

WINE

WHITE

2OZ 6OZ BTL

LOPSTER REEF Sauvignon Blanc	\$3.75	\$10	\$38
LUNARIA Pink Pinot Grigo	\$4	\$11	\$42
SCARPETTA Pinot Grigo	\$3.75	\$10	\$38
ALLEGRO Moscato	\$3.25	\$9	\$34
TOURAINÉ Chenin Blanc	\$3.75	\$10	\$38
ROSÉ	\$3.75	\$10	\$38
SONOMA CUTER Rose	\$4.50	\$13	\$50
CARMEL ROAD Cardonnay	\$3.25	\$9	\$34
KARL JOSEF Reisling	\$3.25	\$9	\$34
MATCHBOOK Cardonnay	\$4.50	\$13	\$50
COMTESSE DE MALET White Bordeaux	\$3.25	\$9	\$34
ROMBAUER - BOTTLE ONLY Cardonnay	\$65		

BUBBLES

PROSECCO 750ml bottle	\$34
PROSECCO 187ml bottle	\$10



RED

2OZ 6OZ BTL

1448 Red Blend	\$4.20	\$12	\$46
CLOS LA CHANCE Merlot	\$4	\$11	\$42
DOMAINE DE CHATEAUMAR Cuvee Bastien	\$4.20	\$12	\$46
BROADSIDE Cabernet Sauvignon	\$3.75	\$10	\$38
SILVER PALM Cabernet Sauvignon	\$4.55	\$13	\$50
ALEXANDER VALLEY Cabernet Sauvignon	\$5.25	\$15	\$55
FREELANDER Pinot Noir	\$3.75	\$10	\$38
ALLEGRO Sweet Red	\$3.25	\$9	\$34
VIGNETTI DEL SOL Montepulciano d'Abruzzo	\$3.25	\$9	\$34
SCARPETTA Frico Rosso Sangiovese	\$3.25	\$9	\$34
LA CAMPUGET Chilled Dry Red	\$3.75	\$10	\$38
LAMBRUSCO Sweet red with subtle bubbles		BOTTLE ONLY	\$18

**ALL WINES CAN ALSO BE PURCHASED
AS RETAIL BOTTLES.
CALL OR COME IN FOR PRICING**

B E E R

OTHER DRINKS

PEACH BELLINI	\$12	NON ALCOHOLIC	\$6
SEASONAL SANGRIA White or Red	\$8		
BLAKES TRIPLE JAM Hard Cider	\$4		
SHONDY DROP Tastes like a lemon drop martini	\$9		
WINE - A-RITA	\$8		
COKE/DIET COKE 8OZ CAN	\$2		
SPRECHER SODA Root Beer, Cream Soda, Orange Soda, Ginger Ale	\$4		
COFFEE	\$3.50		
No Free Refills			
SWEET TEA	\$2.50		
No Free Refills			

AMOR ARTIS FORT MILSNER Pilsner	\$7
DUCLAW UNICORN FARTS Sour Ale	\$7
SLOW PLAY FLAMIGOSE Sour Ale	\$7
SLOW PLAY ON THE RIVER Pale Ale	\$7
OMB COPPER Amber Ale	\$7
SYCAMORE MOUNTAIN CANDY IPA	\$7
NODA COCO LOCO Porter	\$7
SYCAMORE SUPER FRESH Wheat ale with Citrus	\$7
SYCAMORE BEACH CANDY Ale	\$7
MILLER LITE	\$5
CORONA	\$5



A P P S / S M A L L B I T E S

CHARCUTERIE BOARD \$28

Artisan meats & cheeses and all the goodies to go with them! (ask for GF crackers)

"BUTTER ME UP" BUTTER CANDLE \$20

Chef's select flavored butter candle. Served with house made french peasant bread

TUSCAN DIP PLATE (GF/V) \$11

Hummas & Bruschetta with veggies and pitas (ask for GF tortilla chips)

