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EXECUTIVE CHEF THOMAS COLLINS

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BOARDS

CHARCUTERIE

PICK THREE / PICK SIX

Prosciutto Di Parma, Lonza, Coppa, Soppressata, Salami Calabrese, Bresaola, Jamon Serrano, Pickled Picnic Ham

(Served With House Accoutrements)

CHEESE

PICK THREE / PICK SIX

Maytag Blue, Brie, Mozzarella, Parm, Pecorino, Pepper Jack, White Cheddar, Goat Cheese

(Served With House Accoutrements) (GF / VT)

SEASONAL FRUIT

Served with house accoutrements (GF / VT)

SMALL PLATES

WAFFLE FRIES

[PLAIN OR SWEET POTATO]

Served With Dill Pickle Aioli (VT)

FUNDIDO WAFFLE FRIES*

[PLAIN OR SWEET POTATO]

Pepper Jack Queso, Mexican Chorizo, Lime Crema, Green Onions, Yummy Side Up Egg

FRIED CHICKEN FINGERS

Honey Mustard

KOREAN SPICED WINGS

Sesame Seeds, Scallions

PICKLE BALLS

Bacon Cheeseburger Pickle Poppers, Comeback Sauce

POPCORN ROCK SHRIMP

Sweet Thai Chili Sauce

BUFFALO CAULIFLOWER

Celery, Carrots, Blue Cheese, Ranch (VT)

GRILLED SALMON TACOS*

Three Tacos: Slaw, Lime Crema, Pickled Jalapenos, Cilantro (GF)

TRIO OF DIPS \$15

Romesco, Black Bean Hummus, Artichoke Tapenade.

Served With House Accoutrements (GF / VT / VG)

BUTTERMILK FRIED PICKLES

Ranch Dressing (VT)

SANDWICHES

SMASH BURGER*

Shredduce, Tomatoes, Pickles, Comeback Sauce, Potato Bun, Red Onions, Tillamook Cheddar

SMOKED TURKEY CLUB

Bacon, Butter Lettuce, Avocado, Tomatoes, Pepper Jack, Dijonaise, Country Bread

VEGGIE

Eggplant, Roasted Peppers, English Cucumbers, Arugula, Hummus, Caramelized Onions, Harissa, Country Bread (VT / VG)

PRESSED



CHICKEN PESTO CAPRESE

Mozzarella, Basil, Tomatoes, Balsamic Redux, Ciabatta

3 CHEESE GRILLED CHEESE

Mozzarella, Pepper Jack, White Cheddar, Caramelized Onions, Scallions, Country Loaf (VT)

ADULT PB&J

Almond Butter, Bacon Jam, Country Loaf

PROSCIUTTO DI PARMA & MOZZARELLA

Arugula, Fig Jam, Ciabatta

JAMON SERRANO

Arugula, Manchego, Romesco, Baguette

CUBANO

Roasted Pork Loin, Pickled House Ham, Pickled Red Onions, Swiss, Pickles, Mustard, Cuban Bread, Mojo

OPEN-FACE



BASQUE TUNA SALAD

Micro Herb Salad, Capers

SMOKED SALMON TARTINE

Herbed Cream Cheese, Pickled Red Onion, Parsley Salad, Capers, Dill, Country Loaf

GLUTEN FREE (GF)
VEGETARIAN (VT)
VEGAN (VG)

*CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR FRESH EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.
20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 10 OR MORE AND ALL TABS NOT CLOSED!

WE ARE A CASHLESS ESTABLISHMENT

SALADS

CAESAR*

Grilled Little Gem, Croutons, Preserved Tomatoes, Parmesan, Caesar Dressing

KALE

Red Flame Grapes, Medjool Dates, Marcona Almonds, Cheddar, Tangy Creamy Lemon Dressing (GF / VT)

SUSHI-GRADE TUNA NICOISE*

Seven Minute Egg, Haricot Vert, Preserved Tomatoes, Nicoise, Gherkins, Frisée, Fingerling Potato, Arugula, Red Wine Vinaigrette (GF)

LYONNAISE*

Frisée, Fried Egg, Roasted Shallots, Lardons, Croutons, Sherry Mustard Vinaigrette (GF)

CHOPPED

Kale, Gem, Iceberg, Radicchio, Chickpeas, Salami, Mozzarella, Pecorino, Mustard Vinaigrette (GF)

BOWLS

BOWL DON'T LIE GF, VT, VG

Roasted Sweet Potato, Roasted Brussels, Tri-colored Carrots, Citrusy Kale, Curried Chickpeas, Brown Rice, Chimichurri (GF / VT / VG)

