

SNACKS

Dips and Schmears 3 for 18 / 5 for 28
smoked fish dip, white bean hummus, baked pimento cheese, onion dip, spring pea

Waffle Fry Poutine 13
pork gravy, cheddar cheese, green onion, hot sauce

SALADS

Greener Roots Little Gem Salad 10
lemon, garlic, anchovy, parmesan, crunchies

Charred Carrots 9
whipped feta, golden raisin, pistachio

MAINS

Black Eyed Pea Falafel Wrap 17
garlic yogurt, little gem, hot sauce, feta, lemon vinaigrette

Bear Creek Farm Burger* 18
American cheese, charred onion, iceberg, G&D sauce, on a sesame bun

Not Hot Chicken Sandwich 13
crispy thigh, comeback sauce, pickles, lettuce, Kings Hawaiian rolls

Crispy Catfish*
15
remoulade, pickled cabbage, feta, sesame bun

DESSERT

Chocolate Chip Cookies 6

*Consumption of raw or undercooked meats, fish, eggs, or dairy may cause foodborne illness.

Happy Hour

Thursday & Friday 3pm-5:30pm

Saturday & Sunday 2pm-5:30pm

COCKTAILS

Old Fashioned 8
Old Forester Signature, Demerara, Bitters Blend

Daisy 8
Cathead Honeysuckle Vodka, lime, pomegranate, soda

Daiquiri 8
Plantation 3 star rum, lime, simple syrup

Novacaine 5
Fedencio Classico Joven Mezcal, Cynar

WINE

White 6oz | 9oz | btl

Château De La Bourdinière Melon de Bourgogne
muscadet sèvre-et-maine, france 2014 8 | 12 | 30

Joao Portugal Ramos Alvarinho
vinho verde, portugal 2015 8 | 12 | 30

Quinta da Muradella Verdelho
monterrei, spain 2015 9 | 13 | 35

Rosé

Northwest Ridge Rosé of Pinot Noir
willamette valley, oregon 2017 7 | 10 | 25

Red

Bodegas Señorío de Barahonda Monastrell/Syrah
yecla, spain 2016 8 | 12 | 30

Jim Barry, The Cover Drive Cabernet Sauvignon
coonwara, south australia 2014 9 | 13 | 35

SPIRITS 6 shot or neat / 8 as a cocktail

Finlandia Vodka, Altos Blanco Tequila, Plantation 3 Star Rum, New Amsterdam Gin, Old Forester Bourbon, Old Forester Rye

BEERS 5

Miller High Life, Tecate, Bud Light, Michelob Ultra, Michelob Ultra Gold, O'Doul's