



FIXIN'S

- Fried Green Tomato* \$13
Buttermilk Ranch - V
- Brie Stuffed Pretzel* \$14
Fig Jam - V
- Beer Steamed Mussels* \$19
Toasted Lager, Andouille Sausage, Cream, Garlic, Onions, Crostini
- Chili Dip* \$19
Famous ST Chili, White Cheddar, Pico De Gallo, Guacamole, Sour Cream
- French Onion Soup* \$14
Gruyere, Sourdough, Onion Broth

- Spicy Cauliflower* \$15
Buffalo Style Cauliflower, Sesame Seeds, Scallion, Iceberg Lettuce, Ranch - V
- Asador Corn* \$14
Wood Fired Corn, Aged White Cheddar, Aioli, Lime -V, GF
- Buffalo Molasses Wings* \$13
Sweet & Spicy Homemade Buffalo Sauce, Sesame Seeds, Blue Cheese
- Pulled Pork Sliders* \$14
White Cheddar, Tomato
- Cornmeal Crusted Pimento Cheese* \$16
Fried Pimento Cheese, Bbq Chicken, Buttermilk Biscuit, Pickle

TABLESIDE GUACAMOLE \$15

GREENS & MARKET

Add Grilled Chicken \$7 ... Add Shrimp \$11... Add Salmon \$13 ... Add Skirt Steak \$14 ... Add Grilled Portobello \$6

- Iceberg Wedge* \$14
Tomato, Bacon, Red Onion, Egg, Corn, Wisconsin Blue Cheese, Ranch - GF
- Tortilla Salad* \$15
Baby Greens, Tortilla, Carrots, Jicama, Corn, Toasted Almonds, Avocado, Scallions, Peanut Glaze, Honey Lime Vinaigrette - V, DF

- Watermelon Salad* \$14
Romaine, Feta, Mint, Basil, Cucumber, Tomato, Shaved Red Onion, White Balsamic - V, GF
- Grilled Gem Casear* \$14
Baby Gem Lettuce, Garlic Crouton, Parmesan, Black Pepper, Lemon-Casear Dressing - V

Grilled Skirt Steak Salad ... \$24
Baby Greens, Avocado, Tomato, Red Onion, Corn, Crispy Shallots, Feta, Ranch

THE BIRD

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

- Wood Roasted Chicken - GF* \$21
- Buttermilk Fried Chicken* \$21
- Nashville Hot Chicken* \$23
- Chicken & Waffles* \$23

SOUTHERN BORDER

MEXICAN STYLE STREET TACOS 3 PER ORDER

- Steak Al Pastor* \$21
Skirt Steak, Grilled Pineapple, Avocado, Spicy Salsa Roja, Cilantro, Pickled Onion - GF, DF
- Shrimp Gringo* \$19
Marinated Garlic Shrimp, Avocado, Pico De Gallo, Crema Americano - GF
- Seared Tuna & Mexican Slaw* \$24
Premium Tuna Served Rare, Honey Lime Slaw, Salsa Roja, Pepitas - GF
- Blackened Chicken Quesadilla* \$18
Blackened Chicken, 3 Cheese Blend, Pickled Jalapeño, Jalapeño-Lime Crema

SUPPER

- Shrimp & Grits* \$24
Tomato Gravy, Scallion - GF
- Cajun Gumbo* \$31
Shrimp, Mussels, Chicken, Andouille Sausage, Steamed Rice
- Wood Grilled Salmon* \$29
*Honey-Dijon Glazed Brussels Sprouts, Toasted Almonds, Mashed Potato - GF, **
- Smoked Ribs* \$27
Tangy BBQ, Grilled Corn, Slaw & Pickles - GF
- Plancha Grilled Tuna Steak* \$36
Premium Tuna Served Rare, Corn Salsa, Honey Lime Slaw, Jalapeño-Lime Crema, Pepitas - GF, DF

- Braised Short Rib* \$29
Wild Mushrooms, Roasted Carrots, Mashed Potato, Cabernet Jus - GF
- Seared Scallops* \$36
Corn & Asparagus Risotto, Bacon Lardon, Green Tomato Relish - GF
- Grilled NY Strip Steak* \$42
Loaded Baked Potato, Charred Broccoli, Cabernet Jus - GF
- Wood Grilled Pork Chop* \$33
Bourbon Glazed Berkshire Chop, Sautéed Green Beans, Roasted Potatoes - GF, DF
- Straight Up Burger* \$21
Aged Cheddar, Aioli, Lettuce, Tomato, Pickles, Sautéed Onion, Fries
~ Add Bacon \$2, Add Egg \$2

SIDES \$8

- Loaded Potato*
- French Fries*
- Mamma's Corn Bread*
- Grilled Corn*
- Brussels Sprouts*
- Southern Style Biscuits*
- Rice & Black Beans*
- Mac & Cheese*
- Old School Mash*
- Charred Broccoli*
- Sweet Potato Fries*
- Green Beans*
- Cheese Grits & Tomato Gravy*
- Slaw & Pickles*

IF YOU HAVE A FOOD ALLERGY,
PLEASE SPEAK TO THE OWNER, MANAGER, CHEF OR YOUR SERVER
THERE WILL BE A 3% PROCESSING FEE FOR ALL CREDIT CARDS

EXECUTIVE CHEF:
PASQUALE ABBATIELLO

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE * - NUTS

BUBBLES

GLASS BOTTLE

<i>Ruffino Prosecco</i>	\$12.00
<i>Sparkling Prosecco, Veneto, Italy</i>		
<i>Martini & Rossi</i>	\$12.00
<i>Moscato Dulce, Piedmont, 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>Girard</i>	\$44.00	
<i>Sauvignon Blanc, Napa, California, 2016</i>		
<i>Alpha Omega II</i>	\$48.00	
<i>Unoaked Chardonnay, Napa Valley, California, 2015</i>		

ROSE

GLASS BOTTLE

<i>Whispering Angel</i>	\$11.00	.. \$38.00
<i>France, 2017</i>		
<i>Reve de la Mer</i>	\$13.00	.. \$46.00
<i>France, 2016</i>		
CAN BUCKET		
<i>Amble + Chase</i>	\$9.00	.. \$30.00
<i>France, NV (4 cans in a bucket)</i>		

PINOT NOIR

GLASS BOTTLE

<i>Erath</i>	\$12.00	.. \$42.00
<i>Oregon, NV</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>Prunotto Dolcetto d'Alba</i>	\$12.00	.. \$40.00
<i>Italy, Piedmont, 2017</i>		
<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>Stags Leap Wine Cellars Red Hands of Time</i>	\$65.00	
<i>Bordeaux Blend, Napa Valley, California, 2016</i>		
<i>Conn Creek</i>	\$75.00	
<i>Cabernet, Napa Valley, California, 2017</i>		

BIGGER & BOLDER REDS

GLASS BOTTLE

<i>Punto Final</i>	\$10.00	.. \$34.00
<i>Malbec Clasico, Mendoza, Argentina, 2018</i>		
<i>Drumheller</i>	\$11.00	.. \$36.00
<i>Cabernet Sauvignon, Columbia Valley, California, NV</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>Sequoia Grove</i>	\$96.00	
<i>Cabernet Sauvignon, Napa, California, 2014</i>		
<i>Orin Swift Papillon</i>	\$115.00	
<i>Bordeaux Blend, Napa, California, 2015</i>		

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

Vintage Subject To Change
Please Drink Responsibly