



FIXIN'S

<i>Fried Green Tomato</i> \$13 <i>Buttermilk Ranch</i>	<i>Asador Corn</i> \$13 <i>Wood Fired Corn, Aged White Cheddar, Aioli, Lime</i>
<i>Brie Stuffed Pretzel</i> \$14 <i>Fig Jam</i>	<i>Buffalo Molasses Wings</i> \$13 <i>Sweet & Spicy Homemade Buffalo Sauce, Sesame Seeds, Blue Cheese</i>
<i>Beer Steamed Mussels</i> \$19 <i>Toasted Lager, Andouille Sausage, Cream, Garlic, Onions, Crostini</i>	<i>Pulled Pork Sliders</i> \$14 <i>White Cheddar, Tomato</i>
<i>Shrimp Ceviche</i> \$19 <i>Honey Chipotle Salsa, Avocado, Lime, Corn, Tortilla Chips</i>	<i>Blackened Chicken Quesadilla</i> \$14 <i>Blackened Chicken, 3 Cheese Blend, Pickled Jalapeño</i>

TABLESIDE GUACAMOLE \$15

GREENS & MARKET

Add Grilled Chicken \$6 ... Add Shrimp \$11... Add Salmon \$13 ... Add Skirt Steak \$14

<i>Iceberg Wedge</i> \$14 <i>Tomato, Bacon, Red Onion, Egg, Corn, Wisconsin Blue Cheese, Ranch</i>	<i>Watermelon Salad</i> \$14 <i>Romaine, Feta, Mint, Basil, Cucumber, Tomato, Shaved Red Onion, White Balsamic</i>
<i>Tortilla Salad</i> \$15 <i>Baby Greens, Tortilla, Carrots, Jicama, Corn, Toasted Almonds, Scallions, Peanut Glaze, Honey Lime Vinaigrette</i>	<i>Little Gem Caeaar</i> \$14 <i>Little Gem Lettuce, Garlic Crouton, Black Pepper, Parmesan Cheese, Lemon Caeaar Dressing</i>
<i>Grilled Skirt Steak Salad ... \$24</i> <i>Baby Greens, Avocado, Tomato, Red Onion, Corn, Crispy Shallots, Feta, Ranch</i>	

THE BIRD

All Chicken Is Locally Sourced From Goffle Road Farm And Is 100% Organic Served With Watermelon And Fresh Greens Salad

<i>Wood Roasted Chicken</i> \$21
<i>Buttermilk Fried Chicken</i> \$21
<i>Nashville Hot Chicken</i> \$23
<i>Chicken & Waffles</i> \$23

SOUTHERN BORDER

MEXICAN STYLE STREET TACOS 3 PER ORDER

<i>Steak Al Pastor</i> \$19 <i>Skirt Steak, Grilled Pineapple, Avocado, Spicy Salsa Roja, Cilantro, Pickled Onion</i>
<i>Adobo Grilled Chicken</i> \$16 <i>Tomatillo, Avocado, Pico De Gallo, Crema, Lime Rice, Pickled Onions</i>
<i>Shrimp Gringo</i> \$19 <i>Marinated Garlic Shrimp, Avocado, Pico De Gallo, Crema Americano</i>
<i>Seared Tuna & Mexican Slaw</i> \$21 <i>Premium Tuna Served Rare, Honey Lime Slaw, Salsa Roja, Pepitas</i>