GONE SOUTH

Carolina Gold Rice, Charred Broccoli, Roasted Peppers, Roasted Beets, Goat Cheese, Green Goddess (GF / VT)

TUNA POKE*

Avocado, Edamame, Daikon Sprouts, Marinated Seaweed, Sweetened Rice, Ponzu, Spicy Mayo, Sesame Seeds (GF)

CHILLED SOBA NOODLE

English Cucumbers, Pickled Shiitake, Carrots, Pickled Daikon, Edamame, Miso Ginger Dressing (GF / VT / VG)

RANCHERO

Charred Corn, Black Bean and Brown Rice Salad, Avocado, Roasted Poblano, Tomatillo Salsa, Chipotle Ranch (GF / VT)

ACAI

Strawberries, Blueberries, Raspberries, Kiwi, Banana, Almond Butter, Chia Seeds, Granola, Shaved Coconut (GF / VT / VG)

SIGNATURE SUSHI ROLLS

TOP DOG*

Salmon, Yellowtail, Topped With Spicy Tuna, Avocado, Eel Sauce, And Spicy Mayo

PAINTED THE LINE*

Shrimp Tempura, Mango, Cream Cheese, Topped With Salmon, Spicy Salmon, And Eel Sauce

FIREFIGHT*

Green Onions, Cream Cheese, Dim Fry, Topped With Spicy Snow Crab, And Eel Sauce

THE UNICORN*

Crab Salad, Cucumber, Topped With Tuna, Eel Sauce

CRISPY SPICY TUNA RICE*

Crispy Rice Topped With Spicy Tuna, Serrano, And Eel Sauce

PRESSED LOBSTER BOX*

Lobster Tempura, Tempura Crunch, Mayo, Topped With Red Tobiko, Eel Sauce, And Green Onions

SASHIMI CUCUMBER*

Tuna, Salmon, Yellowtail, Wrapped With Cucumber, Ponzu Sauce

VEG OUT

Mixed Vegetable Tempura, Asparagus With Soy Paper (VT / VG)

ADD ON FOR SALADS AND BOWLS:

GRILLED CHICKEN
PETIT FILET MIGNON*
MISO SALMON*
SESAME SEARED TUNA*
GRILLED SHRIMP*

SOY GINGER TOFU
6 MINUTE EGG*
LARDONS
AVOCADO
SPICED CHICKPEAS



BRUNCH

SAT. & SUN.
ONLY
11AM - 3PM

EGG SANDWICH* Crispy Bacon, Cheese, Avocado, Red Onions, Spicy Mayo, Texas Toast

OMELET*
Goat Cheese, Mushrooms, Roasted Red Peppers, Spinach (No Subs) (VT)

BELGIAN WAFFLE
Whipped Butter

BREAKFAST BURRITO* GF
Mexican Chorizo, Scrambled Eggs, Cheese, Avocado, Lime Crema

