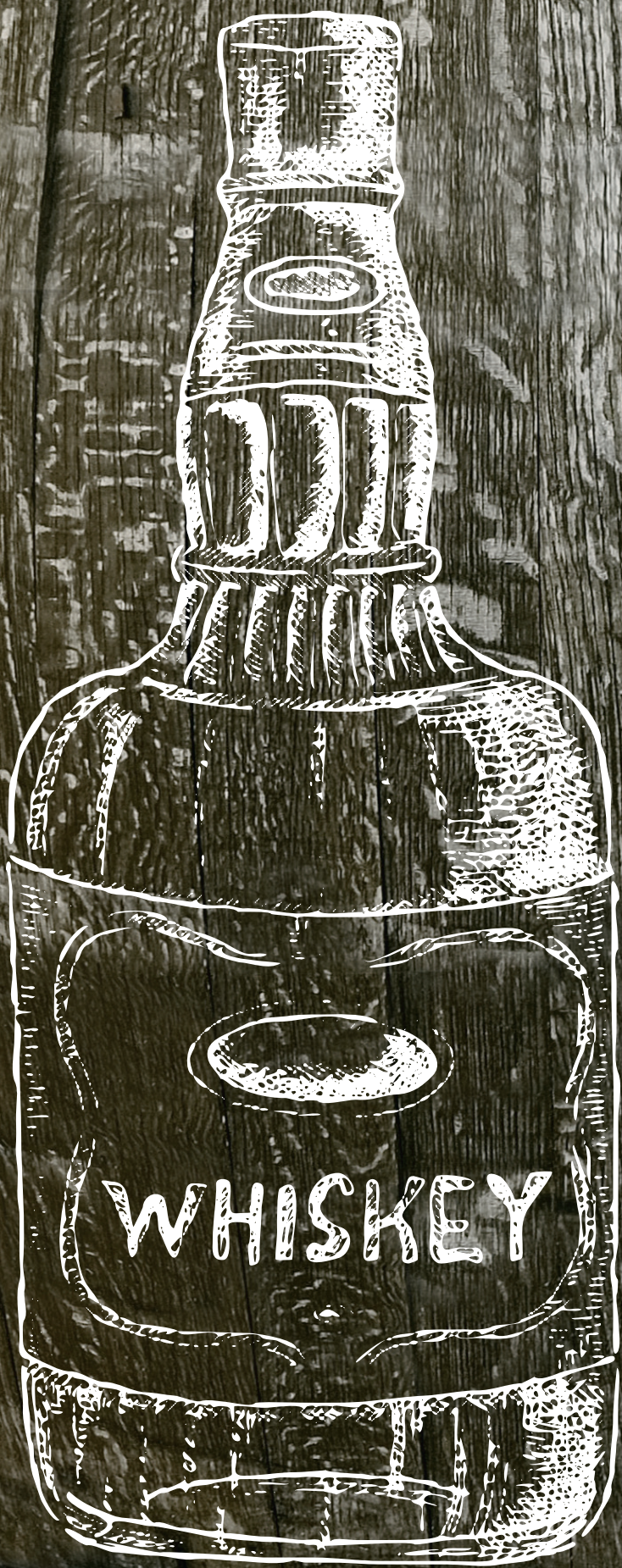


EAT,
DRINK,
*One
bourbon*



SNACKS & SHAREABLES

DEVILED EGGS | V, GF, DF

Egg Yolk Mayo, Fresh Dill & Chive, Sorghum Hot Sauce 8

HOUSE FRIES | V

Hand-Cut Fries, Buttermilk Dressing, Ketchup (Regular or Nashville Hot) 8

SPINACH DIP | V

Fresh Spinach, Cream Cheese, Parmesan, Garlic, Pita Chips, Fresh Vegetables, Served Warm 11 sm / 20 lg

CHEESE CURDS | V

Breaded Wisconsin Cheese Curds, Cajun Aioli 11

TASSO & BISCUIT BOARD

Southern Buttermilk Biscuits, House-made Tasso Ham, House-made B&B Pickles & Spicy Pickled Vegetables, White Cheddar Cheese, Apple Butter 15 sm / 28 lg

SANDWICHES

ALL SANDWICHES SERVED WITH KETTLE CHIPS.

