



NIBBLES 6

Marinated Olives	\$7.00
orange rosemary	
Pomme Frites	\$8.00
rosemary grana padano harissa aioli	
Fried Green Tomatoes	\$11.00
pimento cheese pepper jam	
Zeppole	\$9.00
corn ricotta smoked paprika	
Saffron Arancini	\$12.00
chorizo manchego	
Artichoke Casserole	\$12.00
rosemary streusel	

SHARE BOARDS 3

Cheese	\$24.00
chef's selections of cheeses & accouterments	
The Butcher	\$20.00
artisan selections of cured meats & accouterments	
The Farm	\$40.00
assorted cheese cured meats country pate foie olives	

STARTERS 9

Carrot Ginger Soup	AVAILABLE OPTIONS
pea pesto mascarpone cream chives	\$8.00
	\$10.00
Kale Salad	\$14.00
black quinoa brussels sprouts bacon corn tart cherries pecans ricotta salata	
Beet Salad	\$16.00
roasted beets whipped feta pistachios oranges sherry vinegar	

Pork Belly	\$17.00
coconut orange grits bourbon soy glaze pickled shitake mushroom	
Tuna Crudo	\$19.00
mustard seed garlic chip aji amarillo aioli sea salt evoo caramel soy	
Beef Carpaccio	\$18.00
arugula pickled onions aji amarillo aioli parmesan truffle oil	
Hot Chicken	\$13.00
crispy tenders spicy buttermilk paprika honey butter romesco aioli	
Pizzette	\$17.00
prosciutto arugula caramelized onion pistachio mozzarella	
Mussels	\$17.00
chorizo acqua pazza lemon aioli garlic toast	

VEGETABLES & MORE 3

Roasted Corn	\$7.00
piquillo butter ricotta salatta	
Brussels Sprouts	\$8.00
bacon parmesan piquillo pepper lemon aioli	
Mushrooms	\$10.00
tartine goat cheese roasted wild mushroom tarragon creme	

MAINS 9

Herb Roasted Shrimp	\$28.00
squid ink pasta saffron butter baby tomato lemon crumb	
Short Rib	\$24.00
ragu gemelli pasta mirepoix wild mushrooms citrus pine nut crumb	
Grouper	\$38.00
pan roasted paella risotto lump crab lemon basil butter sauce	
Scallops	\$35.00
curried-carrot puree bacon aioli brussel sprouts marcona almonds tuscan kale	
Roasted Chicken	\$25.00
airline chicken breast summer herb bread pudding corn succotash chicken jus	
Pork Chop	\$38.00
double chop peach mostarda red cabbage anson mill cheddar grits	
Steak Frites	\$54.00
hanger bone marrow chimichurri shallots-cabernet butter little gem caesar	

Burger	\$18.00
prime pimento cheese bacon pickled red onion lettuce b&b aioli	
Ribeye	\$130.00
blackened cajun butter crushed potatoes mushrooms bourbon onions	

COCKTAILS 11

Garden Social	\$15.00
Wheatley Vodka St. Germaine Carpano Bianco Cucumber Basil Lemon	
Life Gives You Lemons	\$15.00
Tinkerman's Citrus Gin House Made Limoncello Rocky's Botanical Liquor Ginger Lemon	
Weekend Getaway	\$15.00
Bacardi 4yr Campari Tipplers Orange Mandarin Vanilla Pineapple Lime Malbec Float	
Mi Alma	\$15.00
Corazon Blanco Tequila Watermelon Strawberry Lemongrass Lime	
Bees in the Trap	\$15.00
EG Origin Rosemary and Lavender Vodka Melletti Amaro Lemon Honey Raisin	
Jaded Lens	\$15.00
Corazon Reposado Tequila Ancho Reyes Chili Ginger-Habanero Blend	
Sunset Gun	\$15.00
Basil infused Illegal Joven Mezcal Dolin Genepy St. Germain Elderflower Honey Lemon Habanero	
Sloe Your Roll	\$15.00
Sipsmith Sloe Gin Vya Dry Vermouth Orange Bitters Strawberry Infused Aperol	
Walnut Maple Old Fashioned	\$16.00
Benchmark Bourbon Walnut Infused Maple Angostura Orange	
Cinn City	\$17.00
Evan Williams Bonded Bourbon Foro Amaro Hoodoo Chicory Cinnamon Bitters	
Monkey Business	\$17.00
Banana Infused Copper Dog Scotch Vanilla Carpano Dry Vermouth Salers Apertif Strega Banana Air	

