

ON THE ROCKS

Moonshine Punch	8
southern comfort, disaronno, va lightning, pineapple	
Peach Flame	8
maker's mark, triple sec, peach nectar, flamed orange	
Port Tonic	7
burmeister white porto, tonic, fresh lime	
Allie's Driving	7
absolut ruby red, cranberry, tonic	
Whippit	7
smirnoff, tonic, grapefruit	
Dark & Stormy	8
gosling's black seal, goya ginger beer	

STRAIGHT UP

Grapefruit-tini	9
absolut ruby red, cranberry, grapefruit, splash 7-up	
Mango Passion	8
smirnoff passionfruit, mango nectar, white cranberry	
Peach-tini	8
absolut peach, peach schnapps, triple sec, peach nectar	
Soul Pickle	8
cruzan, midori, pineapple juice, cucumber water	
Murano	10
grey goose pear, triple sec, white cranberry	
Down Home Peanut Butter	11
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Chai-tini	9
captain morgan, apple cider, chai, frangelico	

WHITES

	gls.	btl.
Octave Vinho Verde	6	24
'10 portugal		
Cardinal Point Chardonnay	8	32
'09 afton, va		
Tour Esporáo	10	40
'09 portugal		
Borgo Pinot Grigio	7	28
'10 italy		
Austum Verdejo	9	36
'10 rueda, spain		

REDS

	gls.	btl.
Legado Muñoz Tempranillo	6	24
'10 tierra de castilla, spain		
Terra Rossa Malbec	8	32
'09 mendoza, argentina		
Leese Fitch Cabernet Sauvignon	7	28
'09 napa, california		
Clos Roja Carignon, Garnacha, Syrah	8	32
'06 priorat, spain		
Chime Pinot Noir	7	28
'09 st helena, california		
Château Lescalle	10	40
'04 bordeaux, france		

BEER

Stone Pale Ale	5	Lagunitas Pils	5
Guinness Pub Can	5.5	Yuengling	3
Original Sin Cider	5	Rogue Dead Guy	5.5
Bud Light	3.5	Storm King Stout	6
Becks NA	4	Budweiser	3.5
Hoegaarden	6	Fat Tire Amber	5
Delirium Tremens	9	Starr Hill Jomo	4
Wolter's Pilsener	4	Full Nelson Pale	5
Stella Artois	4	Bell's IPA	5

STARTERS

Cornmeal-Crusted Fried Oysters	11
house rémoulade	
Mussels	9
local corn & roasted garlic broth, grilled bread	
Potato Gnocchi	9
roasted chanterelle mushrooms & cauliflower, candy-striped beets, celery-sorrel cream, pecorino	
Pimento Cheese Fritters	8
sweet pepper jelly	
Local Arugula Salad	8
pears, spiced pecans, blue cheese, red onions	
apple cider mustard dressing	
Soup of the day	daily

DINNERS

Local Pork NY Strip	23
carolina bbq, slaw	
Baby Back Ribs	22
house bbq sauce	
Pan-Roasted Trout	23
caper brown butter	
Venison Tenderloin	26
black mission figs, pearl onions, red wine syrup	
Local Chicken Breast	21
country ham gravy	
New York Strip	30
red wine sauce	
Cornmeal-Crusted Catfish	18
house tartar sauce	
Shrimp & Grits*	18
house-cured bacon, tomato, wild mushrooms	
Warm Farro & Chickpea Salad	19
roasted beets, cherry tomatoes, toasted garlic, black garlic vinaigrette, oregano-pecan pesto	

two sides included with every dinner except *

SIDES

	à la carte
broccolini	5
red rice & chorizo	
stone ground grits with white cheddar	
butter milk biscuits	
glazed carrots	
collard greens	
sautéed snow peas with red peppers & shallots	
cornbead	
sautéed green beans	
macaroni & cheese	
hush puppies	
sweet potato fries	
brussel sprouts with bacon & onions	
whipped potatoes	

A gratuity of 20% may be added to parties of six or more.

No more than four checks per table please.