SWEETS

BROWNIE ALA MODE
SORBET FLIGHT
(GF / VT / VG)
KEY LIME PIE

LITTLE DINKS

KIDS ONLY / SERVED WITH FRUIT, FRIES, OR CRUDITÉ

CHICKEN TENDERS
WAGON BURGER*
PB&J VT

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BEER

DRAFT



SWEETWATER PAINTED PILSNER ATLANTA, GEORGIA, PILSNER, 4.5% ABV

CREATURE COMFORTS TROPICALIA ATHENS, GEORGIA, IPA, 6.6% ABV

MONDAY NIGHT BREWING DR. ROBOT ATLANTA, GEORGIA, SOUR ALE, 5% ABV

NEW REALM TROPIC DREAM ATLANTA, GEORGIA, WHEAT ALE, 5% ABV

EDMUND'S OAST BREWING COMPANY ARCADE, CHARLESTON, SOUTH CAROLINA, PALE ALE, 4.7% ABV

MAUI BREWING HIWA MAUI, HAWAII, COCONUT PORTER, 5.5% ABV

—————▶ **ADD A NASTY NELSON WITH ANY DRAFT BEER FOR** ◀—————
IRISH WHISKEY & PICKLE BRINE SHOOTER

CAN / BOTTLE



MILLER LITE MILWAUKEE, WISCONSIN, AMERICAN LIGHT LAGER, 4.7% ABV

STELLA ARTOIS LEUVEN, BELGIUM, BELGIAN LAGER, 5.2% ABV

BLUE MOON GOLDEN, COLORADO, BELGIAN WITBIER, 5.4% ABV

BELL'S LIGHT HEARTED ALE KALAMAZOO, MICHIGAN, SESSION IPA, 4% ABV

GATE CITY COPPERHEAD ALE ROSEWELL, GEORGIA, AMBER ALE, 5.2% ABV

WESTBROOK GOSE MOUNT PLEASANT, SOUTH CAROLINA, GOSE, 4% ABV

JEKYLL BREWING HOP DANG DIGGITY ALPHARETTA, GEORGIA, IPA, 6.7%

SAPPORO (TALL BOY) HOKKAIDO, JAPAN, JAPANESE LAGER, 4.7%

KIZAKURA CO MATCHA IPA KYOTO, JAPAN, IMPERIAL IPA, 8.5% ABV

SAMUEL SMITH NUT BROWN ALE (TALL BOY) YORKSHIRE, ENGLAND, BROWN ALE, 5% ABV

ATLANTA HARD CIDER CRISP APPLE CIDER ATLANTA, GEORGIA, DRY CIDER, 5.9% ABV

REFORMATION STARK WOODSTOCK, GEORGIA, PORTER, 5.5% ABV

HIGH NOON (PINEAPPLE OR MANGO) MODESTO, CALIFORNIA, HARD SELTZER, 5% ABV

TK MULLIGAN THE CRUSH, HUDSONVILLE, MICHIGAN, HARD SELTZER, 5% ABV

STELLA ARTOIS NA LEUVEN, BELGIUM, NON-ALCOHOLIC

ATHLETIC BREWING IPA- MILFORD, CONNETICUT, NON-ALCOHOLIC

COCKTAILS

SIGNATURE



HUMMINGBIRD

Vodka, Crème de Flora, Lime, Oleo, Soda, Mint

LICENSE TO DILL

Vodka, Gin, Cocchi Americano, Ver Juice, Pickle Shrub

FROZEN



TRANSFUSION

Vodka, Grape, Ginger, Lime

JOHNNY DALY

Vodka, Earl Grey, Mint, Lemon, Bitters, Orange Flower Water

CLASSY



MOTHER OF PEARL

Gin, Tonic, Lime, Celery Bitters, Fennel

APEROL SPRITZ

Aperol, Bubbles, Soda

FRENCH 75

Gin, Bubbles, Lemon, Oleo

PIMM'S CUP \$15

Pimm's #1, Ginger, Lemon, Oleo, Mint

MOSCOW MULE

Vodka, Ginger, Lime

AZALEA

Vodka, Pineapple, Lemon, Grenadine

EL DIABLO

Tequila, Ginger, Black Currant, Lime

SCORPION

Rum, Brandy, Bitter Orange, Falernum, Orgeat, Lemon

QUEEN'S PARK SWIZZLE

Rum, Lime Soda, Mint, Bitters

TOMMY'S MARGARITA

Tequila, Lime, Agave, Salt

CAIPIROSKA

Vodka, Lime, Rosewater, Oleo

CORPSE REVIVOR #2

Gin, Cocchi Americano, Cointreau, Lemon, Absinthe

FITZGERALD

Gin, Lemon, Oleo, Bitters

ESPRESSO MARTINI

Vodka, Café Borgetti, Espresso

WHISKEY SOUR

Bourbon, Lemon, Oleo, Aquafaba, Bitters

JAPANESE COCKTAIL

Cognac, Orgeat, Lemon, Bitters

WARD 8

Bourbon, Grenadine, Bitter Orange, Lemon

