

Specials

BUTTERNUT SQUASH SOUP

House made, butternut squash, apple. Dusted with cinnamon sugar and chopped parsley. GF V cup \$4.9 | bowl \$7.9

SAUSAGE + PRETZEL PLATTER

Soft-baked German pretzel served with cheddar-jalapeño sausage, house made beer cheese, mustard. \$11.9

LEMON-HORSERADISH NY STRIP*

12 oz. Choice Braveheart Black Angus Beef®, horseradish cream. Garlic whipped potatoes and grilled asparagus. GF \$35.9

FISH + GRITS

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

TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage, sundried tomatoes, spinach, shaved parmesan. GFO VO \$16.9

BISCUITS + GRAVY

Classic, house made sausage gravy over freshly baked buttermilk biscuits. Two eggs* prepared to order. \$11.9
• Only available during Sunday Brunch | Add bacon +3 •

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. \$9.9

FIRESIDE CHAT

Bowman Brothers Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. \$11

*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.