

– ***April 30th – May 20th*** -

***Bar Snacks & Pub Fare***

* Rosemary & Sea Salt Roasted Almonds -6-
* 3-Hawaiian Roll BBQ Sliders, Collard-Apple Slaw, Pickle, Blueberry BBQ Sauce -12-
* Black Pepper Pimento Hush Puppies, Pepper Jelly Crema -8-
* Crispy Pickled Lamb Belly, Carolina Gold Rice Salad, Smoked Tomato Aioli, Buttered Saltines

-12-

* Cheese & Olive Plate, (choices change regularly)

Marinated Olives, Quince Paste, Grilled Stick Boy Bread - ***1 cheese -12-/ 2 cheeses -15-/ 3 Cheeses -18-***

* \*8 – Smoked Chicken Wings, Celery, Tomato Jam, Maytag Blue Cheese Dipping Sauce (Also Available Traditional Style, BBQ or Dry Rub) -9-
* \*Brisket Burger, Brioche Bun, Lettuce, Tomato, Onion, Choice of Side -10-
* House Made Flat Bread, Marinara, Mozzarella, Herbs, Pepperoni -12-
* \*Duck Burger, Smoked Gouda, Tomato Jam, Brioche Bun, Lettuce, Tomato, Onion, One Side

-16-

**Facebook@????**

**Instagram@?????**

***Appetizers & Salads***

* \*Seared Monkfish Medallions, Chilled Fingerling Potato Salad, Bubbling Chorizo Butter -14-
* \*Pimento Cheese & Pickles, House Made Buttered Saltines, Good Night Bros Ham -10-
* \* Tomato Soup, Grilled Cheddar Cheese Crostini, Watercress -8-
* \*Shrimp Cocktail, Caper-Lemon Aioli, Heirloom Cocktail, House Made Buttered Saltines -10-
* \*Spring Lamb Loin, Sauteed Morels, Ramps, Watercress, Toasted Pecan, Chevre Cream -13-
* Shulls Mill Salad, Charlottes Greenhouse Lettuce, Grape Tomatoes, Cucumbers, Crumbled Goat Cheese, Pine Nuts, Raspberry Vinaigrette

-Small 6 Large 8-

* Caesar Salad, Crisp Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, Anchovies, Caesar Dressing -Small 7 Large 9-
* Arugula & Compressed Melon Salad

Feta Cheese, Spiced Pecans, White Balsamic Vinaigrette -10-

More info sharing????

***Pastas & Entrée’s***

* Beef Bolognese, Parmesan, Basil, Bucatini Pasta

-17-

* Veal Scallopini Parmesan, Lemon-Caper Butter, Tomato, Basil, Parsley, Angel Hair -24-
* \*Seared Scallops, Black Pepper-Lemon Cream, Asparagus, Tomato, Sweet Peppers, Garlic, Parmesan, Oregano, Fettuccine -26
* Saltine Baked Sunburst Trout, Mountain Ratatouille, Ramp & Mint Consommé

-23-

* \*File’ Blackened Pork Ribeye, Dirty Rice, Pickled Sweet Peppers, Caramelized Okra, Sauce Bearnaise -24-
* \*Lemongrass Steamed Golden Tilefish, Sesame Bok Choy, Shiitake Mushrooms, Radish, Miso-Tamari Emulsion -27- -

***Entrée’s & Pasta’s***

* \*Grilled 6OZ Beef Tenderloin or 12OZ Ribeye, Yukon Gold Potato Puree, Grilled Asparagus & Broccolini, King Trumpet Mushrooms, Red Wine Sauce -27-

,

* \*Chicken Schnitzel, Roasted Cauliflower, Heirloom Carrots, Lemon, Pine Nuts, Parsley, Caper-Bacon Vinaigrette -18-

