



Monday, November 10th

Inspiration: South Carolina

chef's composition of the day

whole roasted chicken with fingerling potato salad, stewed greens, and pickles

\$12

make your own picnic

small picnic: 1 main 1 side \$9

classic picnic: 1 main 2 sides \$11

big picnic: 1 main 3 sides \$13

mains (\$6)

whole roasted chicken

braised pork with southern spices

momma Mature's black eyed pea stew (v)

sides (\$3)

fingerling potato salad with pickled mustard
seed vinaigrette (v)

butternut squash with chile & arugula (v)

roasted okra (v)

stewed southern-style greens (v)

extras (\$1)

bread and butter pickles (v)

housemade hot sauce

bread from The Mill + salted butter

beer

draught	gose, Almanac	\$5
	session IPA, Stone	\$5
	saigon, Upright	\$6

bottle	california dry-hopped lager, Sudwerk, 12oz	\$4
	american strong ale, Allagash, 25oz	\$20
	farmhouse IPA, Anchorage/Mikkeller, 25oz	\$13

unopened bottles can be taken to-go

wine

white	sparkling rosé, Cleto Chiarli, Italy	\$7 / \$21
	albarino, Bokisch, Lodi	\$6 / \$18
	chardonnay, Paul Hobbes, Russian River	\$8 / \$24

red	pinot noir, Tantara, Santa Maria Valley	\$8 / \$24
	merlot, Cherry Picker, Santa Ynez	\$7 / \$21
	cabernet, Mobius, Sonoma	\$9 / \$27

half-carafes available. unopened bottles can be taken to-go

coffee

espresso	\$2.5
americano	\$2.5
macchiato	\$3
cortado	\$3.25
capuccino	\$3.5
latte	\$4
mocha	\$4.5

single-origin drip	\$4
just a cup of coffee	\$2.5
iced coffee, cold brew on tap	\$3



HALFWIT
COFFEE ROASTERS

other drinks

cock & bull ginger beer	\$2.5
pellegrino: pomelo or lemon	\$2.25
izze: clementine or blackberry	\$2.5
mexican Coke	\$2.5

numi tea (hot)	\$3
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