

SNACKS

BOARDS | \$20

CHEESE BOARD

Chef's selection of artisanal cheese | fruit preserves | assorted crackers | rustic country bread

CHARCUTERIE

Chef's selection of cured meats | Pate | cornichons | olives | crackers | rustic country bread

BAR SNACKS | \$10

ROASTED MIXED NUTS

Roasted mixed nuts tossed in a spicy honey and garnished with herbs

MIXED OLIVES

Chef's selection of olives

DIPS | \$13

HOUSE MADE SPICY HUMMUS

house baked pita bread | crudité | lemon mosto oil | za'atar

FRENCH ONION DIP

house made kettle cooked chips

SWEETS | \$12

HOUSE MADE BEIGNETS

Fresh beignets served with warm chocolate sauce

CUPCAKE SAMPLER

Chef's selection of cupcakes

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTIES SIX OR MORE.

FOOD

WEDGE SALAD | \$14

CRUMBLÉD BLEU CHEESE | CHERRY TOMATOES | BACON | BUTTERMILK RANCH | EVERYTHING SPICE

CAESAR SALAD | \$14

ANCHOVIES | CROUTONS | PARMESAN CHEESE

CHICKEN TIKKA KEBOB | \$19

CILANTRO CHUTNEY | GRILLED NANN BREAD

FRIED OYSTER MUSHROOMS | \$13

SRIRACHA AIOLI

LOBSTER ROLL | \$28

BUTTER POACHED MAINE LOBSTER | CITRUS GARDEN HERB AIOLI | GRIDDLED SPLIT TOP ROLL | PETITE GREENS OR FRIES

CRISPY CHICKEN WINGS | \$16

TRADITIONAL BUFFALO OR TERIYAKI

TRUFFLE PARMESAN FRIES | \$8

ROAST GARLIC AIOLI

*BURGER & FRIES | \$19

AGED CHEDDAR | PICKLED ONION | FRIED EGG | LETTUCE | TOMATO | BACON | SAUTÉED MUSHROOMS | ROBERT'S SPICY AIOLI | TOASTED BUN

*RIDGE SIDE FARM'S NY STRIP | \$49

BRABANT POTATO | RED WINE REDUCTION

FRITO MISTO | \$19

CALAMARI | SHRIMP | SPICY AIOLI

SHRIMP & GRITS | \$26

GRITS | BLACKENED SHRIMP | ANDOUILLE SAUSAGE | BELL PEPPERS | ONION

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LIBATIONS

SIGNATURES | \$18

OF ALL THINGS

21 Seeds Grapefruit Hibiscus, Aperol, Fresh Lime, Rhubarb Bitters, Prosecco

THE LAST WORD

Hendrick's Gin, Green Chartreuse, Luxardo Maraschino Liqueur, Fresh Lime Juice, Up

JUNGLE BIRD

Appleton Estate Signature Blend Rum, Campari, Fresh Lime, Liber & Co. Pineapple Gum

BROWN DERBY

Woodford Reserve Bourbon, Fresh Grapefruit, Barrel Aged Maple Syrup

MANHATTAN

Knob Creek Rye Whiskey, Carpano Antica Sweet Vermouth, Angostura Aromatic Bitters

OLD FASHIONED

High West American Prairie Bourbon, Demerara Syrup, El Guapo Chicory Pecan Bitters

OLD FASHIONED LEVEL UP

Garrison Brothers Small Batch Bourbon, Demerara Syrup, El Guapo Chicory Pecan Bitters

REPOSADO OLD FASHIONED

Cincoro Reposado, Demerara Syrup, El Guapo Chicory Pecan Bitters

MARGARITAS | \$17

MARGARITA \$17

Patron Silver Tequila, Italicus, Fresh Lime, Agave, Dos Hombres Mezcal

MARGARITA LEVEL UP \$18

Herradura Reposado Tequila, Italicus, Fresh Lime, Agave, Dos Hombres Mezcal

MARGARITA WITH A TWIST \$ 18

Patrón Silver Tequila, Italicus, Fresh Lime, Agave, Dos Hombres Mezcal

MOCKTAILS | \$9

SEAMLESS

Vanilla & Passion Fruit, Lemon, Premium Club Soda

SILHOUETTE

Seedlip Grove 42, Lemongrass, Apple Cider Vinegar, Orange Zest

MARTINIS | \$18

CLASSIC DRY GIN MARTINI

The Botanist, Carpano Dry Vermouth, Regan's Orange Bitters

CLASSIC DRY VODKA MARTINI

Ketel One Vodka, Carpano Dry Vermouth, Regan's Orange Bitters

DIRTY MARTINI

Tito's Handmade Vodka, Olive Brine, Artisanal Olives

THE ESPRESSO MARTINI

Absolut Vodka, Kahlua, Fresh Espresso

TEQUILA ESPRESSO MARTINI

Casamigos Reposado, Kahlua, Fresh Espresso

BUILD YOUR OWN HIGHBALL | \$17

AMERICANO HIGHBALL

BYO HIGHBALL | GINGER BEER

BYO HIGHBALL | TONIC

BYO HIGHBALL | GRAPEFRUIT

BYO HIGHBALL | CLUB SODA

BYO HIGHBALL | GINGER ALE

WINE

SPARKLING

Prosecco Lunetta, Italy, 187mL	14
Sparkling Rosé Chandon, California, 187mL	15

WHITE | ROSE

	6oz	9oz
Riesling St. Michelle, Washington	14	16
Pinot Grigio Zenato, Italy	15	18
Rosé Rose Gold, Provence, France	16	18
Sauvignon Blanc Mohua, Marlborough New Zealand	16	18
Sauvignon Blanc Decoy by Duckhorn, California	16	18
White Blend Conundrum, California	18	20
Chenin Blanc + Viognier Pine Ridge Vineyards, California	16	18
Chardonnay Wente Vineyards, California	18	20
Chardonnay Kendall-Jackson, "Vintner's Reserve", California	19	20
Chablis Albert Bichot, Burgundy, France	23	28

RED

	6oz	9oz
Pinot Noir Meiomi, California	18	20
Pinot Noir Elouan, Oregon	18	20
Sangiovese Banfi, Chianti Classico, Tuscany, Italy	19	20
Merlot Benzinger, Family Winery Sonoma, CA	19	21
Cabernet Sauvignon Franciscan "Cornerstone", California	20	22
Cabernet Sauvignon Tribute, California	20	22
Cabernet Sauvignon Liberty School, Paso Robles, California	22	24

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BEERS

DOMESTIC | \$7

Budweiser
 Bud Light
 Miller Lite
 Coors Light
 Michelob Ultra

IMPORTED | \$8

Stella Artois
 Corona Extra
 Corona Light
 Modelo Especial
 Guinness Stout
 Dos Equis
 Heineken
 Peroni

CRAFT | \$9

Sam Adams Boston Lager
 Sam Adams Seasonal
 Blue Moon Belgian White
 DC Brau IPA
 VooDoo Ranger Juicy Haze IPA
 New Belgium Fat Tire

DRAFT | \$10

ATLAS "SILENT NEIGHBOR" PORTER
 CHIMAY BLUE
 YUENGLING
 SCHÖFFERHOFER GRAPEFRUIT
 HEFEWEIZEN
 SAM ADAMS SUMMER ALE
 FAIRWINDS 'SIREN'S LURE' FARMHOUSE ALE
 DC BRAU 'THE CORRUPTION' IPA

NON-ALCOHOLIC | \$7

Heineken Zero