

WHISKEY COCKTAILS

Little Rye Lies / 10

rye whiskey, turbinado black tea syrup, orange bitters, angostura bitters

Flint Forward / 12

high proof bourbon, chile liqueur, ximenez sherry, cherry liqueur

Tennessee Stud / 11

george dickel #8, honey, lemon, old fashioned bitters, orange bitters

Don't Test Me / 11

bourbon, creole shrub, simple, angostura

Pocket Full of Gold / 10

bourbon, apricot liqueur, lemon juice, local honey, ginger liqueur, egg white

ELIXIRS AND SUGH

Wabbit Smash / 11

london dry gin, carrot, mint, local honey, lemon

Ya' Big Jamoke / 11

coffee infused bourbon, cointreau, licor 43, mb big jamoke porter

Cali Cartel / 12

del magney vida, mezcal, blackberry, raspberry, basil, agave, lime

Mule'er's Day Off / 12

limazul tequila, blackberry/rosemary shrub, spiced agave, lime, ginger beer

The Great Escape / 12

pineapple-infused rum, guava, pineapple-ginger syrup, lime

Pimp My Ride / 12

pear vodka, peppercorn-infused elderflower liqueur, lemon, local honey, prosecco

Chevy to the Levy / 9

bourbon, lemon, cabernet syrup

Left Hook Lucy / 11

spiced tea-infused vodka, elderflower liqueur, lemon, local honey, mint, soda

Kicked in the Gin / 11

serrano-infused gin, elderflower liqueur, lime, agave, celery bitters

Guava Gimlet / 9

vodka, guava, pineapple, lime, simple

SALADS

*Farm / 5

house greens, cucumber, carrot, grape tomato, radish, white balsamic vinaigrette

Crispy Fried Chicken / 13

spinach, gem lettuce, white cheddar, spiced pecans, apples, grapes, buttermilk yogurt vinaigrette

Shrimp and Grain / 16

local greens, sweet chili shrimp, kamut, freekeh, herbs, apples, roots veggies, peppadews, candied cashews, ginger vinaigrette

Bacon and Egg / 13.5

kale & frisee, crispy poached egg, applewood bacon, pomegranate, apples, country ham, blue cheese, onion, bacon vinaigrette

Grilled Chicken and Kale / 12

cranberries, pickled mustard seeds, grilled broccolini, local goat cheese, pumpkin seeds, sorghum vinaigrette

CUPS & BOWLS

Chicken Noodle Soup / cup 4 - bowl 7

Daily Soup / cup 4 - bowl 7

inspired seasonally

Pork Ramen / 12

rich pork broth, braised pork, quail egg, basil, sriracha, nori

OUR SIDES

adult mac n cheese / 5.5

hand cut fries w/mustard seed ketchup / 5

poblano white cheddar grits / 5

orzo-spinach & tomatoes / 4

sautéed green beans / 4

rutabaga and carrot mash / 4

sautéed spinach / 4

ancient grain salad / 4

heirloom carrots & greens / 4

chips / 3

DESSERTS

Whiskey Cake / 8

toffee torte, bourbon anglaise, spiced pecans, whipped cream

Seasonal Dessert / 8

SNACKS

Fried Green Tomatoes / 7

remoulade, lemon zest, parsley

Deviled Eggs / 6

new but familiar...we'll keep 'em interesting

Roasted Garlic Hummus / 8

roasted tomatoes, feta cheese, olive oil, garden vegetable crudité

Local Board / 16

stuff we like from the neighborhood and our house

Thai Barbeque Duck Wings / 12

toasted sesame seed, fresno peppers, cilantro

*Turducken Meatballs / 11

israeli chickpea puree, tomato, cucumber & local feta fatoush

3 Little Pigs / 12

slow roasted pulled pork sliders, whiskey BBQ sauce, apple slaw, crispy onion strings

Local Goat Cheese Fondue / 10.5

good olive oil, greek olives, roasted tomatoes, grilled sourdough

*Arrosto Misto / 7

fire roasted baby carrots, cauliflower, broccolini, shishito peppers, cashews, red miso butter

Mussels / 14

buttery smoked chili broth, roasted tomatoes, tasso ham

BETWEEN THE BREAD

We'll serve up a few of our house kettle chips with each.

Chicken & Cheese Melt / 13.5

rotisserie chicken, pesto mayo, avocado spread, bacon, lettuce, tomato, dill havarti, toasted sourdough

Turkey Burger / 12

avocado, fontina cheese, mayo, cranberry chutney, lettuce, tomato, challah bun

The Basic Burger / 13

brisket burger, bacon, aged white cheddar, house mayo, mustard, lettuce, tomato, onion, pickles, challah bun

OMG Burger / 14

(Onions, Mushrooms, and Goodness) brisket burger, beer battered onion ring, roasted criminis, muenster, grain mustard, chili mayo, lettuce, tomato, challah bun

The Switch Up / 13

our chef's latest sandwich creation

Edamame Falafel Stack / 11.5

tzatziki, garlic hummus, arugula, cucumbers, red onion, tomatoes, warmed lavash wrap

Chicken & Waffle / 17

bacon laced belgium waffle, crispy chicken tenders, local sunny up eggs, house sausage gravy

OVER LIVE MESQUITE WOOD

*Holmes "Farm Bird" / 18

half spit-roasted chicken, sautéed spinach, mustard vinaigrette, gremolata

*Pork Brisket / 17

poblano white cheddar grits, local fruit & tomatillo salsa

*Sirloin / 24

duck fat fingerling potatoes, red miso butter

Texas Redfish / 23

orzo pasta, wilted spinach, grape tomatoes, romano cheese, lemon butter

Short Rib / 18.5

whiskey braised and grilled, rutabaga and carrot mash, horseradish gremolata

*Scottish Salmon / 20

ancient grain salad with fennel, celery root, squash, dried cherries, local feta

*Duck Breast / 19.5

carrot-ginger purée, heirloom carrots, red onions, wilted greens, citrus vinaigrette

***Gluten Free in Nature (we also have a gluten free bun)**

Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats of any kind may increase your risk of food borne illness. Also, we cook around all sorts of fun ingredients like: local dairy, local eggs, not-so-local soybean, fish and shellfish. If you're allergic to any of these, let us know and we'd love to make you something separately.