SUPPER

<i>Shrimp & Grits</i> \$24 <i>Tomato Gravy, Scallion</i>	<i>Braised Short Rib</i> \$29 <i>Wild Mushrooms, Roasted Carrots, Mashed Potato, Cabernet Jus</i>
<i>Cajun Gumbo</i> \$29 <i>Shrimp, Mussels, Chicken, Andouille Sausage, Steamed Rice</i>	<i>Smoked Ribs</i> \$27 <i>Tangy BBQ, Grilled Corn, Slaw & Pickles</i>
<i>Wood Grilled Salmon</i> \$29 <i>Honey-Dijon Glazed Brussels Sprouts, Toasted Almonds, Mashed Potato</i>	<i>Grilled Skirt Steak</i> \$36 <i>Loaded Baked Potato, Charred Broccoli, Cabernet Jus</i>
<i>Seared Tuna Steak</i> \$31 <i>Mango Salsa, Roasted Corn, Lime Rice, Mexican Black Beans</i>	<i>Straight Up Burger</i> \$21 <i>Aged Cheddar, Aioli, Lettuce, Tomato, Pickles, Sautéed Onion, Fries ~ Add Bacon \$2, Add Egg \$2</i>

SIDES \$7

<i>Mac & Cheese</i>	<i>French Fries</i>	<i>Charred Broccoli</i>	<i>Southern Style Biscuits</i>	<i>Rice & Black Beans</i>
<i>Loaded Potato</i>	<i>Old School Mash</i>	<i>Mamma's Corn Bread</i>	<i>Cheese Grits & Tomato Gravy</i>	<i>Slaw & Pickles</i>

FOR PARTIES OF 6 OR MORE, 20% GRATUITY WILL BE ADDED
IF YOU HAVE A FOOD ALLERGY,
PLEASE SPEAK TO THE OWNER, MANAGER, CHEF OR YOUR SERVER

EXECUTIVE CHEF: PASQUALE ABBATIELLO

BUBBLES

GLASS BOTTLE

<i>Villa Jolanda</i>\$12.00	
<i>Sparkling Prosecco, Veneto, Italy</i>	
<i>Villa Jolanda</i>\$12.00	
<i>Moscato Dolce, Veneto, Italy</i>	
<i>Mionetto</i>\$38.00	
<i>Sparkling Prosecco, Veneto, Italy</i>	
<i>Moët & Chandon</i>\$85.00	
<i>Champagne, France, NV</i>	
<i>Dom Perignon 'Luminous'</i>\$240.00	
<i>Champagne, France, 2009</i>	
<i>Mumm Napa</i>\$15.00 . \$50.00	
<i>Bubble Rose, Napa, California, NV</i>	

REFRESHING WHITES

GLASS BOTTLE

<i>Avalon</i>\$11.00 . \$40.00	
<i>Chardonnay, Santa Barbara County, California, 2017</i>	
<i>Bollini</i>\$12.00 . \$38.00	
<i>Pinot Grigio, Friuli, Italy, NV</i>	
<i>Sheldrake Dry Riesling</i>\$12.00 . \$44.00	
<i>Finger Lakes, New York, 2016</i>	
<i>Crowded House</i>\$12.00 . \$44.00	
<i>Sauvignon Blanc, Marlborough, New Zealand, NV</i>	
<i>Raeburn</i>\$13.00 . \$46.00	
<i>Chardonnay, Sonoma County, California, 2018</i>	
<i>Jacques Dumont</i>\$14.00 . \$52.00	
<i>Sancerre, Appellation Sancerre, France</i>	
<i>Chateau de La Chesnaie</i>\$30.00	
<i>Muscadet Sevre et Maine Sur Lie, France, 2018</i>	
<i>Raymon Bilbao</i>\$38.00	
<i>Albariño, Rivas Baixas, Spain, 2016</i>	
<i>Educated Guess</i>\$40.00	
<i>Chardonnay, Napa Valley, California, 2016</i>	
<i>Girard</i>\$44.00	
<i>Sauvignon Blanc, Napa, California, 2016</i>	
<i>Alpha Omega II</i>\$58.00	
<i>Unoaked Chardonnay, Napa Valley, California, 2015</i>	

ROSE

GLASS BOTTLE

<i>Whispering Angel</i>\$11.00 . \$38.00	
<i>France, 2017</i>	
<i>Fleurs de Prairie cotes de Provence Rose</i> ..\$13.00 . \$46.00	
<i>France, 2016</i>	
<i>Amble + Chase</i>\$9.00 . \$30.00	
<i>France, NV (4 cans in a bucket)</i>	

