

## SNACKS

- Dips and Schmears** 3 for 21 / 5 for 32  
*smoked fish dip, black garlic baba ganoush, baked pimento cheese, onion dip, liver mousse*
- 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*

## DESSERT

- Chocolate Chip Cookies** 6

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

## Happy Hour Menu

Available in the bar & lounge:

Monday – Friday 3:00 pm - 5:00 pm

## COCKTAILS

- It's a Vibe** 6  
New Amsterdam Gin, Fidencio Mezcal, lime, grapefruit, simple syrup, soda
- 1 Tequila, 2 Tequila, 3 Tequila, FLOOR!** 6  
El Jimador Silver, Combier Cassis, lime, ginger beer
- Don't Fall Y'all** 6  
Four Roses Yellow Label, Aperol, lemon, simple syrup, soda
- Old Fashioned** 8  
Four Roses Yellow Label, Demerara, Bitters Blend
- Daisy** 8  
Cathead Honeysuckle Vodka, lime, pomegranate, soda
- LetherBee's Knees** 8  
Letherbee gin, lemon, honey

## WINE

- White** 6oz | 9oz | btl
- Apaltagua Reserva** Chardonnay  
colchagua valley, chile 2014 9 | 13 | 35
- Red**
- Apaltagua Reserva** Cabernet Sauvignon  
colchagua valley, chile 2014 9 | 13 | 35

## SPIRITS 6 shot or neat / 8 as a cocktail

Finlandia Vodka, Altos Blanco Tequila, El Dorado Rum, New Amsterdam Gin, Four Roses Bourbon, Old Overholt Bonded Rye

## BEERS 5

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

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