



TABLE SHARE & SMALL PLATES

TASTING BOARD - \$26

- 3 ROTATING CHEESES
- SEASONAL FRUIT
- MIXED NUTS
- SPICY MUSTARD
- LOCAL JAM
- GHERKIN PICKLES
- SOURDOUGH PRETZELS

ADD CHARCUTERIE MEAT \$6
ADD EXTRA CHEESE \$5

MARINATED OLIVES & FETA - \$8

SERVED WITH MULTI-GRAIN CRACKERS

PIMENTO CHEESE - \$12

Served with Carrots, Celery & Multi-Grain Crackers

CHICKEN SALAD - \$12

SERVED WITH CARROTS, CELERY & MULTI-GRAIN CRACKERS

Hummus-\$12

SERVED WITH ASSORTED VEGGIE CRUDITÉ & MULTI-GRAIN CRACKERS

CAESAR SALAD - \$8

ROMAINE HEARTS, PARMESAN, & CROUTON SERVED WITH TUSCAN CAESAR DRESSING ADD FRIED CHICKEN \$5

BEER BATTERED ONION RINGS - \$7

SERVED WITH CREOLE CHILI PEPPER SAUCE

SOUTHWEST EGGROLLS - \$12

CRISPY FRIED, CHICKEN, BLACK BEAN, AND CORN SERVED WITH CAJUN RANCH

FAMOUS FRIED GREEN TOMATOES - \$14

House Breaded and Fried, Layered with Bacon Jam, & Pimento Cheese, topped with Green Onions and Balsamic Reduction

LINGUINE PASTA - \$10

CHOICE OF MARINARA, SCRATCH MADE ALFREDO, OR SIMPLE BUTTER & PARMESAN ADD FRIED CHICKEN/\$5

CHICKEN TENDER BASKET- \$10

SERVED WITH CURLY FRENCH FRIES CHOICE OF DIPPING SAUCE

ALL BEEF FRANKFURTER-\$5

ONE PER ORDER, COMES PLAIN

ADD CHILI/\$1
ADD CHEESE/\$1

SIDES - \$5

- SEASONED CURLY FRENCH FRIES
- SWEET POTATO TOTS/WITH HONEY BUTTER
- SAUTÉED VEGETABLES
- SEASONAL FRUIT BOWL

