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❧ **COCKTAILS** ❧

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NEW YORK SOUR - 11

Piggyback Rye | House Sour |
Sonoroso Sweet Red Wine

NOTARY OLD FASHIONED - 12

1712 Bourbon | Clove Bitters |
Orange | Cherry

APPALACHIAN SAPPHIRE - 11

Espalon Tequila | Citrus |
Angostura Bitters | Curaçao

THE ESQUIRE 75 - 11

Connption Gin | Pear |
Lemon | Blanc de Blance

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SPIRIT-FREE

COKE - 3

DIET COKE - 3

COKE ZERO - 3

SPRITE - 3

ICED TEA - 3

Sweet & Unsweet

HOT TEA - 3

Seasonal Variety

PURE INTENTIONS COFFEE - 3

Decaf & Regular

PURE INTENTIONS COLD BREW - 3

Nitro & Regular

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CRAFT

Bell's Two Hearted IPA - 4

Sierra Nevada Pale Ale - 4

Red Clay Ciderworks - 4

Islander Ginger Beer - 4

Mother Earth Weeping Willow Wit - 4

Seasonal Drafts - 5

DOMESTIC & IMPORT

Bud Light - 3

Budweiser - 3

Stella Artois - 4

Guinness - 4

WINE BY THE GLASS

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SPARKLING

HENRY VARNAY \$9/34

Blanc de Blanc | France

AVISSI \$8/32

Prosecco | Italy

ROSÉ

CHAMPS DE PROVENCE \$9/34

Rosé | France

50 DEGREES NORTH SEKT \$9/34

Sparkling Rose | Germany

WHITE

ALISIA \$8/32

Pinot Grigio | Italy

CINQUANTE CINQ \$10/38

Sauvignon Blanc | France

CHATEAU BONNET \$10/38

Bordeaux Blanc | France

EVOLUTION #9 \$10/38

White Blend | France

HARKEN \$10/38

Chardonnay | California

RED

STORYPOINT \$10/38

Pinot Noir | California

BODEGAS MORGANTE \$10/38

Nero d'Avola | Italy

BORSAO CABRIOLA \$10/38

Red Blend | Italy

GUNDLACH MOUNTAIN CUVÉE \$11/42

Red Blend | California

HEDGES CMS \$10/38

Cabernet Sauvignon | Washington

SONOROSO \$9/34

Sweet Red | Italy

WINE BY THE BOTTLE

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SPARKLING

LAMBERTI \$32

Prosecco | Italy

ALTADIA \$37

Cremant de Savoie | France

ARIA \$32

Cava | Spain

WHITE

CHEHALEM \$38

Pinot Gris | Oregon

JUSTIN \$32

Sauvignon Blanc | California

FRENZY \$32

Sauvignon Blanc | New Zealand

AURORE \$36

Unoaked Chardonnay | France

OCTOBER NIGHTS \$36

Chardonnay | California

RED

DUNDEE HILLS \$62

Pinot Noir | Oregon

SEA SUN \$38

Pinot Noir | California

LES POLISSONS \$42

Malbec | France

CESCA VICENT \$47

Grenache | Spain

ANNE PICHON SAUVAGE \$38

Syrah | France

GUNDLACH MOUNTAIN CUVÉE \$49

Merlot | California

PIATTELLI \$44

Cabernet Sauvignon | Argentina

RUTHERFORD \$57

Cabernet Sauvignon | California



FOR THE TABLE

GRILLED BEETS (v, gf)

goat cheese cream | greens
\$7

FRIED SQUASH (v)

comeback sauce
\$5

CRISPY SALMON

apple cider glaze | field peas
\$10

LOADED POTATO

crispy potato | pimento fondue
| chive cream | bacon
\$7

SOUTHERN TRIO

chicken salad | spring onion dip |
pimento cheese | house chips
\$11

SLICED STEAK*

vanilla turnip puree |
spring pesto | fried onion
\$10

SALADS

HOUSE (v, gf)

local greens | avocado | strawberries |
roasted beets | pecans | midnight moon |
green goddess
\$4.50 | \$9

CAESAR (v)

romaine | croutons |
parmesan cheese | caesar
\$4.50 | \$9

CHOPPED

pickled iceberg | boiled egg | tomato |
crispy field peas | bacon | herbed
buttermilk
\$4.50 | \$9

SANDWICHES

GRILLED CHEESE (v)

sourdough | spring pesto | feta | mozzarella |
roasted red pepper
\$9

CAPRESE SANDWICH (v)

sourdough | mozz | tomato | greens | spring
pesto | orange balsamic reduction
\$10

FRIED CHICKEN SANDWICH

pimento cheese | bacon | lettuce | pickled
onion | buttermilk dressing
\$10

BURGER*

beef or veggie | cheddar | lettuce |
caramelized onion | frayonnaise
\$10

SIDES

fries, collard greens, squash casserole, stewed field peas, and roasted seasonal vegetables
\$3

LAND & SEA

BOUILLABAISE

mussels | salmon | fennel |
potato | tomato saffron broth |
grilled sourdough
\$21

SEARED SALMON* (gf)

carrot puree | masala rice |
cilantro curry
\$21

SEAFOOD PASTA

bay scallops | crab |
asparagus | confit fennel |
pesto cream
\$22

PAN-FRIED CHICKEN

asparagus | radish | carrots |
ginger consomme
\$21

RIBEYE*

crispy potatoes | grilled
mushrooms | chive cream |
steak sauce
\$28

GRILLED LAMB CHOPS* (gf)

pea puree | roasted spring
vegetables | gremolata
\$23

*Items may be ordered raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk for foodborne illness.
GF gluten-free, V vegetarian, V+ vegan