

SALADS & SOUPS

3 Bean Guinness Chili 6

hot and spicy loaded with ground beef and beans

Black Bean Vegetarian Chili 5

chock full of black beans, onion, tomato and spices

Smoked Tomato Soup 5

house smoked tomatoes, sweet basil, shallots, white wine and cream

Mixed Field Greens 5

mixed field greens, sliced red onions, grape tomatoes and honey balsamic

Baby Spinach 6

grilled tomatoes, jalapeno cornbread croutons and a warm bacon vinaigrette

Hearts of Romaine 6

shaved parmesan cheese, focaccia croutons and a traditional house made caesar

Iceberg Wedge 6

roasted red peppers, applewood smoked bacon and a homemade buttermilk blue cheese dressing

Add a Protein to any Salad:

Grilled Chicken 4 **Sauteed Shrimp 6** **Grilled Steak 6**

PIZZA

BBQ Chicken 9

fresh cilantro, caramelized onions, mozzarella cheese and BBQ sauce

Wild Mushroom 10

roasted portabello, shitake and oyster mushrooms with basil, romano and fontina

Bacon Cheeseburger 8

applewood bacon, ground sirloin, aged cheddar cheese and caramelized onions

Veggie 8

marinara with olives, mushrooms, roasted red peppers, onions and mozzarella

Build your Own 6 Extra toppings 1 each

mushrooms, pepperoni, olives, onions, ham, sausage, jalapenos, red peppers, ground beef, extra cheese, roasted tomato, smoked applewood bacon

APPETIZERS

Fried Pickle Spears 5

our own housemade ranch dipping sauce

Warm Pimento Dip 6

with fried focaccia

Calamari Steak Fries 8

aioli, fresh herbs and Mediterranean salsa

Beer Battered Mushrooms 6

our own housemade chipotle ranch

Queso Nachos 8

BBQ beef brisket, blue corn tortilla, creamy queso fresco and grilled pepper rings

Fried Chicken Livers 5

jalapeno tobasco aioli

Fried Oysters 6

our own housemade chipotle aioli

Crab and Crawfish Cakes sm 8 lg 14

lemon aioli and napa cabbage slaw

Pan Fried Green Tomatoes 6

spicy goat cheese cream

Beer Battered Vidalia Rings 5

tangy remoulade

Shrimp & Grits sm 8 lg 14

country ham cream

WINGS

Choose your Style:

Traditional Buffalo Mild, Medium or Hot

Sweet Baby Ray's Classic BBQ

South Carolina Tangy Mustard

Honey Ginger Asian

Cilantro Tequila Lime

Caribbean Island Jerk

7 Wings 7

12 Wings 11

20 Wing 17

50 Wings 45



NIGHTLY SPECIALS

served from 5pm to 10pm

Monday

1/2 Roasted Chicken
10

Tuesday

Sweet Tea Fried Chicken
10

Wednesday

All you can eat Spaghetti & Meatballs
9

Thursday

12 oz Prime Rib
*limited quantity available
13

Friday

Chicken & Dumplings
9

BURGERS & BIRDS

All of our signature Burgers & Birds are available with 1/2 lb Fresh Ground Beef, 8oz Grilled Chicken Breast, 6 oz Turkey Burger or a Marinated Portabello Cap served on a freshly baked kaiser roll. Choose from french fries, sweet potato fries, red bliss potato salad or green salad. **Substitute thick cut onion rings for \$1.29**

Tavern Sandwich 8

1/2 lb of fresh ground beef with your choice of cheese, lettuce, tomato and onion

Black & Blue 9

spicy cajun dry rubbed and grilled to perfection topped with blue cheese and home made mayo, lettuce, tomato and onion

Mushroom Swiss 9

roasted wild mushrooms and melted swiss cheese

Down Home Southern 9

fried green tomato, country ham, pimento cheese and stone ground mustard aioli

Sweet & Sassy 8

honey chili glaze and chipotle pepper aioli with pepper jack cheese

Californian 9

sliced avocado, feta cheese, salsa and cilantro aioli

Mountaineer 8

smoked tomatoes, whisky bbq sauce and a chipotle goat cheese

Carpet Bagger 9

fried oysters, smoked chili horseradish cream, lettuce, tomato and onion

Kobe Beef Burger 30

1/2 lb of Kobe Beef with pan seared foie gras and truffle aioli

Build your own 6

be as creative as you dare.

