



BAR MENU

PRETZELS & BEER CHEESE 19

Guinness beer, three cheese sauce, served with soft pretzel sticks

POUTINE 20 GFO

Black garlic braised short rib, smoked Swiss cheese chives, pan gravy

SOUTHERN FRIED CHICKEN SKINS 14 GFO

House-made served with Pimento cheese, scallions and ranch dressing

WINGS 18 GF

Three pepper wing sauce, crumbled Gorgonzola cheese cucumbers, blue cheese dressing

NACHOS 18 GF

Seasoned tortilla chips, house cheese sauce, roasted Serrano chiles grilled corn salsa, avocado cream, roasted Fresno sauce
Add cilantro lime chicken 6

GEM SALAD 16 GF

Gem lettuce, garden vegetables, potatoes, olives aged cheese, Caesar dressing
Add chicken 6

HOUSE MIX 15 GF

Cucumbers, red onions, cherry tomatoes French breakfast radishes, bell peppers shaved Parmesan cheese, balsamic vinaigrette
Add chicken 6

FIRE ROASTED OYSTERS 18 GFO

Served with bloody mary butter, lemon celery

COUNTRY HAM 18

Buttermilk biscuits, house jam, Dijonnaise, house-made pickles

BACON BURGER 25 GFO

Signature ground beef, crispy bacon, green tomatoes pickled onions, bourbon sauce, Swiss cheese
Served with French fries or side salad

FRIED CHICKEN SANDWICH 22 GFO

Slaw, pickles, Nashville hot sauce
Served with French fries or side salad

PORK BELLY LETTUCE WRAPS 20 GF

Sweet and spicy pork belly served with lettuce cups sweet vinegar cucumbers, red onion slaw, smoked togarashi

SLOW SMOKED PORK RIBS 22 GF

Served with summer berry barbeque sauce, grilled stone fruit thyme spiced peanuts, puffed pork skin

FLATBREADS

Mozzarella, basil, Parmesan cheese, and tomato 19

Pepperoni, marinara sauce, Mozzarella cheese 20

Barbeque pulled chicken, pimento cheese grilled red onions, jalapeños, cilantro, barbeque sauce 22

DESSERT

BLUEBERRY SHORTCAKE 11

Lemon gelato, mint whipped cream

STRAWBERRY CRÈME BRÛLÉE 11 GFO

Shortbread crumble, toasted orange

ASSORTMENT OF GELATO AND SORBETS 11 GF