

STARTERS & BAR SNACKS

WINGS | 14

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

PESTO HUMMUS | 11

Whipped with Olive Oil, Kalamata, Crudite, Focaccia Toast

PEEL AND EAT SHRIMP | 14

Seared, "Hot and Spicy" Butter

DEVILED EGGS | 08

Pickle, Crispy Potato

09 | PRETZELS

Beer Cheese

09 | STUFFED SPUDS

Bacon, Cheddar, Green Onion, Alabama White Sauce

14 | NACHOS

Barbacoa, Queso Blanco, Fresno, Cotija, Green Onion, Pineapple Chimichurri Salsa, Pub Chips

10 | PICKLE FRIES

Garlic Aioli

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

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

11 | FANCIFIED CAESAR

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

PIZZA

MARGHERITA | 14

Basil, Roasted Garlic, Mozzarella, Basil Parmigiana, Tomato

17 | TRIO

Aged Mozzarella, Italian Sausage, Pepperoni, Bacon

15 | SPINACH & ARTICHOKE

Roasted Garlic Cream Sauce, Fontina

PLATES

BURGER | 14

Port Wine Pub Cheese, Smoky Tallow Butter, Pickled Red Onion & Calabrian Chile, Seasoned Fries, (Sub American Style Upon Request)

COUNTRY FRIED STEAK | 18

Roasted Garlic Mash, Sausage and Black Pepper Gravy

PORK STEAK | 19

Loaded Potato Salad, Lillie's Carolina Barbeque Sauce

HALF CHICKEN | 23

Roasted Corn, Summer Squash, Mushroom, Tomato, Balsamic Glaze

39 | NEW YORK STRIP

Asparagus, Carrot, Demi Butter, Roasted Garlic Mash

13 | NASHVILLE HOT CHICKEN SANDWICH

Coleslaw, Pickle, Garlic Aioli, Seasoned Fries

28 | TUSCAN STYLE SALMON

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

14 | FRENCH ONION STEAK SLIDERS

Horseradish Cream, Demi-Glace, Gruyere, Flash Fried Arugula, Carmelized Onion Roll

27 | DIVER SCALLOPS

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

SIDES

BRUSSELS | 09

Sherry Vinegar, Lemon Zest, Marcona Almond

LOADED POTATO SALAD | 05

Cheddar, Chive, Lardon

04 | SEASONED FRIES

Garlic Aioli

07 | SMOKED CAULIFLOWER

Pickled Fresno, Crispy Garlic, Romesco

07 | ASPARAGUS

Charred Lemon, Parmesan

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	
SAZAREC Rye, Sugar, Peychaud's Bitters, Absinthe, Lemon Oil		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 Four Square Expedition Cask 2004, Lime, Sugar		21⁹⁹ MONK'S TREAT LAST WORD Haymen's Navy Strength Gin, V.E.P. Green Chartreuse, Lime	
NEW WORLD SAZAREC 24 ⁹⁹ Whistle Pig 15 Yr Vermont Cask, Sugar, Peychaud's Bitters, Kubler Absinthe, Lemon Oil		26⁹⁹ ANTIQUE OLD FASHIONED Maker's Mark Bill Samuel's Reserve Bourbon, Sugar, Angostura Bitters, Lemon and Orange Oil	
			

DRAFT BEERS

STELLA ARTOIS 6 Belgian Pilsner (5.0%)		7 GOOSE ISLAND SOFIE Belgian Saison (6.5%)	
VIRTUE 7 Michigan Cherry Cider (5.0%)		6 BASS PALE ALE English Pale Ale (5.1%)	
HOEGAARDEN 6 Belgian White (4.9%)		6 GOLDEN ROAD MANGO CART Mango Wheat Ale (4.0%)	
BUD LIGHT 5 American Light Lager (4.2%)		6 ELYSIAN SPACE DUST Imperial Double IPA (8.2%)	
GOLDEN ROAD BROWN 6 English-style Brown Ale (5.5%)		6 BRECKENRIDGE PORTER Vanilla Porter (5.4%)	
			

WINES

PROSECCO 10/40 Antonutti — Friuli, IT NV		14/48 PINOT NOIR Anne Amie 'Two Estates' — Willamette Valley, OR 2016	
CIDRE ROSE 8/32 Sicera 'Mariane' — Normandy, FR NV		10/40 ZINFANDEL Valravn 'Old Vine' — Sonoma County, CA 2017	
ROSE 11/44 Mouton Noir 'Love Drunk' — Willamette Valley, OR 2018		9/36 BARBERA D'ASTI Bricchi Astigiani — Piedmont, IT 2017	
SAUVIGNON BLANC 11/44 Neil Ellis 'Sincerely' — Western Cape, ZA 2018		11/44 CABERNET SAUVIGNON Broadside — Paso Robles, CA 2017	
CHARDONNAY 12/48 Chateau de La Greffiere — Macon La Roche Vineuse, FR 2017			
RIESLING 10/40 Dr. Konstantin 'Frank' — Finger Lakes, NY 2018	