Join us for Wine Down Wednesday
Half off Bottles of Wine \$100 and Under

Vintage Subject To Change
Please Drink Responsibly

PINOT NOIR

GLASS BOTTLE

<i>Kenwood</i>\$12.00 . \$42.00	
<i>Russian River Valley, California, 2015</i>	
<i>High Hook</i>\$14.00 . \$50.00	
<i>North Willamette Valley, Oregon, 2016</i>	
<i>King Estate</i>\$55.00	
<i>Willamette Valley, Oregon, 2016</i>	
<i>Sojourn Cellars</i>\$65.00	
<i>Pinot Noir, Sonoma Coast, California, 2016</i>	

EXCITING RED VARIETALS

GLASS BOTTLE

<i>Ferzo Montepulciano</i>\$46.00	
<i>Montepulciano d'Abruzzo, Abruzzo, Italy, 2016</i>	
<i>Napa Cellars</i>\$50.00	
<i>Zinfandel, Napa, California, 2014</i>	
<i>Thomas Barton Saint-Emilion Reserve</i>\$55.00	
<i>Meritage, France, NV</i>	
<i>Stags Leap Wine Cellars Red Hands of Time</i>\$70.00	
<i>Bordeaux Blend, Napa Valley, California, 2016</i>	
<i>The Federalist 'Dueling Pistols'</i>\$78.00	
<i>Syrah, Zinfandel, Sonoma, California, 2014</i>	

BIGGER & BOLDER REDS

GLASS BOTTLE

<i>Punto Final</i>\$10.00 . \$34.00	
<i>Malbec Clasico, Mendoza, Argentina, 2018</i>	
<i>Hahn</i>\$11.00 . \$36.00	
<i>Cabernet Sauvignon, Monterey County, California, 2017</i>	
<i>El Coto</i>\$12.00 . \$40.00	
<i>Rioja, Tempranillo, Rioja Crianza, Spain, 2016</i>	
<i>Robert Mondavi Bourbon Barreled</i>\$12.00 . \$46.00	
<i>Cabernet Sauvignon, Monterey, California, 2016</i>	
<i>Sterling Vintners Collection</i>\$15.00 . \$55.00	
<i>Cabernet Sauvignon, Napa Valley, California, 2016</i>	
<i>Ferrari Carano</i>\$52.00	
<i>Merlot, Sonoma County, California, 2016</i>	
<i>Francis Coppola 'Directors Cut'</i>\$58.00	
<i>Cabernet Sauvignon, Alexander Valley, California</i>	
<i>Beringer</i>\$75.00	
<i>Cabernet Sauvignon, Sonoma County, Knights Valley, California, NV</i>	
<i>Taken</i>\$82.00	
<i>Cabernet-Merlot, Napa, California, 2014</i>	
<i>Sequoia Grove</i>\$96.00	
<i>Cabernet Sauvignon, Napa, California, 2014</i>	
<i>Mount Peak 'Sentinel'</i>\$100.00	
<i>Cabernet Sauvignon, Sonoma, California, 2014</i>	
<i>Freemark Abbey</i>\$110.00	
<i>Cabernet Sauvignon, Napa, California, 2013</i>	
<i>Orin Swift Papillon</i>\$115.00	
<i>Bordeaux Blend, Napa, California, 2015</i>	
<i>Trincherio BRV</i>\$120.00	
<i>Cabernet Sauvignon, Atlas Peak, Napa, 2012</i>	
<i>Achaval-Ferrer Finca Mirador</i>\$140.00	
<i>Malbec, Mendoza, Argentina, 2011</i>	
<i>Orin Swift Mercury Head</i>\$150.00	
<i>Cabernet Sauvignon, Napa Valley, California, 2015</i>	