



## BEGINNINGS

### CACHE WINGS 18

Brined Jumbo Chicken Wings, Sesame Ginger Dressing, Coriander Cream, Sesame Seeds

### CAST IRON SKILLET CORNBREAD 9

Agave-Chipotle Butter, Sea Salt

### CARNE ASADA FRIES 16

Citrus and Achiote Marinated Flank Steak, House Cut Fries, Zesty Cheese Sauce, Pico de Gallo

### BRUSCHETTA TOAST 16

Heirloom Tomatoes, Red Onions, Garlic, Capers, Burrata Cheese, Fresh Basil, Grilled 460 Sourdough, Balsamic

### SOUP OF THE DAY 10

Always Seasonal and Delicious

### GAZPACHO 10

Chilled delicious goodness

## SALADS AND BOWLS

Add Chicken Breast \$6 Marinated Flank Steak\* \$8 or Salmon\* \$9

### AHI TUNA POKE BOWL\* 20

Marinated Ahi Tuna, Sticky Rice, Edamame, Shaved Radish, Seaweed Salad, Togarishi, Sriracha Aioli

### THE COBB 18

Romaine And Iceberg Lettuce, Avocado, Grilled Tomatoes, Blue Cheese, Applewood Bacon, Egg

### CAESAR\* 16

Romaine Hearts, Grilled Tomatoes, Shaved Parmesan Cheese, House-made Dressing, Focaccia, Croutons

### SUMMER GREENS AND GRAINS 17

Heirloom Tomatoes, Sugar Snap Peas, Shaved Radish, Cucumber, Red Onion, Quinoa, Wild Rice, Baby Greens, Tarragon-Dijon Vinaigrette

## BETWEEN THE BREAD

All Sandwiches Served On 460 ° Bread And Include Hand Cut Fries. Substitute Green Or Caesar Salad \$3

### POWDER CACHE BURGER\* 22

Ground Wagyu Beef, Caramelized Onions, Butter Lettuce, Tomato, Horseradish Mayo, Muenster, Potato Bun

### BANH MI 18

Pork Belly, Pickled Vegetables, Cilantro, Jalapeno, Sriracha Mayonnaise, Baguette

### FRIED CHICKEN 19

Pickle Brined Chicken Breast, Sweet Pickles, Lettuce, Tomato, Creole Mayonnaise, Chili Drizzle, Potato Bun

### EGGPLANT GYRO 17

Marinated Eggplant, Tomatoes, Red Onions, Tzatziki, Mint Chimichurri, Pita Bread

### PULLED PORK 18

House Smoked Pork Shoulder, Carolina BBQ Sauce, Crispy Onion Straws, Pimento Cheese, 460 Ciabatta

## MAINS

### CARNE ASADA FAJITA\* 20

Citrus and Achiote Marinated Flank Steak, Peppers and Onions, Black Beans, Pico de Gallo, Corn Tortillas

### SHRIMP AND GRITS 24

Blackened Gulf Prawns, Bovine and Swine Andouille, Roasted Fennel and Poblano Chile, White Cheddar Grits

### BRISKET MAC AND CHEESE 23

Cavatappi Pasta, Mesquite Smoked Brisket, Roasted Poblano Chile, Artisan Cheese Sauce, Breadcrumbs

### SALMON AND RICE BOWL\* 26

Loch Duart Salmon, Ponzu Glaze, Edamame, Tofu, Shaved Radish, Cilantro, Brown Rice, Crisp Kale

*Parties of 7 or more may be entitled to a 20% service charge. 4 Separate Check Maximum Per Party*

*\*Menu item may be ordered undercooked or may contain raw or undercooked ingredients.*

*Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*