

# EVENING

## STARTS / SHARES

### Avocado Toast \$9

Baguette, avocado crème,  
pickled red onion + feta

### Coconut Curry Hummus \$6

Housemade chickpea spread with baguette toast

### Peach 'Caprese' \$10

SCA farmers' market peaches, basil, burrata,  
American prosciutto (speck) + honey lemon vinaigrette

### Cherry Toast \$9

Cherries, pecans + caramelized French onion  
+ goat cheese spread on baguette toast

### Summertime Nachos \$15

Housemade corn tortilla chips,  
pork carnitas, zucchini, corn, chiles,  
pico de gallo, pickled onion, chipotle aioli,  
cheddar, 'farmer's feta' + avocado smash

### Spanish Sardines \$14

Crispy eggplant, tomato + caper jam



## BREAKFAST FOR DINNER

### GROW 'Slam' \$14

Two fried eggs, toast, potatoes bravas,  
Michigan sausage + carrot cake pancakes

### The Skillet \$13

Pork carnitas or pulled chicken, two fried eggs,  
potatoes bravas, black bean ragout,  
'farmer's feta' from Evergreen Lane,  
pickled red onion + salsa verde

### Egg Sandwich \$12

Two scrambled eggs, cheddar,  
greens, chiles, avocado crème +  
chipotle aioli on a French baguette  
with home fries + housemade catsup  
(add sausage for \$4, add bacon for \$3)

### Carrot Cake Pancakes \$6

Maple butter

### Blueberry + Lemon French Toast \$9

Baguette French toast, fruit  
+ lemon custard

### Belgian Waffle \$10

Housemade jam + maple butter



Ask about menu items that are cooked to order. Consuming undercooked  
meat/eggs may increase risk of foodborne illness

## SALADS

Add chicken or tempeh for \$4

### 'The Mitten' \$10

Greens, pecans, dried cranberries, goat cheese,  
pearled cous cous + house vinaigrette

### Carrot + Lentils \$10

Carrots, cabbage, greens, lentils, capers,  
dried cranberries + harissa vinaigrette

### Burrata + Barley \$11

Greens, grains, fresh cheese, mint +  
honey lemon vinaigrette

### Buffalo Cauliflower \$11

Greens, carrots + celery in house ranch  
with crispy cauliflower in house buffalo sauce



## SANDWICHES, ETC.

Served with a side of greens

### The Club \$14

Braised chicken, bacon, aged cheddar, tomatoes,  
avocado crème + house ranch on sourdough toast

### Chicken Salad Sandwich \$12

Pulled chicken, apples, greens +  
honey poppyseed dressing on toasted rye

### Cuban-ish \$12

Pork carnitas, Swiss, pickled cucumbers,  
+ yellow mustard on a toasted roll

### GROW Burger \$15

Double-stacked beef patties, house pimento cheese,  
pickled cucumbers + red onion on a brioche bun

### Fish Tacos \$15

(Limited daily availability)

Crispy, skin-on rainbow trout, sesame slaw + chipotle aioli  
on corn tortillas with avocado crème + salsa verde



### Mexican Dinner \$18

Build-your-own taco platter with pork carnitas,  
avocado crème, black beans with feta  
+ salsa verde with corn tortillas

### Eggplant Parmesan \$18

Panko + parmesan crusted eggplant,  
greens with house vinaigrette,  
goat cheese, sausage,  
tomato garlic aioli +  
tomato basil gravy