

THE NITTY GRITTY 11.5 (v)

bowl of heirloom Anson Mills grits, two eggs* and choice of meat (house pork sausage, chicken apple sausage, bacon, ham, or veggie sausage)
sub hanger steak + 5*

PORK GREEN CHILI AND GRITS 14

pork green chili, two eggs*, avocado, sour cream, seasonal greens, and pico over Anson Mills grits

CORNERD BEEF HASH 13.5

cornerd beef, potatoes, sweet potatoes, caramelized onions, kale and two eggs*

BISCUITS AND GRAVY 11 (full)/7 (half)

two biscuits smothered with our spicy pork sausage gravy
add two eggs for 2*

THE UNIVERSAL 13.5 (v)

two eggs* any style, choice of meat(house pork sausage, chicken apple sausage, bacon, ham, or veggie sausage), potatoes or grits, and a plain pancake or biscuit and gravy

sub gluten free pancake + 1, sub berry or banana pancake + .75

-sub salad instead of grits or potatoes + 1.5

-sub korean style hanger steak + 5*

NO ADDITIONAL SUBSTITUTIONS

STACK OF BUTTERMILK PANCAKES 9 (GLUTEN FREE 11)**

single plain pancake 6 (gluten free** 7)

STACK OF BLUEBERRY OR BANANA WALNUT PANCAKES 10 (GLUTEN FREE 13)**

single berry/banana nut pancake 6.5 (gluten free** 7.5)

ON THE SIDE

mixed green salad 4.5

potato salad 4.5

griddled potatoes 4.5

black beans with pico and sour cream 4.5

sauteed greens 4.5

collards and bacon 4.5

baked mac and cheese 4.5

homemade cornbread 4.75

Anson Mills grits 4.75

DESSERT

CHOCOLATE BOURBON CUSTARD TOAST 10

brioche soaked in nutmeg custard overnight, griddled, baked, and garnished with chocolate bourbon caramel sauce and cream anglaise

CHOCOLATE CHIP ICE CREAM SANDWICH 6

homemade chocolate chip walnut cookie with vanilla ice cream

WE PROUDLY MAKE EVERYTHING FROM SCRATCH AND OCCASIONALLY CAN SELL OUT OF ITEMS ON OUR MENU.

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