

STARTERS & BAR SNACKS

WINGS | 14

Smoked Honey Buffalo, Pickled Carrot, Celery Hearts,
Alabama White Sauce, Bleu Cheese Crisp

PESTO HUMMUS | 11

Kalamata, Crudité, Focaccia Toast

CLAM STRIPS | 12

Special Sauce

STUFFED SPUDS | 09

Bacon, Cheddar, Green Onion, Alabama White Sauce

GREEN CHILE DEVEILED EGGS | 08

Pork Rind, Pickled Pepper, Cotija Cheese

PEEL AND EAT SHRIMP | 14

Seared, "Hot and Spicy" Butter

PRETZELS | 09

Beer Cheese

WHIPPED PIMENTO SPREAD | 09

Fried Cracker, Country Ham Cracklin, Pepper, Chive

SOUPS & SALADS

TOMATO BISQUE | 08

Local Tomato, Pickled Onion, Brioche Crouton

CABOOSE | 07

Mixed Greens, Radish, Cherry Tomato, Cotija,
Cucumber, Red Wine Vinaigrette

BEET SALAD | 08

Watercress, Pickled Beet, Red Onion, Asparagus,
Candied Pecan, Feta, Lemon Truffle Vinaigrette

FANCIFIED CAESAR | 11

Baby Gem, Candied Brioche Crouton, Parmesan Crisp,
Confit Lemon, White Anchovy (Sub Smoked Chicken \$3 or Smoked Salmon \$4)

SEARED TUNA | 17

Crispy Rice Noodle, Peanut Sauce,
Shishito Vinaigrette

PIZZA

MARGHERITA | 14

Basil, Roasted Garlic, Fresh Mozzarella, Basil Parmigiana

TRIO | 17

Aged Mozzarella, Italian Sausage, Pepperoni, Bacon

GOAT | 16

Pesto, Local Goat Cheese, Corn, Sun-dried Tomato

WILD MUSHROOM | 15

Ozark Forest Mushroom, Taleggio, Arugula

SPINACH & ARTICHOKE | 15

Roasted Garlic Cream Sauce, Fontina

SIDES

SMOKED CAULIFLOWER | 05

Pickled Fresno, Crispy Garlic, Romesco

CHARRED BROCCOLI | 05

Roasted Mushroom, Sweet Soy, Shishito Vinaigrette

LOADED POTATO SALAD | 05

Cheddar, Chive, Lardon

BRUSSELS | 09

Sherry Vinegar, Lemon Zest, Marcona Almond

SEASONED FRIES | 04

Herb Buttermilk Aioli

AU GRATIN | 05

Gruyere, Yukon Gold Potato

PLATES

BARRAMUNDI | 26

Charred Broccoli, Local Mushroom, Pickled Pepper, Citrus Butter, Charred Lemon, Sweet Soy

NEW YORK STRIP | 38

Au Gratin, Asparagus, Carrot, Herb Butter

PORK STEAK | 19

Loaded Potato Salad, Lillie's Carolina Barbeque Sauce

HALF CHICKEN | 22

Roasted Fingerling, Shiitake Mushroom, Baby Kale, Roast Chicken Jus, Balsamic Glaze

