



PUB GRUB  
available in the  
bar area only

## QUICK BITES

- PANKO ONION RINGS** 8  
pickled chilies, spicy garlic aioli
- SPICED OLIVES** 7  
truffled flatbread, shaved pecorino
- TRUFFLE PARMESAN FRITES** 8  
fresh herbs, truffle salt, aioli
- CHIPS & DIP** 7  
house 'epic' chips, cippolini onion dip

## SHARED TASTES

- ARTICHOKE DIP** (\*gfo) 15  
baby spinach, grilled artichoke hearts,  
boursin cheese, wood-grilled flatbread
- MEAT & CHEESE** 20  
chef's inspiration of cured and smoked meats,  
local and artisanal cheeses,  
seasonal accoutrements
- SIVE CHICKEN WINGS** (\*gfo) 11  
crispy smoked whole chicken wings,  
crudité veggies, choice of traditional buffalo,  
gochujang bbq, or savannah bbq
- CALAMARI FRITTI** 13  
pickled chilies, fried capers, basil,  
fennel pomodoro
- SEARED PRIME STEAK TIPS\*** (gfo\*) 17  
smoked blue cheese, forest mushrooms,  
caramelized cipollini onion, bacon,  
bourbon demi crème, grilled flatbread

## SALADS

- add:
- prime beef tips\* 10  
roasted verlasso salmon\* 7  
herb grilled chicken 6
- CAESAR** (\*gfo) side 7 | entrée 11  
romaine lettuce, traditional garlic dressing,  
reggiano 'two ways', semolina crouton
- WEDGE** (\*gf) side 8 | entrée 12  
baby iceberg, house bacon, cured tomato,  
smoked blue cheese, chopped egg,  
buttermilk ranch
- URBAN GARDEN** (\*gf) side 8 | entrée 12  
artisan lettuces, cress, pickled strawberries,  
citrus segments, blueberries, feta,  
spiced pepitas, bermuda onion,  
ginger vinaigrette

## SOUPS

- SIVE ONION SOUP** (\*gfo) 8  
caramelized vidalia and red onion, shallot,  
scallion, garlic, madeira broth,  
baked gruyère crouton
- PEA & CRAB VELOUTE** (\*gf) 8  
fresh peas, watercress, vidalia onion,  
preserved lemon, fines herbes, lump crab

## PRINCIPALS

- served with house 'epic' chips  
substitute house frites, seasonal fruit cup, or  
panko onion rings 4
- THE BIG PHIL\*** (\*gfo) 19  
broiled sirloin steak, applewood bacon,  
charred bell peppers, caramelized onions,  
roasted mushrooms, roasted garlic aioli,  
gruyère, griddled 'everything' bun
- BANH MI** 16  
smoked pork loin, house pork belly,  
gochujang bbq, rice wine pickles,  
fresh cucumber, duke's mayonnaise,  
preserved chilies, cilantro, cuban roll
- LOW COUNTRY** 16  
guernsey's buttermilk fried chicken breast,  
savannah bbq glaze, house pimento cheese,  
applewood bacon, rye pickles, torta roll

- STEAKHOUSE BURGER\*** (\*gfo) 15  
half-pound patty, applewood bacon,  
pimento cheese, beefsteak tomato,  
watercress, caramelized vidalia,  
griddled 'everything' bun

- THE EUGENE** 15  
maryland lump crab, steakhouse slaw,  
beefsteak tomato, rémoulade,  
griddled hamtramck potato roll

- HAIGHT-ASHBURGER** (\*gfo) 14  
'impossible' burger, avocado, arugula,  
sun-dried tomato tapenade,  
shaved bermuda onion,  
griddled hamtramck potato roll

\*Notice: (\*gf) notes gluten free items, (\*gfo) notes items that can be prepared gluten free. While we are not an allergen free kitchen, we are highly conscientious when preparing allergen free foods; please inform your server of any allergies you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; may be requested undercooked; or can be cooked to order.

Executive Chef  
**SEAN MOHAN**