

## WHISKEY COCKTAILS

**Tennessee Stud / 11**  
george dickel #8, local honey, lemon, old fashioned bitters, orange bitters

**Little Rye Lies / 9**  
old overholt rye whiskey, turbinado black tea syrup, orange bitters, angostura bitters

**Mule's Day Off / 12**  
junazul tequila, blackberry/rosemary shrub, spiced agave, lime, ginger beer

**Brown Eyed Girl / 13**  
averna, brandy, blackberry, lemon, simple, mint

**Dream Weaver / 13**  
chamomile infused dewar's 12, lemon, honey, lavender bitters, laphroaig spritz

## ELIXIRS AND SUGH

**Winchester 85 / 10**  
old forester bourbon, local honey, lemon, sparkling rosé

**The Great Escape / 12**  
pineapple-infused plantation 5 year rum, guava, pineapple-ginger syrup, lime

**Keep It Weird / 12**  
waterloo antique gin, peychaud bitters, angostura bitters, simple

**Rosa Cantina / 11**  
cinnamon blanco, lime, pineapple, raspberries, jalapeño, ginger beer

**Beach... Please / 12**  
coconut infused evan williams 1783 bourbon, giffard banana, lemon, cinnamon simple, cream

**Guava Gimlet / 9**  
42 below vodka, guava, pineapple, lime

**American Girl / 13**  
bernhelm wheated whiskey, aperol, byrrh quinquina amaro, lemon, strawberry

**Cali Cartel / 12**  
gracias a dios mezcal, blackberry, raspberry, basil, agave, lime

**Wabbit Smash / 11**  
ford's gin, carrot, mint, local honey, lemon

**The Hybrid / 12**  
cinnamon blanco, luxardo maraschino, crème de violette, hibiscus tonic syrup, lemon

## SALADS

**\*Farm / 5**  
house greens, cucumber, carrot, grape tomato, radish, white balsamic vinaigrette

**Crispy Fried Chicken / 13**  
spinach, gem lettuce, white cheddar, spiced pecans, apples, grapes, buttermilk yogurt vinaigrette

**Shrimp and Grain / 16**  
local greens, sweet chili shrimp, kamut, freekeh, herbs, apples, roots veggies, peppadews, candied cashews, ginger vinaigrette

**Bacon and Egg / 13.5**  
kale & frisee, crispy poached egg, applewood bacon, pomegranate, apples, country ham, blue cheese, onion, bacon vinaigrette

**Grilled Chicken and Kale / 12**  
cranberries, pickled mustard seeds, grilled broccolini, local goat cheese, pumpkin seeds, sorghum vinaigrette

## CUPS & BOWLS

**Chicken Noodle Soup / cup 4 - bowl 7**

**Daily Soup / cup 4 - bowl 7**  
inspired seasonally

**Pork Ramen / 12**  
rich pork broth, braised pork, quail egg, basil, sriracha, nori

## OUR SIDES

**adult mac n cheese / 5.5**

**hand cut fries w/mustard seed ketchup / 5**

**poblano white cheddar grits / 5**

**orzo-spinach & tomatoes / 4**

**sautéed green beans / 4**

**rutabaga and carrot mash / 4**

**sautéed spinach / 4**

**ancient grain salad / 4**

**heirloom carrots & greens / 4**

**chips / 3**

## DESSERTS

**Whiskey Cake / 8**  
toffee torte, bourbon anglaise, spiced pecans, whipped cream

**Seasonal Dessert / 8**

## SNACKS

**Fried Green Tomatoes / 7**  
remoulade, lemon zest, parsley

**Deviled Eggs / 6**  
new but familiar...we'll keep 'em interesting

**Roasted Garlic Hummus / 8**  
roasted tomatoes, feta cheese, olive oil, garden vegetable crudité

**Local Board / 16**  
stuff we like from the neighborhood and our house

**Thai Barbeque Duck Wings / 12**  
toasted sesame seed, fresno peppers, cilantro

**\*Turducken Meatballs / 11**  
israeli chickpea puree, tomato, cucumber & local feta fatoush

**3 Little Pigs / 12**  
slow roasted pulled pork sliders, whiskey BBQ sauce, apple slaw, crispy onion strings

**Local Goat Cheese Fondue / 10.5**  
good olive oil, greek olives, roasted tomatoes, grilled sourdough

**\*Arrosto Misto / 7**  
fire roasted baby carrots, cauliflower, broccolini, shishito peppers, cashews, red miso butter

**Mussels / 14**  
buttery smoked chili broth, roasted tomatoes, tasso ham

## BETWEEN THE BREAD

We'll serve up a few of our house kettle chips with each.

**Chicken & Cheese Melt / 13.5**  
rotisserie chicken, pesto mayo, avocado spread, bacon, lettuce, tomato, dill havarti, toasted sourdough

**Turkey Burger / 12**  
avocado, fontina cheese, mayo, cranberry chutney, lettuce, tomato, challah bun

**The Basic Burger / 13**  
brisket burger, bacon, aged white cheddar, house mayo, mustard, lettuce, tomato, onion, pickles, challah bun

**OMG Burger / 14 (Onions, Mushrooms, and Goodness)**  
brisket burger, beer battered onion ring, roasted criminis, muenster, grain mustard, chili mayo, lettuce, tomato, challah bun

**The Switch Up / 13**  
our chef's latest sandwich creation

**Edamame Falafel Stack / 11.5**  
tzatziki, garlic hummus, arugula, cucumbers, red onion, tomatoes, warmed lavash wrap

**Chicken & Waffle / 17**

bacon laced belgium waffle, crispy chicken tenders, local sunny up eggs, house sausage gravy

## OVER LIVE MESQUITE WOOD

**\*Holmes "Farm Bird" / 18**  
half spit-roasted chicken, sautéed spinach, mustard vinaigrette, gremolata

**\*Pork Brisket / 17**  
poblano white cheddar grits, local fruit & tomatillo salsa

**\*Sirloin / 24**  
duck fat fingerling potatoes, red miso butter

**Texas Redfish / 23**  
orzo pasta, wilted spinach, grape tomatoes, romano cheese, lemon butter

**Short Rib / 18.5**  
whiskey braised and grilled, rutabaga and carrot mash, horseradish gremolata

**\*Scottish Salmon / 20**  
ancient grain salad with fennel, celery root, squash, dried cherries, local feta

**\*Duck Breast / 19.5**  
carrot-ginger purée, heirloom carrots, red onions, wilted greens, citrus vinaigrette

**\*Gluten Free in Nature (we also have a gluten free bun)**

Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats of any kind may increase your risk of food borne illness. Also, we cook around all sorts of fun ingredients like: local dairy, local eggs, not-so-local soybean, fish and shellfish. If you're allergic to any of these, let us know and we'd love to make you something separately.