COCKTAILS

The Garden Lush  
*Pilar Blonde Rum, strawberry thyme syrup, lemon, egg whites, cherry saffron bitters*  
$11$

Paloma 1881  
*Corralejo Reposado Tequila, pamplemouse liqueur, grapefruit, lime, jalapeño shrub, topped with soda*  
$10$

Apricot Lemonade  
*Citron Vodka, apricot liqueur, orange bitters, orange juice, lemonade, topped with Moscato*  
$10$

Indigo Mule  
*Woodford Reserve Bourbon, blackberry liqueur, blueberry simple syrup, lime, ginger beer*  
$11$

Smoke & Spice  
*Basil Hayden Dark Rye, apple allspice syrup, spiced cherry bitters, cherrywood smoke infusion*  
$15$

The Botanist  
*Bulrush Gin, apricot liqueur, lemon, simple syrup, rosemary shrub*  
$12$

Milltown Manhattan  
*High West Double Rye, Chambord, Solerno blood orange liqueur, spiced cherry bitters*  
$14$

Fortunate Misfire  
*Kimo Sabe Mezcal, honey pineapple syrup, lime, egg whites, smoked Havana bitters, jalapeno shrub*  
$11$

Cocktail of the Month  
*Ask your server what we are mixing up this month!*

SOMETHING SWEET

<table>
<thead>
<tr>
<th></th>
<th>Biscuit-Cheesecake Bread Pudding</th>
<th>Chocolate Mousse</th>
<th>Butter Grilled Almond Pound Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>Twice Baked Lavender</td>
<td>with toasted coconut and pineapple ice cream</td>
<td>with fudge brownie and candied pecans</td>
<td>with caramelized apples and freshly whipped cream</td>
</tr>
<tr>
<td>Angel Food Cake</td>
<td><em>with fresh berries and freshly whipped cream</em></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

$7$ $8$ $8$ $7$
## BRUNCH FAVORITES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biscuits &amp; Gravy scratch made topped with white gravy // choice of two sides</td>
<td>11</td>
</tr>
<tr>
<td>Fried Chicken Tenders &amp; Belgian Waffles candied pecans, spicy maple syrup</td>
<td>15</td>
</tr>
<tr>
<td>Eggs Your Way two eggs prepared the way you like // choice of two sides</td>
<td>12 (df)</td>
</tr>
<tr>
<td>Shrimp &amp; Carolina Grits peppers, onions, tomatoes, edamame, cream</td>
<td>23 (gf)</td>
</tr>
<tr>
<td>Sourdough French Toast strawberries, whipped cream</td>
<td>10</td>
</tr>
<tr>
<td>Fried Chicken &amp; Stone-Ground Grits white gravy, crumbled bacon</td>
<td>17</td>
</tr>
<tr>
<td>Cranberry Pecan Chicken Salad Croissant lettuce, tomato // fresh cut fruit</td>
<td>11</td>
</tr>
<tr>
<td>Belgian Waffle strawberries, whipped cream</td>
<td>13</td>
</tr>
<tr>
<td>Avocado Toast grilled baguette, avocado, buttermilk dressed greens, heirloom tomato, crumbled bacon, over medium egg</td>
<td>13</td>
</tr>
<tr>
<td>Walnut Grove Farms Burger colby, lettuce, tomato, pickled onion, colby, lettuce, tomato, pickled onion, colby, lettuce, tomato, pickled onion, colby, lettuce, tomato, pickled onion, colby, lettuce, tomato, pickled onion, colby, lettuce, tomato, pickled onion, colby, lettuce, tomato, pickled onion</td>
<td>16</td>
</tr>
</tbody>
</table>

## SEASONAL SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heirloom tomato, cucumber, carrot, pickled red onion, crouton, buttermilk dressing</td>
<td>10</td>
</tr>
<tr>
<td>Kale roasted beets, acorn squash, pickled celery, goat cheese, candied pecan, poppy seed vinaigrette (gf,df*,v*)</td>
<td>12</td>
</tr>
<tr>
<td>Caesar romaine, apple, thomasville tomme, crouton, house caesar dressing</td>
<td>13</td>
</tr>
</tbody>
</table>

