

# DRINK MENU

## COCKTAILS \$8

### SOUTHERN BELLE 13

VODKA, STRAWBERRY PUREE, MINT SIMPLE SYRUP, LEMONADE

### PARASOL 12

LILLET BLANC, ST GERMAINE, LEMON JUICE, PROSECCO

### STRAWBERRY BASIL COLLINS 13

STRAWBERRY GIN, BASIL SIMPLE SYRUP, LEMON JUICE, CLUB

### BLOOD ORANGE SPRITZ 13

APEROL, BLOOD ORANGE JUICE, CLUB, PROSECCO

### TIERRA DEL FUEGO 13

MEZCAL, ANCHO REYES, PINEAPPLE JUICE, AGAVE, SCRAPPYS BITTERS

### CHERRY BLOSSOM MANHATTAN 13

PITSPITTER CHERRY WHISKEY, LUXARDO MARACHINO LIQUOR, SWEET VERMOUTH, ANGOSTURA BITTERS

### PORCH SLING 13

BOUBON, BLACKBERRY LIQUOR, LEMONADE

## WINES \$5

PINOT GRIGIO  
LAGARIA

MARQUES DE  
CACERES VERDEJO

EXCELSIOR  
CABERNET  
SAUVIGNON

LA VIELLE FERME  
SPARKLING

## DRAFT BEERS \$4

VONN TRAPP LAGER  
ALLAGASH WHITE  
SLOOP JUICE JUICE  
BOMB  
SARATOGA  
ARTISINAL  
(ROTATING)  
GUINNESS STOUT  
DOWNEAST CIDER

HAPPY HOUR IS  
FROM 3P-5P

## SNACKS AND SMALL PLATES

BISCUITS AND HONEY BUTTER 6

BISCUITS AND GRAVY 10

GRIT TOTS 8

SAUSAGE GRAVY, HOT SAUCE, GRUYERE

FRIED GREEN TOMATOES 13

PIMENTO CHEESE, BACON, RANCH

JALAPENO POPPER DEILED EGGS 6

JALAPENOS, BACON, CHEESE

(GF) SMOKED WINGS 17

MANGO-PEACH SERRANO SAUCE SERVED WITH  
VEGGIES AND HOUSE RANCH

(GF) STREET CORN DIP 15

CORN OFF THE COB, LIME JUICE, CREAMY CHEESE  
BLEND, FRESH CILANTRO, CHILI POWDER, JALAPENO,  
COTIJA, SERVED WARM WITH TORTILLA CHIPS

FRIED PICKLES 13

PANKO BREADED, CHEDDAR CHEESE, ALABAMA BBQ

CRAVE CHICKEN SANDWICH 12

SPICY MAYO, PICKLES, LETTUCE, FRIES

CRAVE CHICKEN SANDWICH 14

LETTUCE, PICKLES, SPICY MAYO, SERVED WITH  
FRENCH FRIES

