

# Specials

## BAKED IRISH APPLE

Tullamore Dew Irish whiskey, fresh pressed apple cider, lemon, cinnamon. \$12  
• Bold + spicy •

## POTATO LEEK SOUP

House made, creamy with fresh herbs, crispy bacon. GF VO  
cup \$4.9 | bowl \$8.9

## BUFFALO CHICKEN FLATBREAD

Grilled chicken, bacon, mozzarella, red peppers + onions, buffalo sauce, ranch drizzle, scallions. GFO \$8.9

## BOURBON PORK CHOP\*

8 oz. bone-in pork chop, brushed with our house made bourbon pineapple glaze. Garlic whipped potatoes and steamed broccoli.  
\$23.9

## FISH + GRITS

Creamy cheddar grits with a touch of fresh jalapeño, blackened red snapper, tasso ham, scallions, wasabi micro greens. GF  
\$28.9

## BRUNCH STACK SANDWICH

Grilled jalapeño cornbread, cherrywood smoked bacon, over easy eggs\*, crispy hash brown\*\*, house made roasted garlic cream cheese. With greens. VO \$11.9  
• Available only during Sunday Brunch •

## IRISH APPLE CAKE

House made apple streusel served warm, house made creme anglaise, whipped cream. \$8.9

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

\*\*All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.