



black-eyed pea fritters \$4

with jalapeño and cheddar, served with hotlanta sauce,
smoked tomato vinaigrette and sweet chili

crudités \$5

our pimento cheese, quick pickled spring vegetables

pâté... chanté \$6

brandied chicken livers with cava gelée,
walnut raisin sourdough bread

canapé du jour \$4

buttermilk drop biscuit filled with daily treats

house cut sweet potato fries \$5

add sauced platter \$2⁵⁰

cracklin' pork rinds to order \$3

today's soup \$6

with warm buttermilk biscuit

sticky fingers sauced 3 ways \$10

choice of 3 skewers:

braised short rib, crispy chicken, spicy tofu,
georgia white shrimp, or artisan cheese

rib basket \$11

confit spare ribs atop hand cut sweet potato fries,
moist towelette

rosemary-skewered chicken livers \$7

grilled, with vidalia lime marmalade,
toasted walnut raisin sourdough

patak german white bratwurst \$8

haüs made sauerkraut, stone ground mustard

arugula salad \$8

candied spicy pecans, red onion, goat cheese,
roast peppers, apricot vinaigrette

hail caesar \$8

char grilled romaine, marinated white anchovies
shaved parmigiano reggiano, croutons

add a skewer to any salad \$2⁵⁰

guinness-braised boneless short rib \$18
maple jus, gorgonzola red mule grits, onion rings

lemon-thyme roasted half chicken \$16
served with warm fingerling salad, sufferin' succotash

rib basket \$11
confit spare ribs atop hand cut sweet potato fries,
moist towelette

prince edward island mussels \$12
big bowl, steamed in white wine, garlic butter
and basil, with bread for sopping

smoked tofu t-bone \$14
twice baked potato, house steak sauce,
griddled asparagus

very veggie plate \$13
choice of 3 sides, warm biscuit

sides \$4

onion rings | sufferin' succotash | griddled asparagus
twice baked potato | organic cheese grits
warm potato salad | side salad

thanks to Andrew at Noring Farms, Michael of The Turnip Truck,
Camille and Brooks at Moonbeam Farms, Alice at Mills Farm

SWEETS each \$6

lemon ice box pie
traditional crust, swiss meringue top, delicious!

peanut butter & malted chocolate parfait
von Schlichten's chocolate wafer crumbles,
mascarpone whipped cream

tarragon peach crumb
served grandma style, big scoop of vanilla bean ice cream

sweet tea ice cream milkshake
brings all the boys to the yard



LIQUID REFRESHMENTS

brewed iced tea \$1 ⁵⁰	soda pop \$1 ⁵⁰
house lemonade \$2	san pellegrino \$3
red rock ginger ale \$2 ⁵⁰	fresh squeezed juice \$3
lime rickey \$2	espresso \$1 ⁵⁰ \$2
roy rogers \$2	americano \$2 ⁵⁰

HOUSE COCKTAILS

jockey full of bourbon \$9

fresh cut edgewood mint, fee's mint bitters, 10X,
whiskey barrel bitters, bulleit bourbon

desperado \$9

house sour juices, cuervo, chili pepper infused mathilde xo orange

day spa \$11

organic lavender infused gin, elderflower liqueur,
cucumber slices, fresh dill, lime juice

blue moon \$9

bluecoat gin, fresh squeezed lemon juice, creme de violette

dixie cup \$9

4 roses bourbon, red rock ginger ale, sugar cane syrup, lime twist

holy cow \$9

iced double espresso, johnston family farms' chocolate milk,
tullamore dew, house infused vanilla rum

MOCKTAILS

pure dynamite \$4

muddled lime, maraschino cherry, lemon lime soda

wise up \$3

fresh grapefruit, sparkling water, bar syrup

virgin mary \$4

fresh ground horseradish, house herbed tomato juice,
pickled asparagus



CLASSIC COCKTAILS

– as always, fresh juice mixers –
quality well spirits – \$7 | premium spirits – market price

blood and sand

scotch, cherry brandy, vermouth, with a splash of orange juice

grasshopper

nectar of the south ... green creme de menthe,
white cream de cacao and cream

gin lime rickey

clean and refreshing gin, fresh lime, simple syrup, club soda

harvey wallbanger

“hang ten” with this refreshing vodka, orange juice and
galliano cocktail, named for a 1950s california surfer

manhattan

daddy's favorite whiskey, sweet vermouth, bitters and a cherry

cypress

grapefruit juice and bubbles, popular with moms everywhere

pink lady

the grand dame of yesteryear – gin, cream, egg white,
splash of grenadine blush

rob roy

named for the robin hood of scotland, simply a scotch manhattan,
dash of orange bitters

rusty nail

the only way to blaspheme good scotch ... with drambui, of course!

sazerac

old overholt rye, peychauds bitters, a touch of sugar and water
...add absinthe for the true devil of new orleans

WINE

in order of lighter to heavier body

SPARKLING

blanc de blanc – jacques pelvas, provence, france \$7 | \$26
crisp sparkler with hints of citrus and flowers

vinho verde – famega, portugal \$6⁵⁰ | \$24
light, clean, with notes of melon and grass, easy acid

