





HAPPY HOUR

Available from 4:30pm - 6:30pm Daily

DRINK SPECIALS

\$2 OFF Beer, Wines by the Glass, and Signature Cocktails \$8 pour of Old Forester 100 Proof

FOOD SPECIALS

2 Prime Rib Sliders with Smoked Mozzarella and Garlic Aioli on Brioche Buns with Au Jus (17)

Seafood Nachos; Sauteed
Langoustines and Super Lump
Crab, Heirloom Tomato,
Cucumber, Pickled Jalapeno, Lime
Crema, Crispy Wonton Chips (24)

Heirloom Tomato Plate; sliced local Heirloom Tomatoes, split Heirloom Cherry Tomatoes, whipped Burrata, Balsamic Reduction, Basil Oil, Maldon Sea Salt (14) Spicy BBQ Seasoned Pork Rinds with Pimento Cheese (8)

Crispy Gnocchi Tots with Mushrooms, Goat Cheese, Arrabiata Sauce, Truffle Oil, Fresh Herbs (16) (Add crab \$12, bacon \$4 or prime rib \$7)

Shrimp and Grits; 3 Shrimp Sauteed with Chorizo, English Peas and Leeks over Jalapeno White Cheddar Grits (21)

DESSERTS

Ask your server about dessert wine options

Strawberry Tiramisu (15)

Limoncello soaked ladyfingers, whipped mascarpone, strawberry compote, toasted pistachio

Peanut Butter and Jelly Tartlet (16)

Whipped peanut butter mousse, red wine grape reduction, whole milk panna cotta, honey roasted peanut

Swizzle Chocolate Blackout Cake (15)

Layers of rich chocolate cake with fudge buttercream icing, chocolate and caramel syrup, chocolate cookie crumble

Banana Caramel Cheesecake (13)

Salted caramel cheesecake, vanilla bean anglaise, bruleed banana

Mixed Berried with Crème Fraiche (10)

Macerated seasonal berries, whipped lemon crème fraiche, dehydrated strawberry, picked mint

Ice Cream (6)

Vanilla, Chocolate, or Strawberry

AFTER DINNER DRINKS

Brandy Alexander (15)

Copper & Kings American Brandy, Bols Crème de Cacao, Ghirardelli Chocolate Sauce

Espresso Martini (15)

Absolut Vodka, Kahlua, Espresso, Frangelico

Kentucky Coffee (12)

Buffalo Trace Bourbon Cream, Coffee, Whipped Cream garnished with Coffee Grinds

SPECIALTY COFFEE

Espresso (3) | Latte (6) | Cappuccino (6) Hot Chocolate (3) | Café Mocha (6)