

## STARTERS

- FRENCH TOAST STICKS** 11  
custard-soaked brioche, cinnamon, sugar
- CHEF'S BISCUIT BOARD** 12  
3 house made biscuits, honey butter seasonal jam, honey
- FRIED GREEN TOMATOES** 14  
cornmeal crusted, pimento cheese
- TALLOW FRIES** 10  
hand cut, beef tallow, parmesan, aioli
- KENTUCKY BEER CHEESE** 13  
sharp cheddar, lager, fried pretzel sticks

- SHRIMP & GRIT BITES** 16  
herb butter shrimp, cheese sauce, crispy grit cake
- HOT BROWN SLIDERS** 15  
roasted turkey, bacon, tomato, mornay sauce toasted roll
- BEER BRINED WINGS** 16  
bbq, buffalo, hot honey bourbon, Old Bay, house dry rub, Nashville hot

## SOUPS & SALADS

- ADD: CHICKEN 8 SHRIMP 8 STEAK 10 SALMON 9
- ONION & ALE** 11  
hazy IPA beer broth, caramelized onions, sourdough croutons, gruyere cheese
- VENISON CHILI** 12  
ground venison, beans, sour cream, cheddar cheese, green onion, corn bread
- FARMER'S SALAD** 15  
mixed greens, sprouts, cherry tomatoes, sunflower seeds, goat cheese, red onion, seasonal berries, chickpeas, herb yogurt dressing
- CHICKEN CUTLET CAESAR** 19  
sourdough crotons, parmesan, roasted garlic caesar dressing
- SALMON SALAD\*** 22  
mixed greens, spinach, avocado, pickled red onion, shaved fennel, green beans, feta, strawberries, roasted almonds, strawberry rhubarb dressing
- STEAK & BRUSSELS SALAD\*** 24  
filet tips, romaine, kale, blue cheese, bacon, heirloom tomatoes, crispy brussels, red onion, buttermilk herb dressing

## SANDWICHES

CHOICE OF: FRIES, CHIPS, SALAD

- BREAKFAST SANDWICH** 14  
fried egg, cheddar cheese, sausage, garlic aioli, brioche bun
- TAVERN BURGER** 19  
8 ounce Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, red wine shallot aioli, brioche bun
- SPICY AVOCADO BURGER\*** 19  
8 ounce burger, pepper jack cheese, chipotle aioli, bibb lettuce, honey jalapeños, sliced avocado, brioche bun
- RIBEYE & CHEESE** 24  
shaved prime rib, American, gruyere cheese, caramelized onions, mushrooms, truffle aioli, au jus, sub roll
- SPICY FRIED CHICKEN** 19  
Nashville hot sauce, pickle, coleslaw, garlic aioli, brioche bun
- PULLED PORK BBQ** 18  
smoked pork shoulder, house bbq sauce, coleslaw, crispy shallots, brioche bun
- SHORT RIB GRILLED CHEESE** 16  
24 hour, gruyere, cheddar, arugula, caramelized onions, toast



## OMELETTES

SERVED WITH BREAKFAST POTATOES

- EGG WHITE** 18  
spinach, mushrooms, feta, avocado
- CLASSIC CHEESE** 14  
three cheese blend
- SPICY PIMENTO** 16  
pimento, diced jalapeno, roasted red peppers
- KENTUCKY** 17  
ham, red and green bell pepper, onions, cheddar cheese
- STEAK & MUSHROOM** 19  
filet tips, mushrooms, caramelized onions, gruyere

## BENEDICTS

SERVED WITH BREAKFAST POTATOES

- FRIED GREEN TOMATO** 16  
cornmeal crusted, pimento, hollandaise, herbs
- TRADITIONAL** 17  
Canadian bacon, crispy grit cake
- SHORT RIB** 20  
ancho chili braised short rib, crispy grit cake
- PULLED PORK** 18  
smoked pork shoulder, crispy grit cake

## ENTREES

- TAVERN BREAKFAST** 18  
two eggs, potatoes, bacon or sausage, toast
- BISCUITS & GRAVY** 16  
chef's biscuits, sausage gravy, potatoes
- AVOCADO TOAST** 15  
wheat toast, avocado mash, tomatoes, sprouts, sunny eggs
- RICOTTA BLUEBERRY PANCAKES** 19  
honey infused ricotta, blueberries, honey butter, syrup
- BOURBON FRENCH TOAST** 19  
bourbon custard-soaked brioche bread, powdered sugar, honey butter, syrup
- APPLE CINNAMON WAFFLE** 18  
Belgian waffle, glazed apples
- SHRIMP & GOUDA GRITS** 24  
gulf shrimp, gouda grits, ham, pepper, Cajun sauce
- CHICKEN & WAFFLES** 21  
buttermilk fried chicken, Belgian waffle, maple syrup
- SHORT RIB HASH** 23  
short rib, potatoes, onion, bell pepper, sunny side up eggs
- STEAK & EGGS** 24  
10oz NY strip, two eggs, potatoes, red wine sauce

## SIDES

- |                    |                             |
|--------------------|-----------------------------|
| <b>GRITS</b> 6     | <b>TURKEY SAUSAGE</b> 6     |
| <b>FRUIT CUP</b> 6 | <b>BREAKFAST POTATOES</b> 6 |
| <b>BACON</b> 6     | <b>GRIT CAKE</b> 6          |
| <b>SAUSAGE</b> 6   |                             |

*consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food borne illness  
we proudly use beef tallow in replacement of all seed oils Please inform your server about any allergies you may have*