VINO 29

Zonin Prosecco	\$12.00
Chandon Brut	\$12.00
Moet Rose Brut	\$24.00
Moet Brut Brut	\$24.00

Fleur de Mer Rose Provence	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Bieler Pere & Fils Rose Provence	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Maso Canali Pinot Grigio Trentino-Alto Adige	AVAILABLE OPTIONS
	\$12.00
	\$40.00
Tornatore Carricante Etna	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Tasca Regaleali Bianco White Blend Sicily	AVAILABLE OPTIONS
	\$13.00
	\$48.00
Paso Verde White Blend Paso Robles	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Licia Albarino Rias Baixas	AVAILABLE OPTIONS
	\$14.00
	\$55.00
Crowded House Sauvignon Blanc Marlborough	AVAILABLE OPTIONS
	\$16.00
	\$60.00
Babich Sauvignon Blanc Marlborough	AVAILABLE OPTIONS
	\$14.00
	\$48.00
Laetitia Ducroux Sancerre Loire	AVAILABLE OPTIONS
	\$22.00
	\$85.00
Harken Chardonnay California	AVAILABLE OPTIONS
	\$14.00
	\$55.00
Diatom Chardonnay Santa Barbara	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Saldo Chenin Blanc California	AVAILABLE OPTIONS
	\$16.00
	\$64.00

La Chablisienne Chablis France	AVAILABLE OPTIONS
	\$20.00
	\$80.00
Cuvaison Pinot Noir Los Carneros	AVAILABLE OPTIONS
	\$16.00
	\$64.00
Copain 'Les Voisins' Pinot Noir Anderson Valley	AVAILABLE OPTIONS
	\$20.00
	\$80.00
Lopez de Heredia '14 'Vina Cubillo' Tempranillo Rioja	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Dievole Sangiovese Chianti Classico	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Cote Mas Syrah Grenache Languedoc	\$14.00
Alta Vista Malbec Argentina	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Leviathan Red Blend California	AVAILABLE OPTIONS
	\$20.00
	\$80.00
Les Terrasses Merlot St. Emilion Grand Cru	AVAILABLE OPTIONS
	\$18.00
	\$72.00
The Soldier by King Estate Cab Sauv. Columbia Valley	AVAILABLE OPTIONS
	\$16.00
	\$60.00
Robert Hall Cab Sauv. Paso Robles	AVAILABLE OPTIONS
	\$17.00
	\$68.00
Katherine Goldschmidt Cab Sauv Stonemason Hill	AVAILABLE OPTIONS
	\$20.00
	\$80.00

SUDS 16

Tripping Animals Rotating Sour FL 5%+	\$10.00
Woven Water Fusion Gluten Free Sour FL 6.5%	\$12.00
Original Sin Black Widow Cider FL 6%	\$7.00

Stella Artois BEL 5.2%	\$7.00
Magnanimous Helles Lager FL 4.5%	\$10.00
Tank 'Freedom Tower' Amber Ale FL 6.5%	\$7.00
Tripping Animals Rotating Lager FL 5%+	\$9.00
Estrella 1906 Lager SP 6.5%	\$7.00
Hitachino Nest White Ale JP 5.5%	\$10.00
King State Tropunk IPA FL 6.3%	\$12.00
Late Start Brewing Sunset Junkie Hazy IPA FL 6.5%	\$10.00
Tripping Animals Rotating IPA FL	\$12.00
Coppertail Unholy American Trippel Ale FL 9.2%	\$9.00
Tucher Helles Hefeweizen Germany 5.3%	\$8.00
Kronenburg 1664 Blanc France 5%	\$7.00
N/A Cerveza con Limon WI 0%	\$8.00