GRILLED CHEESE & SOUP

Grilled Sourdough, Rataouille Spread, Muenster Cheese, Soup du Jour 15

PULLED PORK SANDWICH

Smoked Pork, Thick Cut Bacon, Coleslaw, Bourbon BBQ, Mississippi Comeback Sauce on the side 16

BOURBON BURGER

House-Made Patty, Muenster, Bourbon-Bacon Jam, Crisp Romaine, Tomato, Garlic-Dill Pickle, Caramelized Onion, Brioche Bun 17

SOUTHERN CHICKEN SANDWICH

Fried or Grilled Chicken Breast, Egg Yolk Mayo, Pickled Onion, Sweet & Sour Pickle, Crisp Romaine, Brioche Bun (Regular or Nashville Hot) 17

.....ADDITIONAL SIDES

Side Salad (any), House Fries, Yukon Mashed Potatoes, Red Skin Smashed Crispy Potatoes, Kettle Chips, Garlic Green Beans, Asparagus, Mixed Vegetables, Biscuits & Apple Butter Add 6 | Sub 3

DESSERT



PEANUT BUTTER PIE

Oreo Crumble Crust, Peanut Butter, Chocolate Ganache, Whipped Cream 8

MOLTEN CHOCOLATE CHIP COOKIE FOR TWO

Chocolate Chip Cookie Dough, Fudge Sauce, Vanilla Ice Cream, Whipped Cream 15

GF | GLUTEN FREE DF | DAIRY FREE V | VEGETARIAN

HOURS

TUESDAY 4:00 - 10:00

WEDNESDAY 4:00 - 10:00

THURSDAY 4:00 - 10:00

FRIDAY 4:00 - 11:00

SATURDAY 4:00 - 11:00

HAPPY HOUR

UNTIL 6:00 PM, DAILY

1/2 OFF DRAFTS,
\$2 OFF HOUSE COCKTAILS &
50% OFF BOTTLES OF WINE.

MONTHLY HAPPY HOUR
FOOD SPECIALS

SOUP, SALADS & BOWLS

ADD PROTEIN: Sautéed Shrimp, Grilled Chicken Breast, Fried Chicken Breast | 7 Seared Salmon | 9
Regular, Cajun Seasoned, Nashville Hot

DRESSINGS: Buttermilk, Caesar, Lemon Herb Vinaigrette, Balsamic Vinaigrette, Warm Bacon & Dijon

SOUP DU JOUR | Ask your server!

HOUSE SALAD | V

Crisp Romaine, Heirloom Grape Tomato, Shaved Red Onion, Sliced Cucumber, Carrot Peels, Shredded Cheddar, Buttermilk Dressing 7 | 12

CAESAR SALAD | V

Crisp Romaine, Shaved Red Onion, Kalamata Olives, Aged Parmesan Crisp, Warm Croutons, Caesar Dressing 7 | 12

SPINACH SALAD

Fresh Baby Spinach, Soft Boiled Egg, Bacon, Red Onion, Sautéed Pebble Creek Mushrooms, Warm Bacon & Dijon Dressing 9 | 14

ENTRÉES



PAPPARDELLE RATATOUILLE | V

Herbed Pappardelle Pasta, Roasted Vegetables, Olive Oil, Fresh Herbs, Cheese Lady Prairie Cheese 24

MUSHROOM RISOTTO | GF | V

Pebble Creek Mushroom Arborio, Parmesan Cheese 28
ADD PROTEIN: Sautéed Shrimp, Grilled Chicken Breast, Fried Chicken Breast | 7 | Seared Salmon 9
Regular, Cajun Seasoned, Nashville Hot

BBQ POUTINE

Hand-Cut Fries, Wisconsin Cheese Curds, Smoked Pork, Black Pepper Gravy, Bourbon BBQ, Scallion 22

CIDER BRAISED CHICKEN

Brined and Cider Braised Chicken Quarters, Yukon Mashed Potato, Mixed Vegetables 27

TENNESSEE CHICKEN | GF

Pan-Seared Chicken Breast, Yukon Mashed Potato, Garlic Green Beans, Tennessee Whiskey-Cream & Pebble Creek Mushroom Sauce 27

SMOKED DOUBLE-BONE PORK CHOP | GF

Brined & House Smoked Frenched Pork Loin, Apple, Onion, & Fennel Compote, Mixed Vegetable, Gastrique Glaze 31

SMOKED RIBEYE | GF

13oz Seasoned, Smoked & Grilled Steak, Crispy Smashed Redskin Potatoes, Asparagus, Sofrito Butter 36

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.