

DRINK

COCKTAILS

HONEY, I DRUNK THE KIDS

cathead honeysuckle vodka, lemon, cucumber, mint, agave 11

LEGGO MY FUEGO

tapatio tequila, grapefruit, lime, muddled jalapeño, agave, rimmed with tajin 10

HELLO DARKNESS MY OLD FRIEND 2.0

four roses bourbon, house blackberry mint shrub, fever tree ginger beer 10

TWO OLD BIRDS

mitcher's rye whiskey, black walnut, maple, orange 12

GET FIGGY WITH IT

titos vodka, vanilla, cinnamon, fig, lemon, sparkling wine 13

GREAT PEAR

fords gin, spiced pear, rosemary, lemon 11

SHE'S MY CHERRY RYE

rittenhouse rye whiskey, carpano antica, tart cherry 11

THEM APPLES

bourbon, allspice dram, apple, cardamom, atlanta hard cider 12

ICE ICE BABY

NEGRONI

gin, campari, carpano antica, citrus 8

COLD FASHIONED

bourbon, aromatic bitters, citrus 8

BUBBLES & ROSÉ

FIGUIÈRE | MÉDITERRANÉE g. 10 b. 38

cabernet sauvignon, syrah, cinsault, grenache // provence, france

TWO BIRDS ONE STONE g. 10 b. 38

cinsault // france

JEAN CHARLES BOISSET | NO. 69 g. 16 b. 60

cremant de bourgogne // burgundy, france

CLETO CHIARLI g. 13 b. 48

lambrusco // central coast, california

CANARD DUCHENE half. 50 b. 90

champagne // france

ZARDETTO 187 split 7

prosecco // italy



WHITES

LE P'TIT PAYSAN | LA MAREA g. 16 b. 60

albariño // monterey, california

THE WONDERLAND PROJECT g. 15 b. 54

chardonnay // sonoma, california

YALUMBA g. 12 b. 45

chardonnay // australia

COUSIÑO MACUL | ISIDORA g. 12 b. 45

sauvignon gris // maipo valley, chile

BROTTE | ESPIRIT BARVILLE g. 11 b. 42

grenache blanc // côtes du rhône, france

DOMAINE JACKY MARTEAU | LULU g. 11 b. 42

sauvignon blanc // france

WEINGUT STADT KREMS g. 10 b. 38

grüner veltliner // kremstal, austria

VILLA WOLF g. 10 b. 38

pinot gris // pfalz, germany

FRESCOBALDI | POMINO g. 12 b. 45

pinot bianco, chardonnay // italy

OCONE | BOZZOVICH BIANCO g. 14 b. 50

falanghina, fiano, greco // campania, italy



REDS

G.D. VAJRA g. 15 b. 54

nebbiolo // piedmont, italy

BELLE PENTE b. 68

pinot noir // willamette valley, oregon

ALLORO g. 15 b. 54

pinot noir // oregon

BACCHUS g. 11 b. 42

cabernet sauvignon // california

ANDIS | PAINTED FIELDS g. 13 b. 48

cabernet, syrah, mourvedre, petit verdot // california

LAMADRID g. 12 b. 45

malbec // argentina

MAISON PASSOT | REGNIE g. 13 b. 48

gamay // beaujolais, france

PIERRE GALLARD | OPERATION DRAGON g. 14 b. 50

grenache, syrah // côtes du rhône, france

DONNAFUGATA | SHERAZADE g. 12 b. 45

nero d'avola // sicily, italy

CASA ROJO | MUSSO g. 11 b. 42

tempranillo // castilla-la mancha, spain

PAINTED WOLF | THE DEN g. 10 b. 38

pinotage // western cape, south africa

BROADSIDE | MARGARITA VINEYARD g. 13 b. 48

cabernet // paso robles, california

NON-ALCOHOLIC

GOLDA LAVENDER LEMONADE KOMBUCHA

16 oz can 6

GOLDA PEACH GINGER KOMBUCHA

16 oz can 6

RED HARE ROOT BEER

12 oz can 2

MEXICAN COKE OR SPRITE

16 oz bottle 3



EAT

kitchen open till 10

SNACK & SHARE



SWEET DREAMS ARE MADE OF CHEESE POPCORN^{gf}

white cheddar cheese popcorn, cheez-its 5

TAPHOUSE PRETZEL

bavarian pretzel, local lager beer cheese, spicy brown mustard 8

FRIES^{gf}

hand cut, smoked tomato aioli 5
• smother with warm pimento or beer cheese +4

DEVILED EGGS^{gf}

chives, b&b pickles, candied bacon 6

HUMMUS

garbanzo bean roasted red pepper hummus, crudité, w/locally made grilled pita 10

QUESO

pickled jalapeño, crispy garlic, micro cilantro, el milagro tortilla chips, grilled flour tortillas 8