ON TAP 1

On Tap

Rotating craft selections

CRAFT SODA 3

Blueberry - Vanilla	\$8.00
Cinnamon Lemon London Essence Soda	
Watermelon-Strawberry	\$8.00
Lemon Grass Lime London Essence Soda	
Mandarin-Madagascar Vanilla	\$8.00
Agave Lemon London Essence Soda	

N/A 4

Saratoga Sparkling NY	\$7.00
London Essence Ginger Beer UK	\$5.00
Boylan Cream Soda	\$6.00
Boylan Root Beer	\$6.00

COFFEE | TEA 4

Julius Meinl Espresso	\$5.00
Julius Meinl Cappuccino	\$7.00
Julius Meinl Rotating Iced Tea	\$4.00
Julius Meinl Rotating Hot Tea	\$4.00

SOUPS & LIGHTS 5

Tomato Bisque	AVAILABLE OPTIONS
crispy chickpeas fresh herbs harissa cream	\$4.00
	\$7.00
Carrot Ginger Soup	AVAILABLE OPTIONS
pea pesto mascarpone cream chives	\$8.00
	\$10.00
Acai Bowl	\$12.00
acai puree mixed berries bananas granola toasted coconut chia seeds	
Avocado Toast	\$15.00
crushed avocado spread cherry tomatoes slivered radish farm egg sourdough	
Mussels	\$17.00
chorizo acqua pazza lemon aioli garlic toast	

SALADS & SANDWICHES 6

Kale Salad	\$14.00
quinoa brussels sprouts bacon corn tart cherries pecans ricotta salata	
Chicken Salad	\$15.00
romaine tomato bacon corn avocado farm egg radish green goddess	
BLT	\$13.00
heirloom tomatoes double smoked bacon frisée basil mayo challah bread	
Black Bean	\$15.00
burger romaine lettuce tomato roasted corn hummus avocado harissa aioli	
Chicken	\$16.00
spicy buttermilk chicken celery root slaw honey butter dill pickles brioche bun	
Sirloin Burger	\$18.00
dry-aged pimento cheese bacon pickled red onion lettuce b&b aioli	

MAINS & BRUNCH 9

Moroccan Egg	\$13.00
baked egg lamb sausage tomato date sauce greek yogurt pita	

Mushroom Toast	\$14.00
fried eggs tarragon cream goat cheese mousse sourdough toast	
Egg White Frittata	\$15.00
cacio e pepe crispy prosciutto roasted tomatoes garlic potatoes frisée salad	
Omelette	\$16.00
chef's choice crushed yukons sourdough toast	
French Toast	\$14.00
macerated strawberries whipped mascarpone toasted almonds lemon maple syrup	
Smoked Salmon	\$16.00
tartine cream cheese mousse heirloom tomato pickled red onion capers	
Gemelli Pasta	\$15.00
tomato sauce garlic evoo fresh mozzarella	
Salmon	\$28.00
carrot yogurt puree israeli couscous balsamic mustard glaze	
Steak & Eggs	\$39.00
hanger fried eggs chimichurri crushed potatoes sourdough toast	

BUBBLES 9

Villa Sandi, Prosecco, Veneto	\$25.00
Juve y Camps, Brut Cava, Spain	\$50.00
Albert Bichot, Brut Rose, Cremant de Bourgogne	\$60.00
Schramsberg, Blanc de Blanc, Calistoga	\$80.00
Nicholas Feuillate, Brut, Champagne	\$90.00
Delamotte, Brut, Champagne	\$95.00
Pommery 'Apanage', Reims	\$120.00
Ruinart, Brut Rose, Champagne	\$140.00
Louis Roeder, Brut Rose, Champagne	\$150.00

