

CHALK

APPETIZERS

PASTRAMI FRIES

Pastrami. Havarti. Dill Relish.
Mustard Sauce. 12

CHALK WINGS

House Buffalo. Soy Ginger. Blazin' BBQ.
Lemon Pepper Dry Rub. Choose one or 1/2 & 1/2. 13

FRIED PICKLES

Pickles. Jalapeños.
Ranch. 9 v

FRIED DEVILED EGGS

Harissa Topping. Bacon.
Green Onion. 9

BLACK-N-BLEU CHIPS

Thunder Up Bleu Cheese. Bacon. Balsamic.
Green Onion. 11

PORK BELLY CRACKLINS

Whiskey Soy Glaze.
Cilantro Lime Crema. 12

CLASSIC CHEESE FRIES

Cheddar. Sour Cream Sauce.
Bacon. Green Onion. 11

PIMENTO CRAB WONTONS

House Made Pimento.
Hot Honey. 11

RANCH PRETZEL BITES

Chipotle Queso.
Seikel's Mustard. 10

THREE DIPS & CHIPS

Queso. Guacamole.
Salsa. 13

HUMMUS

Caramelized Onions. Green Oil. Served with
Grilled Pita, Carrots, Celery, and Cucumber. 9

LASAGNA BITES

Red Sauce. Ricotta.
Mozzarella. Basil. 13 v

NACHOS

Steak or Chicken. Queso. Cheddar.
Red Onion. Tomato. Jalapeño. Cilantro.
Avocado Crema Sauce. 15

CHALK SAMPLER

Two Fried Deviled Eggs.
Two Pimento Crab Wontons.
Two Lasagna Bites. Two Pork Belly Cracklins. 15

CHALKBOARD

Rotating Local Cheeses & Meats.
Olive Tapenade. Crostini.
Seikel's Mustard. 18

SALADS

COBB

Turkey. Ham. Bacon. Avocado.
Heirloom Tomatoes. Thunder Up Bleu Cheese.
Soft Boiled Egg. Bleu Cheese Dressing. 12 GF

CRISPY CHICKEN SALAD

Chicken Tenders. Heirloom Tomatoes.
Cucumbers. Caciocavera Cheese.
Rainbow Carrots. Honey Mustard. 12

SALMON CAESAR

Grilled Salmon. Romaine. Croutons.
Caesar Dressing. Pecorino Romano. 15 GF

THAI CHICKEN SALAD

Arugula. Baby Red Chard. Baby Kale. Romaine. Oranges. Sesame Seeds.
Rice Noodles. Honey Lime Vinaigrette. Thai Peanut Sauce. 12

DESSERTS

CHURROS

Three Bavarian Stuffed Churros.
Cinnamon. Sugar. Whipped Cream.
House Made Caramel. 8

BREAD PUDDING

Challah Bread. Heavy Cream. Sugar.
Brandy Butter Sauce. 6

CHOCOLATE CREME BRULEE

Chocolate Flavored Custard.
Caramelized Sugar. Fresh Berries.
Whipped Cream. 5 GF

COMPLEMENTS

WAFFLE FRIES 4 v

POTATO CHIPS 3 v GF

HUSH PUPPIES 4 v

MASHED POTATOES 4 v GF

WILD RICE PILAF 4

SEASONAL VEGETABLES 5 v GF

SIDE HOUSE SALAD 5 v

SIDE CAESAR SALAD 5 GF

FRENCH ONION SOUP 6 GF

GF - GLUTEN FREE

V - VEGETARIAN

CHAULK

SANDWICHES

All Sandwiches Come With House Potato Chips. Substitute Waffle Fries For An Additional \$1

Substitute the Impossible Burger® To Any Sandwich \$4
Gluten Free Bun Available Upon Request

CLASSIC BURGER

Lettuce. Tomato. Onion. Pickle.
Mike's Original Cheese.
Seikel's Mustard. Brioche Bun. 12

PASTRAMI REUBEN

Smoked Pastrami. Swiss Cheese.
Russian Dressing.
Sauerkraut. Marble Rye. 10

THE CLUB

Turkey. Ham. Bacon. Sprouts.
Avocado. Tomato. Mustard.
Cheese. 9-Grain Wheat. 10

PULLED PORK

Slaw. White Onion. BBQ Sauce.
Pickle. Brioche Bun. 10

GREAT DEPRESSION BURGER

Fried Onions. Seikel's Mustard.
Mike's Original Cheese.
Onion Roll. 11

CUBAN

Ham. Pulled Pork. House Pickles.
Mike's Original Cheese.
Seikel's Mustard. Cuban Bun. 10