MINT JULEP

Bourbon, Mint, Oleo

MANHATTAN

Rye, Vermouth, Bitters

OLD PAL

Rye, Campari, Vermouth

NON-ALCOHOLIC



BASTILLE BACKHAND

Zero Proof Spirit, NA Bubbles, Lemon, Oleo

WASP NEST

Zero Proof Spirit, Tonic, Lime, Celery Bitters, Fennel

CAMELLIA


Zero Proof Spirit, Pineapple, Lemon, Grenadine

OPA! SMASH

Zero Proof Spirit, Lime, Rosewater, Oleo

DAISY FAY

Zero Proof Spirit, Lemon, Oleo, Bitters



WINE

BUBBLES

NON-ALCOHOLIC SPARKLING ROSE: WOLFFER ESTATE 'SPRING IN A BOTTLE', RHEINHESSEN, GERMANY.
PROSECCO: BISOL 'JEIO' BRUT, VENETO, ITALY
CHAMPAGNE: NICOLAS FEUILLATTE 'RESERVE EXCLUSIVE BRUT', FRANCE
LAMBRUSCO: CLETO CHIARLI 'VECCHIA MODENA', EMILIA-ROMAGNA, ITALY
CAVA: RAVENTOS I BLANC, PENEDES, SPAIN.
CHAMPAGNE: GASTON CHIQUET 'BRUT TRADITION', FRANCE
CHAMPAGNE: BILLECART-SALMON 'BRUT ROSE', FRANCE
CHAMPAGNE: KRUG 'GRANDE CUVEE BRUT', 171EME EDITION, FRANCE

ROSE

GRENACHE GRIS/CARIGNAN/MOURVEDRE: DOMAINE DE FONTSAINTE 'GRIS DE GRIS, CORBIERES, FRANCE
MOURVEDRE/CINSAULT/GRENACHE: DOMAINE DU GROS NORE, BANDOL, PROVENCE, FRANCE

WHITE

PINOT GRIGIO: ALOIS LAGEDER 'TERRA ALPINA', TRENTO-ALTO ADIGE, ITALY
SAUVIGNON BLANC: GREYWACKE, MARLBOROUGH, NEW ZEALAND
CHARDONNAY: SANDHI, STA. RITA HILLS, CENTRAL COAST, CALIFORNIA
CHARDONNAY: ALAIN CHAVY, BOURGOGNE BLANC, BURGUNDY, FRANCE
RIESLING: KRUGER-RUMPF 'ESTATE', NAHE, GERMANY
GRUNER VELTLINER: NIKOLAIHOF 'HEFEABZUG', WACHAU, AUSTRIA
ALBARINO: PAZO DE SENORANS, RIAS BAIXES, SPAIN
PINOT GRIGIO (SKIN CONTACT): GONC 'HARVEST MOON', STAJERSKA, SLOVENIA
SAUVIGNON BLANC: HENRI BOURGEOIS 'COTE MONTS DAMNES', SANCERRE, LOIRE VALLEY, FRANCE
SAUVIGNON BLANC: MERRY EDWARDS, RUSSIAN RIVER VALLEY, CALIFORNIA
CHARDONNAY: DOMAINE LOUIS MOREAU, CHABLIS 1ER CRU VAILLONS, BURGUNDY, FRANCE
CHARDONNAY: DOMAINE MICHELOT, MEURSAULT, BURGUNDY, FRANCE
CHARDONNAY: REMOISSENET PERE & FILS, PULIGNY-MONTRACHET, BURGUNDY, FRANCE
CHENIN BLANC: DOMAINE CHAMPALOU, VOUVRAY SEC, LOIRE VALLEY, FRANCE

RED

GAMAY: JEAN FOILLARD, BEAUJOLAIS VILLAGES, BURGUNDY, FRANCE
PINOT NOIR: COLENE CLEMENS 'DOPP CREEK', CHEHALEM MOUNTAINS, WILLAMETTE VALLEY, OREGON
NEBBIOLO: PAOLO SCAVINO, LANGHE, PIEDMONT, ITALY
MALBEC: SUSANA BALBO 'SIGNATURE', MENDOZA, ARGENTINA
CABERNET SAUVIGNON: TURNBULL, NAPA VALLEY, CALIFORNIA
PINOT NOIR: DOMAINE PIERRE GELIN, FIXIN, BURGUNDY, FRANCE
PINOT NOIR: HIRSCH VINEYARDS 'WEST RIDGE', SONOMA COAST, CALIFORNIA
PINOT NOIR: MARCHAND-TAWSE, GEVREY-CHAMBERTIN, BURGUNDY, FRANCE
SANGIOVESE: POGGIO DI SOTTO, ROSSO DI MONTALCINO, TUSCANY, ITALY
NEBBIOLO: DAMILANO 'CANNUBI', BAROLO, PIEDMONT, ITALY
TEMPRANILLO: LA RIOJA ALTA 'VINA ARANA', GRAN RESERVA, RIOJA, SPAIN
GRENACHE/SYRAH: DOMAINE DU PEGAU 'CUVEE RESERVEE', CHATEAUNEUF DU PAPE, SOUTHERN RHONE, FRANCE
ZINFANDEL: RIDGE VINEYARDS 'PAGANI RANCH', SONOMA VALLEY, CALIFORNIA
CABERNET SAUVIGNON: CORISON, NAPA VALLEY, CALIFORNIA