

10 each

DIPS ——•

served with crackers and crudite &

**FREE BIRD DIPS** 

cample all 7 dine

sample all 5 dips		20
PIMENTO CHEESE red pepper, cheddar, chili	WHITE BEAN DIP tahini garlic, lemon	
SMOKED TROUT applewood smoked, buttermilk, chives, lemon		
SNACK & SHARE ————————————————————————————————————		30
<b>DEVILED EGGS</b> chef's accompaniments		14
<b>SEAFOOD GUMBO</b> sausage, clams, prawns, roasted tomato, torn bread		18
<b>WINGS</b> signature hot sauce, celery, ranch to dip		14
CRISPY VEGGIES brussel sprouts, cauliflower, broccoli, kale, lemon, feta, parmesan, pumpkin seeds ₹		12
<b>DIRTY FRIES</b> cheddar, mozzarella, nashville hot chicken, southern gravy, banana peppers, green onion ₹		14
PULLED PORK MAC 'N CHEESE pimento cheddar cheese ₹		19
<b>BUTTERNUT SQUASH SOUP</b> roasted pepitas, creme fraiche, baguette ₹		13
GRILLED BROCCOLINI SALAD Farro, quinoa, wild mushrooms, leafy greens, crispy shallots, balsamic vinaigrette		15
BABY ROMAINE CAESAR cornmeal crouton, manchego cheese		15
CHICKEN SLIDERS chicken thigh, spicy mayo, slaw		15
<b>SEAFOOD PO BOY</b> fried fresh catch, tartar sauce, pickled cucumber, potato bun		15
PORK BELLY SLIDERS brioche, apple mostarda, gr	illed cabbage	15

LARGER FARE NASHVILLE HOT CHICKEN SANDWICH spicy dry rub, slaw, chipotle mayo, with fries 21 I Can't Believe It's NOT Chicken # 22 TAVERN BURGER crispy onion, bacon relish, aged cheddar, lettuce, fresh tomato, special sauce, with fries 21 FRIED CHICKEN buttermilk braised chicken, waffles, slaw, creole honey 24 NY AAA STRIPLOIN 8oz baseball cut, black pepper mash, farmers market veggies, peppercorn gravy 36 PAN SEARED SALMON cajun rice, long beans, cauliflower puree & 28 BRUNCH THE USUAL free run scrambled eggs, bacon, sausage, seasoned potatoes, sourdough toast & 16 AVOCADO TOAST smashed avocado, spring radish, gem tomato, pickled shallot, poached eggs on sourdough & 16 **BRISKET HASH** slow smoked brisket, ukon potatoes, caramelized onions, peppers, free range eggs & 18 HOUSE SMOKED BRISKET BENNY aged angus brisket, aged cheddar, poached eggs, buttermilk biscuit, whole mustard hollandaise & 19 **VEGETARIAN BENNY** spinach, roast tomato, poached eggs, buttermilk biscuit, choron sauce & 18 **BLUEBERRY STUFFED FRENCH TOAST** sourdough stuffed with mascarpone, macerated blueberry 8 16 **BELGIAN WAFFLES** bourbon peaches and candied nuts & 15

Please alert your server to any dietary restrictions or allergies prior to ordering. While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All items are freshly prepared and subject to seasonal availabilty.

Substitutions, modifications, and split checks for large groups politely

declined. Gratuity of 18% added to groups of 6 or more.

MANY ITEMS CAN BE MADE GLUTEN FREE, ASK YOUR SERVER! & ITEM IS OR CAN BE MADE VEGETARIAN.