



### 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 & 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, Jalapeño-Lime Crema*

### LUNCH & MORE

- Shrimp & Grits* ..... \$21  
*Tomato Gravy, Scallion*
- Crispy Chicken Sandwich* ..... \$15  
*Buttermilk Fried Chicken, Bacon, Cheese Sauce, Ranch, Salad Or Fries*
- Brisket Sandwich* ..... \$14  
*Coleslaw, BBQ, Salad Or Fries*
- Pulled Pork Sandwich* ..... \$14  
*Coleslaw, White Cheddar, Salad Or Fries*

- Smoked Ribs* ..... \$23  
*Tangy BBQ, Grilled Corn, Slaw & Pickles*
- Cajun Gumbo* ..... \$24  
*Shrimp, Mussels, Chicken, Andouille Sausage, Steamed Rice*
- Grilled Portobello Burger* ..... \$17  
*Chipotle Aioli, Sautéed Onions, Lettuce, Tomato, Pickles, Salad Or Fries*
- Straight Up Burger* ..... \$17  
*Aged Cheddar, Aioli, Lettuce, Tomato, Pickles, Sautéed Onion, Fries*  
~ Add Bacon \$2, Add Egg \$2

### SIDES \$6

- |  |  |  |  |
|--|--|--|--|
| <i>Charred Broccoli<br/>Mac &amp; Cheese</i> | <i>French Fries<br/>Sweet Potato Fries</i> | <i>Slaw &amp; Pickles<br/>Mamma's Corn Bread</i> | <i>Southern Style Biscuits<br/>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

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 &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**