DON'T BE A DIP TRIO (GF) \$9

Pimento cheese, Gauc, and splendishes fire roasted sales served with chips

SPICY DEVEILED EGGS (6) (GF) \$9

Served with pig candy

SPICY BOURBON BLACK PEPPER

PIMENTO CHEESE (GF) \$6

Served with tortilla chips

DEEZ BALLS (GF) \$9

Bourbon BBQ meatballs with a drizzle of coleslaw sauce

DISCO WEDGE FRIES (GF) \$8 PLAIN

Add +\$2 Truffle parmesan (GF), Gravy + fresh mozz (GF), or with beer cheese

SPINACH & CHEESE STUFFED

MUSHROOMS (GF) \$10

BIG A\$\$ PRETZEL \$9

Served with stout mustard butter sauce & Beer Cheese

ROASTED BRUSSELS SPROUTS (GF) \$7

Dried cranberries and parmesan cheese topped with balsamic glaze

SAMOSA \$10

Chef Shonali's family recipe with potatoes, peas and mild Indian spices. Served with Chutney

BLACK EYED PEA FRITTERS (GF) \$11

Topped with caramelized onions and chipotle aioli

SIDE OF MAC ATTACK

\$6 ADD TRUFFLE OIL \$8

Topped with Pig Candy & Scallion

PLEASE NOTE: ANY "EXTRAS" CARRY A COST DUE TO THE RISING COST OF SUPPLIES. OUR KITCHEN IS NOT DEDICATED TO GLUTEN FREE. PLEASE USE CAUTION IF YOU HAVE A SEVERE ALLERGY

E N T R E E S

FRENCH ONION BEEF SLIDERS & FRIES \$12

House made roast beef tenderloin with caramelized onions, provolone and French onion dip spread

PORCHETTA ME HONEY FLATBREAD (GF) \$14

Bourbon black pepper parmesan crema, mozzarella cheese and porchetta, drizzled with honey

CAPRESE FLATBREAD (GF) \$12/ \$14

House made ricotta herb pestou, mozzarella, tomatoes & balsamic drizzle. For a salty twist, add some delicious prosciutto!

FUNGUS AMUNGUS (GF) \$14

Bourbon black pepper parmesan crema, shredded and fresh mozzarella cheese and shiitake mushrooms. Drizzled with truffle oil

PURPLE TACOS (GF) 2 TACOS \$12

/ 3 TACOS \$16 ADD GUAC \$2

Peruvian marinated beef on corn tortillas.

Served with chips and SplenDishes fireroasted salsa

SHREEMP TACOS 2 TACOS \$12/3 TACOS \$16

ADD GUAC \$2

Gulf Shrimp with honey siracha sauce and creamy slaw on fried flour tortillas. Served with chips and SplenDishes fire roasted salsa

GREEK TACOS \$12 2 TACOS/ 3 TACOS \$16

Marinated grilled chicken, creamy slaw, roasted tomatoes and tzatziki sauce. Served with fries

ITALIAN MEATBALL SLIDERS \$12

Served with a side of Mac Attack Mac & Cheese. Sub fries (same price)

STEAK BURGER & TRUFFLE FRIES \$15 ADD

PIMENTO CHEESE +\$2 SUB MAC ATTACK +\$4

1/2 pound angus beef, house made steak sauce, pig candy, lettuce, tomato, on brioche bun. (GF ask for no bun)

SHRIMP & GRITS \$13

MAC ATTACK \$10 / \$12 ADD TRUFFLE OIL

Homemade Mac & Cheese topped with pig candy & scallions

THE HAMMICH \$12

Brown sugar glazed ham, melty provolone, pig candy, lettuce, tomato & creamy chipotle honey mustard on a split bun. Served with fries

GRILLED CHICKEN SALAD GF \$12

Baby kale trio, baby heirloom tomatoes, English cucumber, feta cheese & tzatziki dressing served with pita

D E S S E R T S

LEMON TART (GF) \$8

Topped with candied lemons, blueberries and mint

EAT-YOUR-FEELINGS BROWNIE (GF) \$8

Served with vanilla ice cream. Topped with Salted Carmel sauce