PEPPER JACK BACON CHICKEN

Blackened Chicken. Bacon. Monterey Jack.
Lettuce. Tomatoes. Pickles.
Chipotle Mayo. Onion Roll. 13

BUFFALO CHICKEN

Thunder Up Bleu Cheese. Celery.
Tomato. Lettuce. Mayo. Brioche Bun. 14

LUNCH MENU

M - F • 10:30 - 2

SOUP & SALAD

House or Caesar Salad and a
Bowl of Soup. 8

HALF SANDWICH

Reuben, Cuban, or Club and
House Potato Chips. 8

FISH & CHIPS

One Catfish Plank. Waffle Fries.
Hush Puppies. Tartar Sauce. 10

CHICKEN FRIED CHICKEN

Two Crispy Tenders. Cream Gravy.
Mashed Potatoes. Seasonal Veggies. 12

MUSHROOM RISOTTO

Miami Mushrooms. Arborio Rice.
Pecorino Romano. 10 v GF

ENTREES

BRAISED PORK SHANK

Apricot Gremolata. Rainbow Carrots.
Fried Grit Cakes. Pan Sauce. 22 GF (W/O CAKES)

GRILLED SALMON

Creamy Dill Sauce. Wild Rice Pilaf.
Seasonal Vegetables. 23 GF

MUSHROOM RISOTTO

Miami Mushrooms. Arborio Rice.
Pecorino Romano. 15 v GF

FISH & CHIPS

Catfish. Waffle Fries. Tartar Sauce.
Hush Puppies. 16

CHICKEN FRIED CHICKEN

Crispy Tenders. Cream Gravy.
Mashed Potatoes. Seasonal Vegetables. 16

HOUSE-MADE MEATLOAF

Mashed Potatoes. Green Peas.
Rainbow Carrots. Red Wine Demi. 14

GRILLED RIBEYE

10 oz Prime Center-Cut Ribeye. Mushroom & Onion Demi-glace.
Mashed Potatoes. Blistering Heirloom Tomatoes. 32 GF

QUINOA POWER BOWL

Quinoa. Chickpeas.
Seasonal Veggies. 10
Add: Chicken 3; Shrimp 4; Salmon 5

BONE-IN PORK CHOP

Grilled Pork Chop. Onion and Miami Mushroom
Red Wine Cream Sauce. Mashed Potatoes.
Seasonal Vegetables. 16 GF

Consuming raw or undercooked meats, poultry, seafood, shellfish, sprouts, or eggs may increase your risk of foodborne illness.
We are very concerned for your safety, please notify your server of any food allergies.

CHALK

BRUNCH MENU

APPETIZERS

CINNAMON ROLL BITES

Mini deep-fried cinnamon rolls tossed in cinnamon & sugar. Served with a side of cream cheese frosting. 8

SCOTCH EGGS

Soft-boiled eggs encased in house made sage-infused sausage. 10

THE CLASSICS

OATMEAL BREAKFAST

A hearty bowl of sweetened steel cut oats and toppings hand picked by Chef Adam . 8

AMERICAN CLASSIC

Double down on eggs, bacon, breakfast sausage, and toast with a side of brunch potatoes. 10

BISCUIT & GRAVY

Two cheddar, jalapeno, & rosemary biscuits smothered in sausage sage gravy and served with two eggs cooked to order. 10

CHALLAH BREAD FRENCH TOAST

Fresh baked Challah bread soaked in cream, vanilla bean, and a dash of Grand Marnier. Topped with macerated berries and a light whipped cream. 10

CHEF'S SPECIALS

O.B.S.Y.E.N. (Only Brunch Skillet You'll Ever Need)

Bed of brunch potatoes piled with crispy chicken, thick cut honey ham, house made breakfast sausage, bacon, white gravy, maple syrup, and topped with two eggs. 12

BRUNCH CHALKER

Over easy egg, waffle fry, bacon, covered in melted Mike's original cheddar, and chipotle mayo. Served on a brioche bun. 5

SALMON NOVA LOX

An everything bagel covered in lemon pepper cream cheese, house-smoked salmon, julienned shallot, caper, and a soft-boiled egg. 13

AVOCADO TOAST

Nine grain wheat toasted and topped with an avocado spread, shallots, and fire roasted tomatoes. Served with a brunch salad. 12

QUICHE

Fresh quiche baked in a pie crust with Chef's Choice of ingredients. Served with a brunch salad. 10

A LA CARTE

SAUSAGE PATTIES (2) 4

APPLEWOOD SMOKED BACON (2) 3

EGGS YOUR WAY (2) 4

NINE GRAIN TOAST (2) 2

BRUNCH POTATOES 4

FRESH FRUIT 4

BRUNCH SALAD 4

BISCUIT (1) 2

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