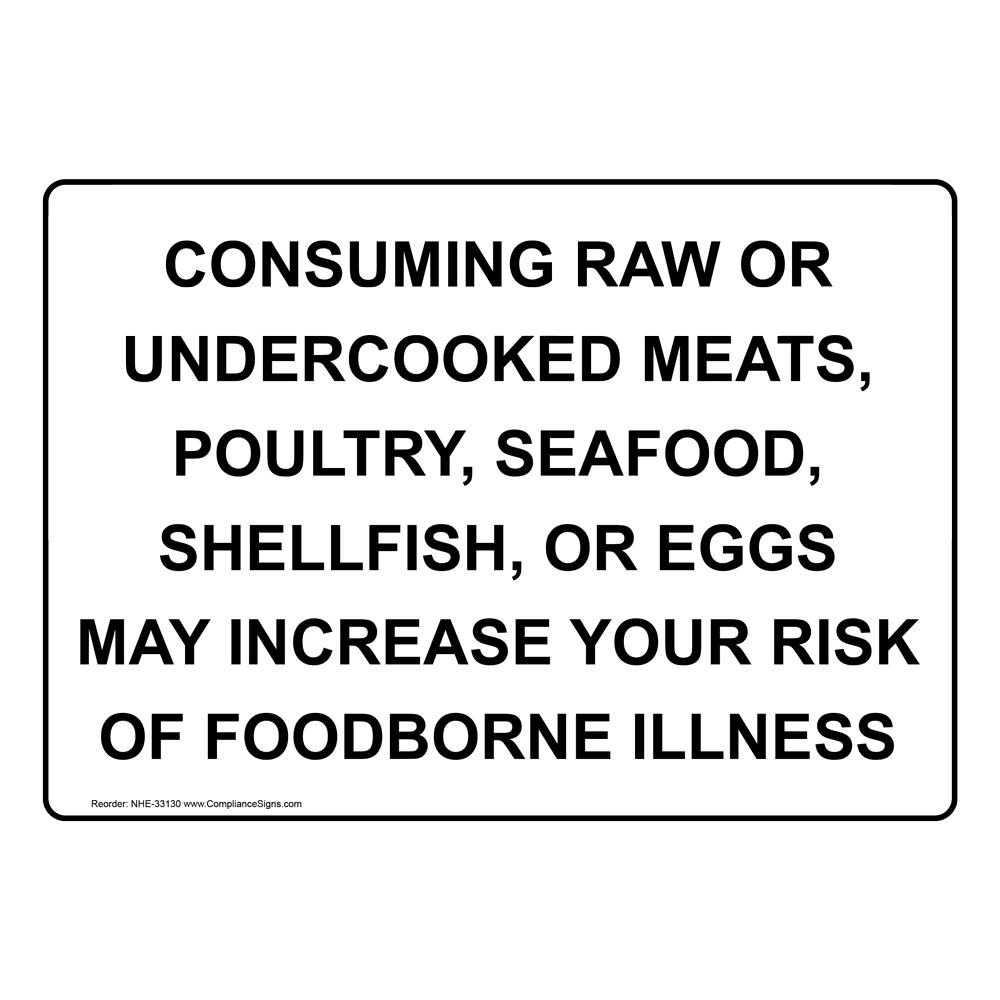
***Desserts***

* Hound Ears Pie, Vanilla Ice Cream, Graham Cracker Crust, Warm Fudge -1/2 Slice – 5-

***-***Full Slice -10-

* House Made Carrot Cake, Vanilla Cream Cheese Icing, Ginger Ice Cream -8-
* Mango Custard, Green Tea Marshmallow, Cashew Sponge