* add grilled chicken 6, garlic shrimp 8 *

## SERVED ON THE SIDE

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon (gf,df)</td>
<td></td>
</tr>
<tr>
<td>Chicken &amp; Apple Sausage (gf,df)</td>
<td></td>
</tr>
<tr>
<td>Fried Red Potatoes with Peppers &amp; Onions (gf,df,e)</td>
<td></td>
</tr>
<tr>
<td>Fresh Cut Fruit (gf,df,e)</td>
<td></td>
</tr>
<tr>
<td>Stone Ground Grits (gf)</td>
<td></td>
</tr>
<tr>
<td>Fried Chicken &amp; Stone-Ground Grits white gravy, crumbled bacon</td>
<td>17</td>
</tr>
<tr>
<td>Breakfast Burrito</td>
<td></td>
</tr>
<tr>
<td>Belgian Waffle</td>
<td></td>
</tr>
<tr>
<td>Walnut Grove Farms Burger colby, lettuce, tomato, pickled onion, colby, lettuce, tomato, pickled onion, colby, lettuce, tomato, pickled onion, colby, lettuce, tomato, pickled onion, colby, lettuce, tomato, pickled onion</td>
<td>16</td>
</tr>
<tr>
<td>Avocado Toast grilled baguette, avocado, buttermilk dressed greens, heirloom tomato, crumbled bacon, over medium egg</td>
<td>13</td>
</tr>
</tbody>
</table>

## COCKTAILS & SIPPERS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottomless Mimosas champagne mixed with your choice of orange, pineapple, or grapefruit juice</td>
<td>15</td>
</tr>
<tr>
<td>Heirloom Bloody Mary vodka, scratch made bloody mary, bacon, celery, fried okra</td>
<td>8</td>
</tr>
<tr>
<td>Maple Whiskey Iced Coffee six &amp; twenty five grain whisky, little river roasting cold brew, cream, maple</td>
<td>9</td>
</tr>
<tr>
<td>Apricot Lemonade combier apricot, citrus vodka, lemonade, orange juice, orange bitters, topped with moscato</td>
<td>8</td>
</tr>
<tr>
<td>Lemonade fresh squeezed, scratch made lemonade</td>
<td>4 // glass</td>
</tr>
<tr>
<td>Strawberry Peach Tea southern sweet tea with fresh, scratch made strawberry-peach puree</td>
<td>4 // glass</td>
</tr>
</tbody>
</table>
DINNER
MON - THURS 5pm-9pm
FRI - SAT 5pm-9:30pm

PASS THE PLATE

Duck Bruschetta 13
toasted baguette, herbed house boursin, yuzu marmalade

Fried Green Tomatoes 10 (df*)
pork belly, pimento cheese, jalapeno shallot relish

Roasted Sweet Potatoes 10
garlic-herb cream cheese, bacon, red pepper jam

Pimento Cheese Deviled Eggs 9 (gf)
pickled celery, hot sauce

Fried Brussels Sprouts 10 (df,v*)
maple, country ham, candied pecan dust

Heirloom Wings 12 (df)
blackened hot honey, buffalo, or carolina gold

Skillet Honey Cornbread 9
sorghum butter & tomato jam

Coldwater Atlantic Oysters 3 per // 34 doz (gf,df)
on the half shell with accompaniments

Oysters Rockefeller 19 ½ doz // 36 doz
bacon, spinach, alfredo, pecorino

SERVED ON THE SIDE

bacon braised collards (gf) // sauteed green beans (gf,v)
whipped yukon potatoes (gf) // stone ground grits (gf)
warm red potato salad with clemson bleu cheese (gf,df*,v*)
grilled broccoli and roasted tomatoes (gf,v)

SEASONAL SALADS

Heirloom // 10
tomato, cucumber, carrot, pickled red onion, crouton, buttermilk dressing

Kale // 12
roasted beets, acorn squash, pickled celery, goat cheese, candied pecan, poppy seed vinaigrette (gf,df*,v*)

Caesar //13
romaine, apple, thomasville tomme, crouton, house caesar dressing

add grilled chicken 6, garlic shrimp 8

CHEF-INSPIRED MAINS

Duck Confit 34 (gf)
bacon braised collard greens, butternut squash puree

BBQ Scottish Salmon 32 (gf)
carolina gold rice, green beans, golden bbq glaze

Crispy Pork Belly 31 (gf,df*)
sweet potato risotto, bacon braised collards, tomato jam

Chicken & Sausage Gumbo 21 (gf)
carolina gold rice, tasso, andouille, okra

Walnut Grove Farms Ribeye 50 (gf)
12oz hand cut, garlic crust, yukon whipped potatoes,
lemon grilled broccoli

Shrimp & Carolina Grits 23 (gf)
peppers, onions, tomatoes, edamame, cream

Walnut Grove Farms Burger 16
colby, lettuce, tomato, pickled onion, lusty monk aioli, fries

Joyce Farms Fried Chicken 23
warm red potato salad, pickled carrot, house pickles, hot honey

