

# DRINK MENU

## COCKTAILS \$8

### SOUTHERN BELLE 12

VODKA, STRAWBERRY PUREE, MINT SIMPLE SYRUP, LEMONADE

### THE FORBIDDEN APPLE 12

CALVADOS, GRAN MARNIER, PROSECCO, CINNAMON BITTERS, SPLASH OF APPLE CIDER

### BLACKBERRY SAGE RENEWAL 12

BOURBON, CRÈME DE CASSIS, BLACKBERRY SAGE SIMPLE SYRUP, LEMON JUICE

### SMOKE SHOW 12

MEZCAL, APEROL, GRAPEFRUIT JUICE, LIME JUICE, HONEY SYRUP, PEYCHARDS BITTERS, CHILE/SALT RIM

### APPLE CIDER SANGRIA 12

WHITE WINE, APPLE CIDER, BRANDY, ORANGE LIQUOR, SLICED APPLES, ORANGES, LEMONS, TOPPED WITH PROSECCO

### REESES MANHATTAN 15

BALLOTIN CHOCOLATE PEANUT BUTTER WHISKY, CUCKOOS NEST EXCLUSIVE RAGTIME RYE, AVERNA AMARO, MOLE BITTERS

### WHITE PEACH NEGRONI 12

GIN, LILLET BLANC, SUZE, PEACH NECTAR, LEMON JUICE

## 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 AT  
THE BAR ONLY FROM  
3P-5P

## SNACKS AND SMALL PLATES

BISCUITS AND HONEY BUTTER 5.5

BISCUITS AND GRAVY 9

GRIT TOTS 7.5

SAUSAGE GRAVY, HOT SAUCE, GRUYERE

FRIED GREEN TOMATOES 13

PIMENTO CHEESE, BACON, RANCH

FRIED DEVEILED EGGS 6.5

FRIED EGG WHITE, CLASSIC PREPARATION YOLK,  
CAVIAR

SMOKED WINGS 14

SPICY BBQ, HOUSE DILL RANCH, CELERY AND  
CARROTS

CRAB DIP 14

ARTICHOKES, SPINACH, MELTED CHEESE BLEND  
SERVED WITH HOUSE ROASTED GARLIC NAAN

CHILE RELLENO 13

PIMENTO CHEESE AND SMOKED CHICKEN STUFFED  
POBLANO, TEMPURA FRIED, AVOCADO CREMA,  
ROMESCO \*CONTAINS ALMONDS\*

CRAVE CHICKEN SANDWICH 12

SPICY MAYO, PICKLES, LETTUCE, FRIES

