

NATIVE
FINE

OPEN
MON-SAT

DINER

11A-3P
530P-10P

Counter food at its finest

SMALLS

ZUCCHINI + SCALLION PANCAKES\$14
compound brown butter, cured zucchini + squash
cured zucchini + squash

PASTRAMI HASH\$15
house pastrami, smoked potatoes, shishito + onion,
pan sauce, easy farm egg

SPAETZLE MAC AND CHEESE\$16
lots of chives
+ add pulled buffalo chicken \$4
+ add griddled mushrooms + onion \$4

FARMER'S CHEESE DUMPLINGS\$17
andy's charred bok choy, clarified whey

SUMMON THE FALL GALETTE\$18
caramelized pumpkin, herbed farmers cheese,
arugula + pepita pesto

COUNTER SNACK

OUR FRIES \$8

add truffle, gruyere, and herbs \$5

*** BAKED OYSTERS**

wine stewed greens, brioche
breadcrumbs, gruyere cheese

\$3

SANDWICHES

all sandos include house fries
add truffle, gruyere, and herbs + \$5

KFC SANDO\$18
korean fried, gochujang, kimchi, cured cucumbers +
add blue crumbles \$1

BEEF PASTRAMI\$19
rye, catalina aioli, sauer-radish, swiss cheese

CROQUE MONSIEUR\$17
taylor ham, gruyere cheese, bubbly mornay sauce
+ add easy egg (croque madame) \$2'

CHICKEN SALAD BLT\$15
shreduce, tomato, smoked bacon

SALADS

add chicken \$6
add steak \$18

WEDGE SALAD\$16
funky blue cheese, pickled shallot, pork skin bacon
bits, dill ranch

"FALLDORF" SALAD\$15
roasted apples + grapes, celery, candied nuts,
whipped cheese, roasted apple vinaigrette

SMASH BURGER

bubbly cheese, caramelized onion,
fry mayo, pickles, house bun

+ pickled Duke's \$1

1 CT. \$15 4 CT. \$55

W/REG FRY

W/LG FRY

DESSERT

CLASSIC COBBLER\$13
sweet cream ice cream, citrus zest, sea salt

OUR CHOICE\$12
daily selection

make it a shake +\$3

THIS MUST BE THE PLACE FOR LUNCH.

*These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

20% gratuity will be added to parties of 6 or more

executive chef owner
lucas owens

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