



BAR MENU

A SKILLET OF CORNBREAD 9

Ham and bacon crumble

PROVISIONS AND PICKLE JAR 20 GFO

Assortment of charcuterie & cheeses, house made pickles

PRETZELS & CHEESE 19

Guinness beer cheese, pretzels, grain mustard

FRISÉE & BACON 16 GFO

Frisee, bacon, pickled mushrooms, smoked blue cheese

Parmesan blue cheese croutons, lemon thyme

THE MIX 15 GF

Mixed greens, radishes, berries, fennel

Feta cheese, blueberry vinaigrette

NACHOS 18

Seasoned tortilla chips, house cheese sauce

roasted Serrano peppers, corn salsa, avocado cream

roasted chile sauce

Add Chicken or Steak 7

WINGS 18

Three pepper wing sauce, crumbled blue cheese

cucumbers, blue cheese dip

CAST & IRON

FRITO PIE 19 GF

Red bean and beef chili, Cheddar cheese, sour cream

pico de gallo

CRAB CAKES 20

Tomato jam, creamed corn succotash

blistered tomatoes, fresh herbs

BRAISED BEEF ADOBO 22 GF

Slow roasted beef shank, pickled onions, toasted citrus

hot water corn cake

GUMBO 19

Chorizo, shrimp, jumbo lump crab, okra

Served with white rice and file spice

HANDLES

THE BURGER 25 GFO

Dry-aged beef, Coppinger cheese, caramelized onions

special sauce

NASHVILLE HOT CHICKEN SANDWICH 24

Crispy chicken breast, slaw, house pickles, hot sauce

GRILLED SHRIMP PO BOY 22

Market vegetable relish, grilled red onions, remoulade

house barbeque sauce

FLATBREADS

MARGHERITA FLATBREAD 19

Mozzarella, basil, Parmesan, and tomato

PEPPERONI FLATBREAD 20

Pepperoni, Mozzarella, marinara sauce

DESSERT

BLUEBERRY BUCKLE CAKE 11

Vanilla gelato

BREAD PUDDING 11

Whiskey sweet cream

SEASONAL GELATO AND SORBETS 11 GF