PINOT GRIGIO | GRIS 2

Maso Canali, Trentino-Alto Adige, '18	\$40.00
Trimbach, Alsace, '16	\$52.00

SAUVIGNON BLANC 4

Framingham, Marlborough, '19	\$48.00
Groth, Napa Valley, '19	\$56.00
Cade, Napa Valley, '19	\$68.00
Chateau de Sancerre, Sancerre, '19	\$80.00
Somm. Selections	

CHARDONNAY 10

Daou, Paso Robles, '19	\$48.00
Diatom, Santa Barabara, '19	\$60.00
J Vineyards, Russian River, '19	\$75.00
Pine Ridge, Napa Valley, '19	\$80.00
Willakenzie, Willamette Valley, '17	\$80.00
Plumpjack, Napa Valley, '19	\$90.00
Jordan, Russian River, '19	\$100.00
Chateau Montelena, Napa Valley, '18	\$105.00
Beaune du Chateau 1er, Cote d'Or, '17	\$110.00
Somm. Selections	
Domaine Francois Gauonoux 1er, Meursault, '16	\$140.00

ALTERNATIVE WHITES 8

Feudo Disisa, White Blend, Sicily, '19	\$40.00
Marcel Dubois, Chenin Blanc, Vouvray, '20	\$48.00
Eroica, Riesling, Columbia Valley	\$48.00
Tornatore, Etna Bianco, '17	\$55.00
Vallena, Soave, Veneto, '19	\$60.00
Ridge, Grenache Blanc, Paso Robles, '20	\$85.00
Joh. Jos. Prum, Riesling, Mosel, '18	\$90.00
Somm. Selections	
Vintage Tunina, White Blend, Italy, '18	\$100.00

ROSE 5

Ros Alba, Friuli, '20	\$40.00
Chateau la Gordonne, Cotes de Provence, '20	\$45.00
Fleur de Mer, Provence, '19	\$52.00
Pascale Jolivet, Sancerre, '19	\$80.00
Somm. Selections	
Chateau d'Esclans, Provence, '19	\$90.00

PINOT NOIR 10

Trimbach, Alsace, '18	\$60.00
Willakenzie, Williamette Valley, '18	\$80.00
Gran Moraine, Yamhill-Carlton, '18	\$90.00
Joesph Swann 'Cuvee de Trois', Russian River, '16	\$95.00
Somm. Selections	
Jayson by Pahlmeyer, Sonoma Coast, '18	\$105.00
Arcadian, Santa Rita Hills, '12	\$110.00
Chateau de Santenay 'Petit Clos', Pommard, '18	\$115.00
Domaine Serene, Williamette Valley, '17	\$125.00
Kerr, Sonoma Coast, '17	\$140.00
Somm. Selections	
Zena Crown Vineyard Emola-Amity, '17	\$150.00

MERLOT 1

St. Supery, Rutherford, '16	\$100.00
Somm. Selections	

CABERNET SAUVIGNON 19

Serial, Paso Robles, '19	\$60.00
Emblem, Napa Valley, '17	\$75.00
Mt. Veeder, Napa Valley, '18	\$84.00
Foley Johnson, Rutherford, '18	\$90.00
Somm. Selections	
Bound + Determined, Napa Valley, '18	\$95.00

Grgich Hills, Napa Valley, '16	\$100.00
My Favorite Neighbor, Paso Robles, '18	\$105.00
Von Strasser, Diamond Mountain, '18	\$110.00
Somm. Selections	
Round Pond, Rutherford, '18	\$115.00
Somm. Selections	
Hall, Napa Valley, '18	\$120.00
Austin Hope, Paso Robles, '18	\$120.00
Frank Family Vineyards, Napa Valley, '17	\$125.00
Vineyard 29, Napa Valley, '18	\$130.00
Jordan, Alexander Valley, '16	\$135.00
Chateau Montelena, Napa Valley, '18	\$140.00
Papillon, Napa Valley, '18	\$145.00
Somm. Selections	
Cyrus, Alexander Valley, '15	\$150.00
Somm. Selections	
Groth, Oakville, '16	\$175.00
Nickel & Nickel 'Quarry Vineyard', Rutherford, '18	\$180.00

