



**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* ..... \$14  
*Creamy Fried Pimento Cheese - V*

**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*
- Beet & Kale* ..... \$15  
*Kale, Roasted Beets, Apple, Walnuts, Grapes, Golden Raisins, Roasted Squash, Gorgonzola, Lemon-EVOO Vinaigrette*

- 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 And Fresh Greens Salad*

- Buttermilk Fried Chicken* ..... \$19
- Chicken & Waffles* ..... \$21

- Nashville Hot Chicken* ..... \$21
- Wood Roasted Chicken - GF* ..... \$19

**BRUNCH & MORE**

- Shrimp & Grits* ..... \$21  
*Tomato Gravy, Scallion ~Add Poached Egg \$2 - V*
- Avocado Toast* ..... \$16  
*Multigrain Toast, Avocado Smash, Roasted Carrots, Everything Seasoning, Over Easy Eggs, Choice of Fries, Salad Or Home Fries - V, DF*
- Dirty Nasty* ..... \$16  
*Cheddar Biscuits, Fried Chicken, Sausage Gravy*
- Benedict Grits* ..... \$16  
*Sautéed Andouille Sausage, Hollandaise, Poached Eggs, Scallion - GF*
- Bacon Eggs & Mac N' Cheese* ..... \$17  
*Mac N Cheese, Crispy Bacon, Scallion, Sunny Side Up Egg*
- Breakfast Chili* ..... \$19  
*Famous ST Chili, Poached Eggs, White Cheddar, Sour Cream, Guacamole, Pico De Gallo, Fresh Tortillas*
- Crispy Chicken Sandwich* ..... \$15  
*Buttermilk Fried Chicken, Bacon, Ranch, Cheese Sauce, Choice of Fries, Salad Or Home Fries*

- Smoked Salmon Platter* ..... \$26  
*Premium Smoked Salmon, Tomatoes, Red Onions, Black Olives, Capers, Scallion Cream Cheese, Sourdough*
- Country Ham Omelet* ..... \$19  
*Peppers, Mushrooms, White Cheddar, Home Fries*
- Biscuits, Brunch & Gravy* ..... \$17  
*Homemade Biscuits, Sausage Gravy, Poached Eggs*
- B.E.C. Wrap* ..... \$14  
*Scrambled Eggs, Melted White Cheddar, Bacon, Salad, Fries Or Home Fries*
- Cinnamon Swirl Waffle* ..... \$14  
*Raisin, Blueberry Jam, Maple Syrup - V*
- Mexican Skirt Steak & Eggs* ..... \$36  
*Lime Rice, Baked Black Beans, Tomatillo Sauce, Avocado, Queso Fresco - GF*
- Straight Up Burger* ..... \$17  
*Aged Cheddar, Aioli, Lettuce, Tomato, Pickles, Sautéed Onion, Fries ~ Add Bacon \$2, Add Egg \$2*

**SIDES \$6**

- |                       |                           |                           |                           |  |
|-----------------------|---------------------------|---------------------------|---------------------------|--|
| <i>Eggs Any Style</i> | <i>French Fries</i>       | <i>Sweet Potato Fries</i> | <i>Mamma's Corn Bread</i> | <i>Southern Style Biscuits</i>         |
| <i>Bacon</i>          | <i>Slaw &amp; Pickles</i> | <i>Charred Broccoli</i>   | <i>Home Fries</i>         | <i>Cheese Grits &amp; Tomato Gravy</i> |

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

## BUBBLES

GLASS BOTTLE

<i>Ruffino Prosecco</i> .....	\$12.00	.....
<i>Sparkling Prosecco, Veneto, Italy</i>		
<i>Martini &amp; Rossi</i> .....	\$12.00	.....
<i>Moscato Dulce, Piedmont, Italy</i>		
<i>Mionetto</i> .....	\$38.00	
<i>Sparkling Prosecco, Veneto, Italy</i>		
<i>Moët &amp; 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**