CHARCUTERIE BOARD

benton's 18-month aged country ham, chef's choice of cured meat, house pimento cheese, local artisan cheeses, pickled okra, pickled green beans, strawberry jam, crostini 20



CALAMARI FRITTO MISTO

fried calamari, zucchini, squash, onion, mushroom, lemon, and okra, house amatriciana sauce 13

VOODOO FRIED GREEN TOMATOES

bacon, goat cheese, chili honey, red pepper coulis, chives 14

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*THESE FOODS ARE COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

for parties of 6 or more, a 20% gratuity will be added

SALADS + BOWLS

SPRING GREENS

frisée, arugula, spinach, burrata, roasted radishes, snap peas, asparagus, edamame, vanilla almonds, lemon vinaigrette 13
• add chicken (grilled)* 5



CAESAR'S OTHER SALAD

sweet baby gem lettuce, parmesan crisps, bi-color cherry tomatoes, peppered bacon, peppadews, caesar dressing 12
• add chicken (grilled)* 5

SIDE SALAD

arcadian mixed lettuce, shredded carrot, cherry tomato, cucumber 5
• choice of ranch, blue cheese, or house vinaigrette

THE PINK LADY

pink lady slipper pea succotash, corn cream, poblano foam, grilled hanger steak 17

TERIYAKI BOWL*

jasmine rice, teriyaki chicken, carrots, red peppers, edamame, bean sprouts, scallions, cilantro, peanut crunch, fried egg, scallion soy dressing 15

MAINS

VEGETABLE BOARD^{gf}

selection of seasonal roasted vegetables, herb goat cheese cream, chili honey 15



WINGS^{gf}

8 flash fried springer mtn farm wings, tossed in choice of house sauce (spicy teriyaki, hot buffalo, bbq), carrots, celery 14
• choice of ranch or blue cheese

CHEESESTEAK

shaved sirloin, sauteed peppers and onions, white american cheese, hoagie roll, side of fries 15

THE DIRTY BIRD

springer mtn farm "buffalo style" fried chicken breast, red cabbage slaw, garlic dill pickles, brioche bun, side of fries 14

THE BURGER*

certified angus beef (pink or done), melted brie, bacon, fig jam, arugula, balsamic red onions, brioche bun, side of fries 15

WOOD-FIRED PIZZA**

MARGHERITA CLASSIC

tomato sauce, fresh mozz, basil 12



AMATRICIANA

smoky tomato-bacon sauce, mozz, provolone, parmigiano reggiano, calabrian chilis, oregano 13

SWEET CHEESUS

mozz, provolone, ricotta, chili honey 12

YOU ARE MY EVERYTHING

tomato sauce, mozz, provolone, house italian sausage, pepperoni, red & green peppers, vidalia onions, castelvetrano olives, sliced romas 16

SHROOM GOES THE DYNAMITE

smoky tomato sauce, house mozz, pepperoni, mushroom trio 15



THE ITALIAN MOZZ

smoky tomato sauce, house mozz, house italian sausage, roasted red peppers 14

THE EDGY VEGGIE

cauliflower cream sauce, mushroom trio, asparagus, crispy leeks, calabrian chili, house mozz, provolone, parmesan 15

PROSCIUTTO - BURRATA

burrata, white pesto, prosciutto, arugula/basil tossed in lemon, spiced walnuts 16

DESSERTS

RICOTTA DONUT HOLES

whiskey bourbon gelato, dark chocolate/nitro stout ganache, dulce de leche 8

RED CHERRY SHORTCAKE

sweet house biscuit, red tart cherries, cinnamon, stracciatella gelato 9

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**all pizzas are made with a naturally leavened dough using a starter that is six years old and counting.