-9-



**Beer**

**Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite**

**3.50**

**Beck’s NA, Blue Moon, Corona Premier, Fat Tire, Sierra Nevada Pale, Stella Artois, AMB Gold Medal Lager**

**4.50**

**AMB Longleaf IPA, Guinness, Bell’s Light Hearted,**

**Fonta Flora Carolina Gold,**

**5.50**

**Ask your server about our rotating draft beer selection**

**Cocktails**

**Cocktail 1**

Ingredients

**Price**

**Cocktail 2**

Ingredients

**Price**

**Cocktail 3**

Ingredients

**Price**

**Cocktail 4**

Ingredients

**Price**

**Cocktail 5**

Ingredients

**Price**

**Chardonnay**

500 **Alias** California *2018* **7/26**

501 **Brocard ‘Kimméridgien’** Burgundy, France *2019* **9/34**

502 **Sonoma-Cutrer** Sonoma Coast, California *2019* **11/42**

503 **Moffett Chardonnay** Willamette Valley, Oregon *2018* **45**

504 **Frank Family** Carneros, California *2017* **45**

505 **Domaine Gerbeaux** Pouilly-Fuisse, France *2017* **55**

506 **Louis Moreau 1er Cru** Chablis, France *2018*  **60**

507 **Revelry Unoaked** Columbia Valley, Washington *2018* **35**

508 **Sylvaine & Alain** Macon La Roche Vineuse, France *2017* **50**

509 **Vincent Girardin** Burgundy, France *2018* **45**

510 **Michel & Fils Grand Cru** Chablis, France (375mL) *2018* **50**

**Sauvignon Blanc**

**O&T ‘Les Gourmets’** Touraine, FR **8/30**

**Huia** Marlborough, NZ **10/38**

**Attitude** Loire Valley, FR **35**

**Kim Crawford** Marlborough, NZ **35**

**Cloudy Bay** Marlborough, NZ **50**

**Pinot Grigio/Pinot Gris/Pinot Blanc**

**Alto Livello Pinot Grigio** Umbria, IT **8/30**

**Paul Blanck Pinot Gris** Alsace, FR **35**

**St. Innocent Pinot Blanc** Willamette Valley, OR **40**

**Hofstatter Pinot Grigio** Alto Adige, IT **45**

**Santa Margherita Pinot Grigio** Valdadige, IT **55**

**Other White Wines**

**Shine Riesling** Rheinhessen, Germany **7/26**

**Garzon Albarino** Uruguay **8/30\***

**Jekel Riesling** Monterey, CA **25**

**Ravines ‘Dry’ Riesling** Finger Lakes, NY **35**

**Domaine Salmon** Muscadet, FR **30\***

**Bestheim Gewürztraminer** Alsace, FR **35**

**St. Roch** Côtes du Roussillon, FR **35**

**Sparkling Wine**

**Ca’ Furlan Prosecco** Veneto, IT **8/30**

**Albert Bichot Brut Rosé** Burgundy, FR **45**

**Tribaut Brut** Champagne, FR (375 mL) **40**

**Tribaut Brut** Champagne, FR **70**

**Tribaut Brut Rosé** Champagne, FR **70**

**Tribaut Blanc de Chardonnay** Champagne, FR **70**

**Veuve Clicquot Brut** Champagne, FR **95**

**Tribaut ’Authentique’ 2009** Champagne, FR **150**

**Dom Perignon Brut 2006** Champagne, FR **190**

**Rosé**

**Elicio** Méditerranée, FR **8/30**

**Block & Tackle** California **30**

**Cabernet Sauvignon**

**Vina Robles** California **8/30**

**Daou** Paso Robles, CA **10/38**

**Ely Reserve** Napa Valley, CA **11/42**

**Carneros Springs** Napa Valley, CA **50**

**Sinegal** Napa Valley, CA **110**

**Chateau Montelena** Napa Valley, CA **85**

**Caymus** Napa Valley, CA **130**

**Pinot Noir**

**LOLA** North Coast, CA **8/30**

**Anne Amie** Willamette Valley, OR **11/42**

**Sea Smoke ‘Southing’** Santa Rita Hills, CA **120**

**Lady Hill** Willamette Valley, OR **50\***

**Fiddlehead ‘Lollapalooza’** Santa Rita Hills, CA **95**

**Flowers** Sonoma Coast, CA **85**

**Belle Glos ‘Eulenloch’** Napa Valley, CA **75**

**Moffett** Willamette Valley, OR **65**

**Benjamin Leroux** Burgundy, FR **60**

**Red Blends**

**Domaine St. Rose ‘La Garrigue’** Languedoc, FR **8/30**

**X Winery ‘Big Gun Red’** California **30**

**Opus One** Napa Valley, CA **450**

**Bocelli Tenor Red** Toscana, IT **40**

**Capture ‘Innovant’** Alexander Valley, CA **85**

**Pas de L’Ane Grand Cru** Saint-Emilion, FR **95**

**Chateaumar** Chateaunneuf-du-Pape, FR **65**

**Casa La Rad ‘Solarce’** Rioja, SP **35**

**Vega Escal** Priorat, SP **45**

**Vina Otano Reserva** Rioja, SP **55\***

**Leviathan** California **60**

**Continuum** Oakville, CA **250**

**Worthy ‘Sophia’s Cuvee’** Napa Valley, CA **65**

**Purple Angel** Colchagua Valley, CH **115**

**Other Red Wines**

**Cholila Ranch Malbec** Patagonia, Argentina **8/30**

**Painted Fields Zinfandel** Sierra Foothills, CA **30**

**Brick Mason Zinfandel** Lodi, CA **35**

**Old Ghost Old Vine Zinfandel** Lodi, CA **65**

**Catena ‘Alta’ Malbec** Mendoza, AR **75**

**Flora Springs Merlot** Napa Valley, CA **60**

**San Roman** Toro, SP **85**

**La Carlina** Barbera d’Asti, IT **40**

**Ginestraia Riserva** Chianti, IT **35**

**Seghesio** Barolo, IT **60**

**Moccagatta** Barbaresco, IT **75**

**Yangarra Shiraz** McLaren Vale, AU **35**

**Mettler Petite Sirah** Lodi, CA **45**

**Max Reserva Carmenere** Aconcagua Valley, CH **30**