

TULLIBEE

LUNCH

STARTERS & SALADS

Chef's Board 32

rotating daily selection of house cured meats and local cheeses with accoutrements

Deviled Eggs 9

pimento cheese | pickled onion | chive

Bibb Lettuce 9

coconut green goddess | radish | sunflower seed

Duck Fat French Fries 9

confit garlic | dill aioli

Cheese Curds 12

salami | pickled peppers | ranch seasoning

Brussel Sprouts 12

anchovy vin | pecorino | fried shallot

Burrata 16

sugar snap pea | buttermilk | strawberry

SANDWICHES

all sandwiches come with house spiced chips & dip.

+Add duck fat fries for \$2.

Hewing Burger* 16

double patty | white american cheese | buttered onion | Fhima's brioche

Lil Clucker 14

twice fried chicken | cry baby craig's aioli | coleslaw | Fhima's brioche

Mini Lobster Rolls 22

coconut | Thai chili | passionfruit

DESSERT

Sorbet of the Day 6



◊ These items are served raw or undercooked, or contain (or may 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 a medical condition.
A service charge of 20% will be added to parties of 8 or more.