Fettuccini 24
cream, pecorino, roasted garlic, broccoli, mushrooms

Harvest Bowl 21 (v)
herbed bulgur, sweet potatoes, acorn and butternut squash,
broccoli, romesco

PROUDLY SERVING LOCAL
Walnut Grove Farms • Joyce Farms • Chesire Pork • SimpLea Farms • Sweet Grass Dairy • Lusty Monk • Spicewalla

(gf) gluten-free // (df) dairy-free // (v) vegan // * indicates item can be prepared allergen-free.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
* automatic gratuity added for parties of six or more *
## BEHIND THE BAR

### WINE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Varietal</th>
<th>Region</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sparkling</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coppo Moscato D’Asti, Italy</td>
<td>11</td>
<td>42</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Maschio Prosecco, Veneto, Italy</td>
<td>11</td>
<td>42</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Reisling</strong></td>
<td></td>
<td>Pacific Rim, Washington</td>
<td>10</td>
<td>40</td>
</tr>
<tr>
<td><strong>Pinot Grigio</strong></td>
<td></td>
<td>Le Rime, Italy</td>
<td>10</td>
<td>37</td>
</tr>
<tr>
<td>Borgo, Italy</td>
<td></td>
<td></td>
<td>46</td>
<td></td>
</tr>
<tr>
<td><strong>Sauvignon Blanc</strong></td>
<td></td>
<td>Nobilo, New Zealand</td>
<td>10</td>
<td>39</td>
</tr>
<tr>
<td>Southern Right, South Africa</td>
<td>12</td>
<td>53</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chardonnay</strong></td>
<td></td>
<td>Matanzas Creek, Sonoma County</td>
<td>11</td>
<td>52</td>
</tr>
<tr>
<td>Harken, California</td>
<td></td>
<td>9 38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sterling, Napa Valley</td>
<td>58</td>
<td>58</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Rose</strong></td>
<td></td>
<td>Rabble, Paso Robles, California</td>
<td>11</td>
<td>42</td>
</tr>
<tr>
<td>Chateau Puech-Haut Argali, France</td>
<td>48</td>
<td>48</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Pinot Noir</strong></td>
<td></td>
<td>Böen, California</td>
<td>12</td>
<td>45</td>
</tr>
<tr>
<td>Nielson, California</td>
<td></td>
<td>10 38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Inscription, Willamete Valley, Oregon</td>
<td>58</td>
<td>58</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Merlot</strong></td>
<td></td>
<td>Robert Hall, California</td>
<td>10</td>
<td>40</td>
</tr>
<tr>
<td>Silverado, California</td>
<td>85</td>
<td>85</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Cabernet Sauvignon</strong></td>
<td></td>
<td>MAN, South Africa</td>
<td>9</td>
<td>38</td>
</tr>
<tr>
<td>Penfolds Max, Australia</td>
<td>11</td>
<td>43</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Matthews, Washington</td>
<td></td>
<td>12 47</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Niner, Paso Robles, California</td>
<td></td>
<td>65</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stags’ Leap 125th, Napa Valley</td>
<td></td>
<td>110</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Other Reds</strong></td>
<td></td>
<td>Edmeades Zinfandel, California</td>
<td>11</td>
<td>44</td>
</tr>
<tr>
<td>Bodegas Volver Tempranillo, Spain</td>
<td>11</td>
<td>48</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tenuta di Arceno, Chianti, Italy</td>
<td>59</td>
<td>59</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tamarack Cellars Firehouse, Washington</td>
<td>78</td>
<td>78</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### CRAFT CANS

<table>
<thead>
<tr>
<th>CRAFT CANS</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Highland Oatmeal Porter</td>
<td>American Porter // Highland Brewing Company - NC // 5.8%</td>
<td>6</td>
</tr>
<tr>
<td>Catawba White Zombie</td>
<td>Belgian Witbier // Catawba Brewing Co. - NC // 4.7%</td>
<td>6</td>
</tr>
<tr>
<td>Oskar Blues Dales Pale</td>
<td>American Pale Ale // OskarBlues Brewery - NC // 6.5%</td>
<td>6</td>
</tr>
<tr>
<td>Voodoo Ranger Juicy Haze IPA</td>
<td>New England IPA // New Belgium Brewing - CO // 7.5%</td>
<td>6</td>
</tr>
<tr>
<td>Golden Monkey</td>
<td>Belgian Triple// Victory Brewing - PA // 9.5%</td>
<td>6</td>
</tr>
<tr>
<td>Pecan Brown Ale</td>
<td>American Brown Ale // Steel Hands Brewing - SC // 5.5%</td>
<td>6</td>
</tr>
<tr>
<td>Bells Two Hearted</td>
<td>American IPA // Bell’s Brewing - MI // 7.0%</td>
<td>6</td>
</tr>
<tr>
<td>Allagash White</td>
<td>Belgian Wheat Beer // Allagash Brew Co. - ME // 5.2%</td>
<td>6</td>
</tr>
<tr>
<td>Angry Orchard Crisp Apple</td>
<td>Hard Cider // Angry Orchard - NY // 5.0%</td>
<td>6</td>
</tr>
</tbody>
</table>