ALTERNATIVE REDS 20

Chateau la Grange, Merlot Blend, Bordeaux, '18	\$40.00
Les Secrests du Palais, Red Blend, Cotes du Rhone, '19	\$45.00
Allegrini, Valpolicella, '19	\$50.00
Ricchi 'Ribo', Lombardy, Cab. Blend, '19	\$60.00
Rebellious, Red Blend, California, '18	\$60.00
Crooked Path, Zinfandel, '17	\$65.00
Batsiolo, Barbera d'Alba, '18	\$65.00
Somm. Selections	
Pian delle Vigne, Rosso di Montalcino, '18	\$80.00
Gaja Ca'Marcanda, Promis, Tuscany, '18	\$85.00
Others, Grenache, France, '15	\$90.00

Brancia, Sangiovese Blend, Chianti Classico, '17	\$95.00
Terrazas 'Grand Malbec', Mendoza	\$100.00
Gust, Syrah, Sonoma, '17	\$110.00
Ovis, Petit Verdot, Red Hills, '16	\$115.00
Prunotto, Nebbiolo, Barbaresco, '17	\$120.00
Silverado, Cabernet Franc, Napa Valley, '17	\$130.00
Brancia 'Ilatraia', Cab. Blend, Tuscany, '17	\$135.00
Banfi, Brunello di Montalcino, '15	\$150.00
Somm. Selections	
Checo, Amarone della Valpolicella, '13	\$150.00
Somm. Selections	
Brancia 'Il Blu' Red Blend, Tuscany, '18	\$175.00

VODKA 8

Banyan Reserve, St. Petersburg	\$9.00
Belvedere, Poland	\$11.00
Blue Ice, Idaho	\$9.00
EG Vodka, Oregon	\$10.00
Grey Goose, France	\$11.00
New Amsterdam, California	\$9.00
Stolichnaya, Russia	\$9.00
Wheatley, United States	\$8.00

GIN 8

6 O' Clock Sloe, Bristol	\$10.00
Aviation, Portland, Oregon	\$9.00
Botanist, Islay	\$11.00
Bombay Sapphire, London	\$10.00
Fords Gin, London	\$11.00
Hendrick's, Scotland	\$11.00

Sipsmith Lemon Drizzle, London	\$10.00
Tanqueray 10, United Kingdom	\$11.00

RUM 10

Brugal 1888, Dominican Republic	\$12.00
Coconut Cartel, Guatemala	\$10.00
Diplomatico, Venezuela	\$10.00
Flor de Cana, Nicaragua	\$9.00
Mt. Gay 'Black Barrel', Barbados	\$11.00
Mt. Gay 'Eclipse', Barbados	\$9.00
Ron Abuelo 12yr, Panama	\$10.00
Santa Teresa 1796, Venezuela	\$13.00
The Real McCoy 12yr, Barbados	\$14.00
Zacapa Solera 23yr, Guatemala	\$12.00

TEQUILA | MEZCAL 20

Casamigos Blanco	\$15.00
Casamigos Reposado	\$16.00
Cincoro Reposado	\$16.00
Cincoro Anejo	\$25.00
Del Maguey Vida Mezcal	\$10.00
Del Maguey Vida 'Vida de Muertos' Mezcal	\$16.00
Del Maguey Vida 'Chichicapa' Mezcal	\$16.00
Del Maguey Vida 'Las Milpas' Mezcal	\$16.00
Del Maguey Vida 'Wild Jabali' Mezcal	\$30.00
Don Fulano Blanco	\$10.00
Don Fulano Reposado	\$12.00
Don Fulano Anejo	\$14.00
Don Julio Primavera	\$25.00
Hiatus Blanco	\$11.00

