



DRIFTWOOD

LUNCH

STARTERS

Crostini 12

Whipped goat cheese, heirloom tomato, basil oil

Cheshire Pork Belly 14

Creamy polenta, Bulleit bourbon glaze

Fried Green Tomatoes 12

Burrata, balsamic glaze

Mussels vin Blanc MP

White wine, garlic meuniere, crostini

SALADS

Arugula 7/14

Peaches, shaved Asian pear, pickled onions, candied pecans, citrus vinaigrette

Garden 7/14

Mixed greens, heirloom tomato, onion, bread crumb, balsamic vinaigrette

DESSERTS

Bananas Foster Cheesecake 12

Chocolate Coconut Tart 12

HANDHELDS

Crispy Chicken Milanese 15

Fried, arugula, fennel, lemon aioli, ciabatta

Taco of the Day* MP

Chef's choice

Steak Sandwich* 16

Shaved tenderloin, smoked gouda, caramelized onion, horseradish cream

Out & In Burger 17

Double smashed patty, Cooper cheese, pickles, secret sauce

Bourbon Bacon Burger* 18

Applewood smoked bacon, sharp white cheese, Bulleit bourbon glaze, aioli

PINSA PIZZA

Bianco 20

Ricotta, fontina, mozzarella, spinach, balsamic glaze, EVOO

Margherita 18

Filetto di Pomodoro, mozzarella, garlic, basil, EVOO

Charcuterie 24

Pepperoni, Tuscan salami, soppressata, mozzarella

No Modifications, Unless Omitting an Item · Automatic 20% Gratuity for Parties of 6 or More Adults · Credit card transaction fee 3% · Corking fee 25 · Cake Fee 25 · *Consuming Raw, Undercooked Meat, Poultry, Seafood or Eggs May Increase Risk of Food Borne Illness