Bread (choose 1)

Fresh Kaiser Roll

Sourdough

Focaccia

Cheese

American .75

Sharp Cheddar .75

Goat Cheese 1

Pimento Cheese .75

Blue Cheese 1

Triple Creme Brie 1

Condiments:

Dukes Mayonnaise

French's yellow mustard

Grey Poupon mustard

Housemade Steak Sauce

Sweet Basil Pesto Sauce

Honey Mustard

Chipolte Ranch

Garlic Aioli

Buffalo Sauce

Sweet Baby Ray's BBQ

Traditional ranch

Toppings:

Applewood Bacon 1

Country Ham 1

Roasted Red Peppers 1

Fried Green Tomatoes 1

Avocado 1

Caramelized Vidalias 1

Sauteed Mushrooms 1

Fried Egg 1

Onion Rings .75

Chilli 3

Vegetarian Chili 2

SANDWICHES

All sandwiches served with your choice of french fries, sweet potato fries or red bliss potato salad. Add house made vidalia rings for 1.29

BBQ Brisket 7

shredded brisket with a porter bbq sauce, aged cheddar and spicy housemade slaw

Homemade Meatloaf 8

served open faced and warm with mashed potatoes, mushroom gravy and sauteed spinach

Fried Fish 9

lightly breaded and fried golden brown topped with a napa cabbage slaw in a zesty citrus vinaigrette

Grilled Ham & Cheese 7

smoked cheddar, prosciutto and a cup of smoked tomato soup

Prime Rib Philly 11

sliced prime rib with caramelized onions, portabello mushrooms and aged provolone cheese

Po Boy 8

fried shrimp and oysters with spicy remoulade, lettuce, tomato and onion

Caprese 9

roasted plum tomatoes, fresh mozzarella, pecan pesto sauce and basil puree topped with baby arugula

Turkey Club 8

Roasted turkey, fried green tomatoes, applewood smoked bacon, romaine lettuce and home made mayo

ENTREES

All entrees are served with your choice of house or ceasar salad

When Pigs Fly 16

slow roasted pork fore shanks in a sweet bbq sauce served with smoked cheddar macaroni & cheese and jalapeno corn bread

Honey Glazed Salmon 16

pan seared with ginger smashed sweet potatoes, sauteed spinach and bourbon brown butter sauce

Shepherd's Pie 10

ground lamb, garden peas, baby carrots and a rich sauce topped with mashed potatoes and baked golden brown

Chicken and Tarragon Pot Pie 9

roasted chicken, silver queen corn, caramelized vidalia onions, wild mushrooms and a creamy champagne sauce with a flaky pastry crust

Fish and Chips 13

beer battered filet of fish with french fries and house made tartar sauce

Homemade Meatloaf 14

ground sirloin with wild mushroom gravy, garlic mashed potatoes and sauteed spinach

Sirloin 17

10oz hand cut sirloin, blue cheese mashed potatoes, sauteed green beans and house made steak sauce

Steak and Stout Pie 12

Slow roasted steak with a stout gravy covered with flaky pastry and baked golden brown

Ribeye 20

12oz hand cut ribeye with whipped mashed potatoes, onion rings and house made steak sauce

WHITE WINE

PINOT GRIGIO

	By the Glass	Full Bottle
Cesari "Due Torri", Veneto	7	28

Pale golden hue, with heady aromas of fresh citrus fruit crushed flowers and notes of pear.

CHARDONNAY

Sycamore Lane, California	5	20
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Displays fresh apple, pear and peach aromas enriched by toasty, buttery tones imparted by partial malolactic fermentation and wood aging.

Sonoma-Cutrer, Russian River	9	36
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Packed with fragrant aromas of ripe pears, pineapple and acacia blossom. On the palate, flavor notes of fresh red apple, peach, apricot and melon seems to go on forever with just a hint of oak, leading to a rich, long-lasting, perfectly balanced finish.

REISLING

Forrestville, California	5	20
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This wine shows the classic characteristics of Riesling from California: ripe peach, crisp apple and sweet ripe fruit.

RED WINE

PINOT NOIR

	By the Glass	Full Bottle
Mark West, California	8	32

Offers notes of pomegranates, plums, cherries, underbrush, and herbs in a round, tasty, authentic style; lightness and softness are endearing.

MERLOT

Sycamore Lane, California	5	20
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Medium-bodied with supple and fruity flavors of cherry and spice notes on the palate, and soft tannins on the finish.

Hogue, California	8	32
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Warm and fruity wine with aromas of crushed raspberry, cherry, and lavender.

CABERNET SAUVIGNON

Sycamore Lane, California	5	20
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Medium-bodied, juicy, cherry-like flavors are supported and enhanced by moderate tannins and a toasty wood character..

Guenoc, Lake County	8	32
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Your first sip reveals generous spice notes, especially pepper and dark fruit.

DRAFT BEER

	glass	pitcher	tower
Miller Light, Milwaukee, Wisconsin	3	10	16

Miller Lite has been around since 1975 and was the original low calorie beer, with 96 calories per 12 oz serving, and 4.4% ABV. It won gold medals in the 1996 and 1998 World Beer Cup in the American-style Light Lager category..