Hiatus Reposado	\$14.00
Hiatus Anejo	\$18.00
Komos Cristalino Añejo	\$20.00
Komos Reposado	\$19.00
Tequila Ocho Anejo	\$14.00
Tequila Ocho Reposado	\$10.00

WHISK(E)Y 66

1792, Bottled in Bond, Bardstown, KY	\$12.00
Angel's Envy Bourbon, Louisville, KY	\$13.00
Angel's Envy Rye, Louisville, KY	\$18.00
Bakers Single Barrel '7, Clermont, KY	\$13.00
Barrell 'Seagrass Rye', Louisville, KY	\$25.00
Somm. Selections	
Barrell 'Armida Cask', Louisville, KY	\$25.00
Somm. Selections	
Barrell 'Dovetail', Louisville, KY	\$25.00
Somm. Selections	
Barrell 'Grey Label '24, Louisville, KY	\$49.00
Somm. Selections	
Bardstown Fusion, Bardstown, KY	\$14.00
Bardstown Discovery, Bardstown, KY	\$25.00
Basil Hayden's, Nelson County, KY	\$12.00
Blade and Bow, Louisville, KY	\$11.00
Blanton's, Frankfort, KY	\$16.00
Buffalo Trace, Frankfort, KY	\$12.00
Bomberger Declaration, Louisville, KY	\$25.00
Somm. Selections	
Eagle Rare, Lawrenceburg, KY	\$10.00
E.H. Taylor Small Batch, Frankfort, KY	\$14.00

E.H. Taylor Straight Rye, Frankfort, KY	\$20.00
Somm. Selections	
Elmer T. Lee, Frankfort, KY	\$16.00
Somm. Selections	
Elijah Craig Small Batch, Bardstown, KY	\$10.00
Garrison Brothers Small Batch, Hye, TX	\$18.00
Garrison Brothers Balmorhea, Hye, TX	\$30.00
George Dickel Small Batch '8, Tullahoma, TN	\$10.00
George Dickel Single Barrel '15, Tullahoma, TN	\$12.00
Guero, American Whiskey '14, Vallejo, CA	\$40.00
Somm. Selections	
Guero, Bourbon '17, Vallejo, CA	\$40.00
Somm. Selections	
High West American Prarie, Park City, UT	\$10.00
High West Double Rye, Park City, UT	\$12.00
High West a Midwinter Nights Dram, Park City, UT	\$25.00
Somm. Selections	
High West Rendezvous Rye, Park City, UT	\$18.00
Jack Daniels '10, Lynchburg, TN	\$15.00
Jack Daniels 'Coy Hill, Lynchburg, TN	\$24.00
Somm. Selections	
Knob Creek '15, Cremont, KY	\$30.00
Somm. Selections	
Michter's Rye, Louisville, KY	\$14.00
Michter's Rye Barrel Strength, Louisville, KY	\$15.00
Michter's Unblended, Louisville, KY	\$14.00
Michter's Single Barrel Straight Rye '10, Louisville, KY	\$28.00
Somm. Selections	
Michter's Single Barrel '10, Louisville, KY	\$21.00
Somm. Selections	
Noah's Mill, Bardstown, KY	\$12.00
Old Forester Bottle in Bond, Louisville, KY	\$15.00