WHITE

rosé – chateau roustan, costieres de nimes, france \$7⁵⁰ | \$28
our summer crusher with notes of strawberries, white pepper,
and a touch of cotton candy, dry and balanced, and a wonderful finish

riesling – helfrich, alsace, france \$8⁵⁰ | \$32
mildly dry, minerally riesling with notes of apple and peach

torrontes – el supremo, mendoza, argentina \$7 | \$26
patio-daddy-o wine! brimming with ripe nectarine,
hint of golden reflection, crisp dry finish

pinot gris – milbrandt, columbia valley, washington \$8⁵⁰ | \$32
rich and bright, with aromas of honeysuckle, apples, and pears

sauvignon blanc – vina robles, paso robles, ca \$9⁵⁰ | \$35
rustic, rubenesque california blanc that demands to be taken seriously

chardonnay – independent, columbia valley, wa \$8 | \$30
clean and naked, period. with citrus, stone fruit, and rounded mouth feel

chardonnay – starry night, russian river, ca \$10 | \$38
big bold california chard, tons of tropical fruit,
butter and oak, yet creamy and elegant

– unfinished bottles of wine may be sealed to take with you –

WINE

in order of lighter to heavier body

RED

chianti – maretima 2007, tuscan, italy \$7 | \$26
rustic sipper with notes of cranberry, cocoa and terra cotta,
medium bodied and nice acidity

pinot noir – metairie, vin de pays d'oc, france \$8⁵⁰ | \$32
lighter-style old world pinot, unoaked – good earthy qualities
with excellent berry flavors

côtes-du-rhône – la source, france \$7⁵⁰ | \$28
gentle, oaky food wine, with red fruit and spice

zinfandel – guenoc, california \$8⁵⁰ | \$32
bold and footy with dark juicy fruit, smooth finish

malbec – kaiken, mendoza, argentina \$8 | \$30
full, rich with deep flavors of black cherry and tobacco, crowd pleaser

cabernet sauvignon – pietra santa, hollister, california \$9⁵⁰ | \$36
lush, dark chocolate, cassis, nutmeg, long finish

DESSERT WINES

ceretto – moscato d'asti, italy \$5
sweet, sparkling dessert wine with fruit aromas

tawny port – churchill's 20 year,
douro, portugal \$7
intensely rich and complex, with chocolate,
prune, and walnut flavors

muscadell – rietvallei,
robertson, south africa \$6
full, red-gold dessert wine with raisiny sweetness



CALL [THE] SPIRITS

kentucky bourbon | rye

basil hayden 8 year
blanton's single barrel
bulleit
four roses yellow label
high west rye
knob creek
old overholt
wathen's single barrel
woodford reserve

irish whiskey

bushmills
jameson
tullamore dew

scotch

balvenie 12 year
dalwhinnie 15 year
glenfiddich 12 year
glenlivet 12 year
glenrothes 14 year
laphroaig 10 year
macallan 12 year
oban 14 year

rum

appleton
brazilian cachaça
gosling's
myers's

cognac | brandy

courvoisier vs
e&j xo
laird's applejack

gin

bluecoat
bombay sapphire
hendrick's
old tom
tanqueray

vodka

absolut ruby red
belvedere
crystal head
grey goose
karlsson's
ketel one
van gogh's double espresso

tequila

corazón añejo
fina estampa blanco
gran centenario rosangel
milagro reposado
patrón silver

cordials | apéritifs

absinthe
amaretto di saronno
aquavit
campari
drambuie
fernet branca
grand marnier
green chartreuse
lemoncello
pama
pimm's
sambuca
st. germain
tuaca

BEER

in descending order of gravity

ON TAP

delerium tremens – Huyghe Brewery, Melle, Belgium \$8
duck rabbit milk stout – Duck Rabbit Craft Brewery, Farmville, NC \$7
ace pear cider – California Cider Co., Sebastopol, CA \$7

ALES

red brick double chocolate oatmeal porter –
Atlanta Brewing Company, Georgia \$4
allagash white – Allagash Brewing Company, Portland, Maine \$5
fat tire – New Belgium Brewing, Fort Collins, Colorado \$4
anchor steam – Anchor Steam Brewery, San Francisco, California \$4
porkslap pale ale – Butternuts Beer and Ale, Garrattsville, NY \$4
guinness stout – Guinness Ltd., Dublin, Ireland \$4
kaliber non-alcoholic – Guinness Ltd., Dublin, Ireland \$3

FRUIT BREWS

lambic framboise – Brewery Lindemans, Vlezenbeek, Belgium \$8
strongbow cider – Bulmers, Hereford, England \$4

LAGERS

mickey's malt liquor – Miller Brewing Co, Milwaukee, Wisconsin \$2⁵⁰
session lager – Full Sail Brewing Company, Oregon, United States \$4
budweiser – Anheuser-Busch, St. Louis, Missouri \$3
stella artois – Stella Artois, Leuven, Belgium \$4
pbr – Pabst Brewing Company, Woodridge, Illinois \$2⁵⁰
miller high life – Miller Brewing Co, Milwaukee, Wisconsin \$3
tecate – Cervecería Cuauhtémoc Moctezuma, Monterrey, Mexico \$3
miller lite – Miller Brewing Co, Milwaukee, Wisconsin \$3
amstel light – Amstel Brouwerij, Amsterdam, Netherlands \$4