Blue Moon, Golden, Colorado	4	13	20
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Hoppy body and a crisp bite on the tongue. The nose is that of lemon rinds, and the taste follows through with a light citrus flavor that cleanses and refreshes the palate. The finish is clear and refreshing, with no bitter hop aftertaste.

Pabst Blue Ribbon, Milwaukee, Wisconsin	2	6	10
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PBR stands out from most swill in that it actually has flavor—somewhat bitter, with a clean light aftertaste. Its high carbonation level also contributes to its crispness.

Stella Artois, Leuven, Belgium	4	13	20
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The nose is fairly clean, predominantly malty, with a touch of grain. The fragrant hops typical of classic Czech pilsners are also evident, albeit to a lesser extent. It's pretty smooth on the palate, light in body, with a light but crisp carbonated bite. Overall the flavor is on the sweeter side, slightly fruity, but balanced well by a delicate but sharp hop bitterness and dryness.

Sweetwater 420 Extra Pale Ale, Atlanta, GA	4	13	20
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420 is a tasty West Coast Style Pale Ale with a good hop feel to it and a crisp finish. First brewed on April 20th, 1997 this beer has quite the following in the Southeast.

Helle's Belles Belgium Blonde, Raleigh, NC	4	13	20
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This subtle yet complex ale is meant to be a showcase for their favorite Belgium yeast and beautiful Belgium malts. These elements produce a clean, spicy citrus finish. Clean and refreshing but still packs a wullup at 7%abv.

Yuengling Lager, Pottsville, Pennsylvania	4	13	20
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An iconic American lager famous for its rich amber color and medium-bodied flavor. Brewed with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops, this true original promises a well balanced taste with very distinct character.

Fat Tire, Fort Collins, Colorado	4	13	20
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This beer is now of cult status in the US, such an uncomplicated amber ale ... so easy to knock back a few, whether at a pub with friends or after a hard days work. Moderate body with a clean smoothness. Nice undertone of biscuity malt from start to finish. Light flash of hops to tame the malt a bit, some fruitiness with hints of pear. Finishes semi-dry with a long lingering toasted flavor.

Boddingtons Pub Ale, Manchester, England	6	16	24
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Rich and creamy and slightly sweet (you can sense a touch of honey as it goes down), and it leaves you with a clean, pleasant aftertaste in your mouth.

Guinness Stout, Dublin, Ireland	6	16	24
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pours an opaque, licorice black colour (try as you might, you won't see through this beer). The treacle like pint is topped by almost a full inch of robust, tan coloured head of sticky, creamy foam which lasts all the way to the very end and coats the glass with copious amounts of sticky, intricate lace patterns. The aroma has hints of roasted coffee and dark chocolate with traces of bitter licorice darkness. There are some grainy notes and a touch of smokiness. Altogether a heady mix of the brewer's art.



BOTTLE BEER

LAGER & PILSNER

Heineken, Zoeterwoude, Netherlands	4
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Amstel Light, Hertogenbosch, Netherlands	4
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Michelob Ultra, St. Louis, Missouri	3
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Miller Light, Milwaukee, Wisconsin	3
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Budweiser, St. Louis, Missouri	3
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Bud Light, St. Louis, Missouri	3
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Corona Extra, Mexico City, Mexico	4
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Coors Light, Golden, Colorado	3
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Samuel Adams Boston Lager, Boston, MA	4
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Mickey's Big Mouth, Milwaukee, Wisconsin	2
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Labatts Blue, Saskatoon, Canada	3
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Natural Light, St. Louis, Missouri	2
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INDIA PALE ALE

Harpoon, Boston, MA	4
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Bell's Two Hearted, Kalamazoo, Michigan	5
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Indica, Eureka, California	4
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Victory Hop Devil, Downingtown, Pennsylvania	4.50
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PALE ALE

Bass, Burton upon Trent, England	4
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Sierra-Nevada, Chico, California	4
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Hazed and Infused, Boulder, Colorado	4
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BROWN ALE

Newcastle, Tadcaster North Yorkshire, England	4
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Smuttynose Old Brown Dog, Portsmouth, NH	4.50
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Cottonwood Low Down Brown, Boone, NC	4
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Abita Turbodog, Abita Springs, LA	4
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AMBER ALE

Alleycat, Eureka, California	4
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Highland Gaelic, Asheville, North Carolina	4
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Ballast Point Calico, San Diego's California	5
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Bell's Amber, Kalamazoo, Michigan	4
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WHEAT BEER

Hoegaarden, Hoegaarden, Belgium	4
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Mothership Wit, Fort Collins, Colorado	4
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Great White, Eureka, California	4
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Bell's Oberon, Kalamazoo, Michigan	4.50
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STOUT & PORTER

8 Ball Stout, Eureka, California	4
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Murphy's Stout, County Cork, Ireland	5
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Atwater Vanilla Java Porter, Detroit, MI	4.50
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Smuttynose Robust Porter, Portsmouth, NH	4.50
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