Old Forester Prohibition Style, Louisville, KY	\$15.00
Old Forester Statesman, Louisville, KY	\$10.00
Old Fitzgerald Bottle in Bond '11, Bardstown, KY	\$25.00
Somm. Selections	
Pure Kentucky, Bardstown, KY	\$12.00
Redemption High Rye Bourbon, Stamford, CT	\$18.00
Redemption 'Ferrand Cognac Cask', Stamford, CT	\$15.00
Sagamore Rye 'Straight Rye, Baltimore, MD	\$11.00
Sagamore Rye 'Double Oak, Baltimore, MD	\$11.00
Savage & Cooke 'Lip Service' Rye, Vallejo, CA	\$10.00
Sazerac Rye, New Orleans, LA	\$15.00
Shenks Homestead, Louisville, KY	\$25.00
Somm. Selections	
Stagg Jr., Frankfort, KY	\$15.00
Somm. Selections	
Stranahans Blue Peak, Denver, CO	\$12.00
Wattie Boone, Bardstown, TN	\$16.00
WhistlePig Farmstock Rye, Shoreham, VT	\$14.00
WhistlePig Roadstock Rye, Shoreham, VT	\$28.00
Somm. Selections	
WhistlePig '10 Rye, Shoreham, VT	\$16.00
WhistlePig '12 Old World, Shoreham, VT	\$25.00
WhistlePig Boss Hog VII, Shoreham, VT	\$90.00
Somm. Selections	
WhistlePig Boss Single Barrel '18, Shoreham, VT	\$100.00
Somm. Selections	
Widow Jane '10, Brooklyn, NY	\$15.00
Widow Jane '13, Brooklyn, NY	\$18.00
Widow Jane '15, Brooklyn, NY	\$40.00
Woodford Reserve Bourbon, WF County, KY	\$12.00
Woodford Reserve Rye, WF County, KY	\$13.00

Woodford Doublewood, WF County, KY

\$14.00

JAPAN 4

Hibiki Harmony	\$16.00
Kojiki	\$12.00
Nikka Pure Malt	\$16.00
Suntory Toki	\$11.00

IRELAND 3

Jameson	\$9.00
Green Spot	\$15.00
Redbreast '12	\$16.00

SCOTLAND 5

Glenlivet '12 Double Oaked	\$12.00
Glenlivet '14	\$15.00
Johnny Walker Blue, Kilmarnock, Ayrshire	\$40.00
Johnny Walker Black	\$12.00
Monkey Shoulder, Speyside	\$10.00

HIGHLANDS 5

Dalmore '12	\$14.00
Dalmore Cigar Malt	\$22.00
Highland Park '12	\$14.00
Oban '14	\$15.00
Oban '18	\$45.00

SPEYSIDE 4

Glen Moray '12	\$12.00
The Macallan '12	\$15.00
The Macallan Fine Oak '15	\$18.00

The Macallan '18	\$40.00
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CAMPBELTOWN | ISLAY | SKYE | JURA 6

Bruichladdich, Islay Barley '11, Islay	\$15.00
Compass Box Flaming Heart	\$19.00
Compass Box The Peat Monster	\$14.00
Compass Box The Spaniard	\$14.00
Jura '10	\$14.00
Jura Seven Wood	\$14.00

CHARCUTERIE 2

Assorted Cheeses	\$22.00
chef's selections of cheese and accoutrements	
The Butcher	\$18.00
artisan selections of cured meats and accoutrements	

LUNCH / DINNER 3

Pork Chop	\$12.00
double chop apple mostarda hazelnut green beans anson mill grits	
Short Rib Pasta	\$19.00
ragu gemelli pasta mirepoix wild mushrooms citrus pine nut crumb	
Sirloin Burger	\$15.00
pimento cheese bacon pickled red onion lettuce b&b aioli Served with Pomme Frites	

KIDS MENU 1

Mac N Cheese	\$8.00
Orchiette Shells	

CRAFT COCKTAILS TO GO! 4

Walnut Maple Old Fashioned	\$14.00
Four Roses Bitter Truth orange Bourbon rested Amarena cherry	
Beez in the Trap	\$13.00
Ketel One lemon honey raisin syrup Montenegro	
Jaded Lens	\$12.00
Corazon Ancho Reyes Chili Ginger Habanero Blend	

Swanngria

\$11.00

Raynal VSOP | Bitter truth apricot | cinnamon | citrus