Ask your server about our rotating local drafts!
## SPIRITS

### BOURBON
- Bulleit Bourbon 10
- Old Forester Bourbon 10
- Basil Hayden Bourbon 11
- Buffalo Trace 11
- Elijah Craig 11
- Redwood Empire 11
- Chattanooga 91 Proof 12
- Four Roses Small Batch 12
- Six & Twenty 5 Grain 12
- Straight Edge 12
- Woodford Reserve Bourbon 12
- Noah’s Mill 12
- Baker’s Single Barrel 12
- Heaven Hill 7yr 12
- Henry McKenna 10yr 12
- High West American Prairie 14
- Woodford Reserve Double Oak 14
- Koval 14
- Michter’s Bourbon 14
- Eagle Rare 15
- Weller Wheated Reserve 15
- Barrell Bourbon 16
- Reservoir Bourbon 16
- Jefferson’s Reserve 16
- Woodinville 16
- Angels Envy Bourbon 18
- Elijah Craig Toasted Barrel 18
- Bookers Bourbon 20
- Colonel E.H. Taylor 20
- Heaven’s Door 10yr 20
- Maker’s Spartanburg Select 20
- Blantons 25
- Knob Creek 18 yr 32
- Old Fitzgerald 15 yr 55
- Kentucky Owl Bourbon 75
- Pappy 10yr 100
- Pappy 12yr 120

### JAPANESE WHISKEY
- Hibiki 18
- Akashi 18
- Kaiyo 20

### RYE
- Stolen Rock & Rye 10
- Bulleit Rye 10
- Old Forester Rye 10
- Rittenhouse Rye 10
- Woodford Reserve Rye 10
- Widow Jane Applewood 10
- Basil Hayden Dark Rye 11
- H. Manhattan Private Select 12
- High West Double Rye 12
- WhistlePig 10yr 15
- Redemption Rye 16
- WhistlePig Old World 12 yr 18
- Angels Envy Rye 18
- WhistlePig Farmstock 25
- * High West Midwinter Night Dram 40
- WhistlePig Estate 15yr 60
- WhistlePig Boss Hog Samurai 70

### SCOTCH
- Glenfiddich 12 yr 12
- Glenlivet 12 yr 12
- Johnnie Walker Black 12
- Macallan 12 yr 15
- Glenfiddich IPA Cask 16
- Dalmore Cigar Malt 20
- * Dewars Signature 25
- Johnnie Walker Blue 30
- Royal Salute 21yr 30
- Highland Park 18 year Viking 30
- Macallan Estate 35
- Glenfiddich 21 yr 35
- Highland Park The Light 40
- Macallan 18yr 45
- Highland Park The Dark 45
- * Dalmore King Alexander 45
- * Glenrothes 25yr 45
- * Glenfiddich Grand Cru 50
- * Macallan Rare 55

### BRANDY
- Lepanto Solera Gran Reserva 16

### VODKA
- Tito’s 8
- Grey Goose 10
- Ketel One 10
- Belvedere 10

### GIN
- Hendrick’s 9
- Tanqueray 9
- Bombay Saphire 9
- Bullrush 10

### TEQUILA
- G4 Blanco 9
- Corralejo Reposado 9
- Fortaleza Blanco 10
- Kimo Sabe Mezcal 10
- Patron Silver 12
- Fortaleza Anejo 15
- Clase Azul Reposado 18
- Don Julio 1942 25
- * Tears of Llorona 30

### RUM
- Hilton Head Toasted Coconut 8
- Hilton Head Spiced 8
- Pilar Blonde Rum 7yr 10
- Six & Twenty Oak & Pearl 11
- * Diplomatico Reserva Exclusiva 12
- El Dorado 12yr 12
- Pilar Dark Rum 12 yr 14

* rare or limited release selection

Due to many limited, reserved, or allocated editions, our selections are ever-changing. The spirit you’re looking for may be unavailable, or perhaps a different version of the brand you seek.

Please ask a server if you don’t see what you are looking for!