TUSCAN STYLE SALMON | 28

Roasted Olive, Grape Tomato, Charred Lemon, Citrus Butter, Basil Oil

PASTA PRIMAVERA | 20

Spring Vegetables, Grana Padano

COUNTRY FRIED STEAK | 18

Mashed Yukon Gold, Smoked Sausage Gravy

DIVER SCALLOPS | 23

Haricot Verts, Brown Butter, Lemon, Toasted Almond, Potato Hay

BURGER | 10



Port Wine Pub Cheese, Smoky Tallow Butter, Pickled Red Onion & Calabrian Chile

NASHVILLE HOT CHICKEN SANDWICH | 11






Coleslaw, Herb Buttermilk Aioli

25 ESSENTIAL CLASSIC COCKTAILS

950

CHAMPAGNE COCKTAIL Angostura Bitters, Sugar, Champagne		MANHATTAN Rye, Sweet Vermouth, Angostura Bitters	
NEGRONI Gin, Campari, Sweet Vermouth		BEE'S KNEES Gin, Honey, Lemon	
OLD FASHIONED Bourbon, Sugar, Angostura Bitters, Citrus Oil		BOBBY BURNS Blended Scotch, Sweet Vermouth, Benedictine, Angostura Bitters	
SAZERAC Rye, Sugar, Peychaud's Bitters, Absinthe, Lemon Oil		JACK ROSE Apple Brandy, Grenadine, Lemon	
PIMM'S CUP Pimm's #1, Sugar, Lemon, Ginger, Cucumber		MINT JULEP Bourbon, Sugar, Mint	
MARTINI (GIN OR VODKA) Gin or Vodka, Dry Vermouth, Orange Bitters		WHISKEY SOUR Bourbon, Sugar, Lemon, Egg White	
STINGER Cognac, Creme de Menthe		BLOOD AND SAND Blended Scotch, Orange Juice, Sweet Vermouth, Cherry Herring, Peychaud's Bitters	
CLOVER CLUB Gin, Raspberry, Lemon, Egg White		FRENCH 75 Cognac, Sugar, Lemon, Champagne	
PISCO SOUR Pisco, Sugar, Lime, Egg White		AVIATION Gin, Maraschino, Lemon, Creme de Violette	
CUBA LIBRE Aged Rum, Lime, Coca-Cola		TOM COLLINS Gin, Sugar, Lemon, Soda	
DAIQUIRI White Rum, Sugar, Lime		BOULEVARDIER Rye, Campari, Sweet Vermouth	
MARGARITA Blanco Tequila, Curacao, Lime, Agave		BROWN DERBY Bourbon, Honey, Grapefruit	
MOSCOW MULE Vodka, Ginger Beer, Lime		LAST WORD Gin, Green Chartreuse, Maraschino, Lime	

RESERVE COCKTAILS

OLD DAIQUIRI 18 ⁹⁹ El Dorado 21Yr, Lime, Sugar		21⁹⁹ MONK'S TREAT LAST WORD Haymen's Navy Strength Gin, V.E.P. Green Chartreuse, Lime	
NEW WORLD SAZERAC 24 ⁹⁹ Whistle Pig 18 Yr, Sugar, Peychaud's Bitters, Kubler Absinthe, Lemon Oil		26⁹⁹ ANTIQUE OLD FASHIONED Barrell Bourbon 14 Yr, Sugar, Angostura Bitters, Lemon and Orange Oil	
		22⁹⁹ MARGARITA VIEJO Don Julio 1942 Tequila, Cointreau, Agave, Lime	

DRAFT BEERS

BUD LIGHT | 5
American Light Lager (4.2%)



STELLA ARTOIS | 6
Belgian Pilsner (5.0%)



ESTRELLA JALISCO | 6
Mexican Lager (4.5%)



BLUE POINT TOASTED LAGER | 6
Amber Lager (5.5%)



10 BARREL CRUSH | 6
Cucumber Sour (5.0%)



HOEGAARDEN | 6
Belgian White (4.9%)



7 | VIRTUE CIDER BRUT
Dry Cider (6.7%)



6 | BASS PALE ALE
English Pale Ale (5.1%)



7 | GOOSE ISLAND SOFIE
Belgian Saison (6.5%)



6 | ELYSIAN SPACE DUST
Imperial Double IPA (8.2%)



6 | GOLDEN ROAD BROWN
English Style Brown Ale (5.3%)



6 | BRECKENRIDGE PORTER
Vanilla Porter (5.4%)



WINES

PROSECCO | 10/40
Antonutti- Friuli, IT NV



CIDRE ROSE | 8/32
Sicera 'Mariane'- Normandy, FR NV



ROSE | 11/44
Mouton Noir 'Love Drunk'- Willamette Valley, OR 2018



SAUVIGNON BLANC | 11/44
Neil Ellis 'Sincerely'- Western Cape, ZA 2018



CHARDONNAY | 12/48
Chateau de La Greffiere - Macon La Roche Vineuse, FR 2017



RIESLING | 10/40
Dr. Konstantin 'Frank'- Finger Lakes, NY 2018



14/48 | PINOT NOIR
Anne Amie 'Two Estates'- Willamette Valley, OR 2016



10/40 | ZINFANDEL
Valravn 'Old Vine'- Sonoma County, CA 2017



9/36 | BARBERA D'ASTI
Bricchi Astigiani- Piedmont, IT 2017



11/44 | CABERNET SAUVIGNON
Broadside- Paso Robles, CA 2017

