

STARTERS

- SHRIMP & GRIT BITES 16
herb butter shrimp, cheese sauce, crispy grit cake
- MUSSELS 16
white wine, bacon, blue cheese, garlic, caramelized onions
- CRAB DIP 19
lump crab, cheese blend, old bay
- FRIED GOAT CHEESE 14
panko crusted, jalapeño infused hot honey
- BEER CHEESE 13
sharp cheddar, lager, tallow fried pretzels
- PULLED PORK NACHOS 15
pulled pork, black beans, queso, cheddar, jalapeño, cilantro crema, pico de gallo
- PORK BELLY BITES 16
crispy pork, sticky BBQ, pickled slaw
- TALLOW FRIES 10
hand cut, beef tallow, parmesan, aioli

- BEER BRINED WINGS 14
bbq, buffalo, hot honey bourbon, Old Bay, house dry rub, Nashville hot

SOUPS & SALADS

- ADD: CHICKEN 8 SHRIMP 8 SALMON* 9 STEAK* 10
- FRENCH ONION 10
lager, beef broth, caramelized onions, gruyere, croutons
- FARMER'S SALAD 15
mixed greens, sprouts, cherry tomatoes, sunflower seeds, goat cheese, red onion, berries, chickpeas, herb yogurt dressing
- STRAWBERRY & GOAT CHEESE 18
strawberries, crispy goat cheese, sprouts, almonds, red onion, citrus vinaigrette
- CHICKEN CUTLET CAESAR 19
sourdough croutons, shaved parmesan, roasted garlic Caesar dressing
- SALMON* SALAD 21
salmon filet*, local mixed greens, spinach, avocado, pickled red onion, shaved fennel, feta cheese, sprouts, strawberries, roasted almonds, strawberry rhubarb dressing
- STEAK* & BRUSSELS SALAD 23
grilled filet tips*, romaine, baby kale, blue cheese, bacon, heirloom tomatoes, crispy brussels leaves, red onion, buttermilk herb dressing

SANDWICHES

- CHOICE OF: FRIES, CHIPS OR SALAD
- BATTLEFIELD BURGER * 19
8 ounce Angus beef*, aged sharp cheddar, bibb lettuce, red wine shallot aioli, brioche bun
- SPICY AVOCADO BURGER* 19
8 ounce Angus beef*, pepper jack cheese, chipotle aioli, bibb lettuce, honey jalapeños, sliced avocado, brioche bun
- RIBEYE & CHEESE 24
shaved prime rib, American, Gruyère cheese, caramelized onions, mushrooms, truffle aioli, au jus, sub roll
- SPICY FRIED CHICKEN 18
Nashville sauce, pickles, coleslaw, garlic aioli, brioche bun
- PULLED PORK BBQ 17
house smoked pork shoulder, house bbq sauce, coleslaw, crispy shallots, brioche bun
- CRAB B.A.L.T 21
lump crab, bacon, avocado, lettuce, tomato, remoulade, country toast
- SHORT RIB GRILLED CHEESE 17
ancho-chili short ribs, Gruyère cheese, aged cheddar, arugula, caramelized onions, country toast

ENTREES

- FRIED CHICKEN 28
buttermilk brined, jalapeño honey, truffle mac
- BOURBON BBQ CHICKEN FLATBREAD 23
smoked gouda, diced thighs, pickled red onions. scallions
- TRUFFLE MUSHROOM RAVIOLI 24
mushroom stuffed, creamy truffle parmesan sauce
- GRAPE & GOAT CHEESE FLATBREAD 19
roasted red grapes, whipped goat cheese, mushrooms, caramelized onions, arugula, hot honey
- FISH & CHIPS 23
beer batter cod, coleslaw, remoulade, tallow fries
- SALMON* TWO WAYS 27
honey glazed salmon*, salmon cake, remoulade, green beans
- ROCKFISH IMPERAL 29
pan seared, lump crab, gouda mash, cream sauce, green beans
- ROOT BEER RIBS 29
half rack, root beer braised, tallow fries
- SHORT RIB 28
24hour braised short ribs, potato puree, red wine demi glaze, crispy onion

- HERB BUTTER RIBEYE* 43
14-ounce grass fed and finished ribeye*, herb butter poached, tallow fries, ale mushrooms

SHARED SIDES

- TALLOW FRIES 10
parsley, truffle aioli, ketchup
- SMOKED GOUDA MASHED 11
cream, garlic, smoked gouda cheese
- HOUSE CUT CHIPS 8
maldon flaky salt, truffle aioli
- BRUSSELS SPROUTS 12
crispy shallots, applewood bacon, maple-mustard vinaigrette
- FIVE CHEESE TRUFFLE MAC 14
five cheese sauce, toast garlic panko breadcrumbs
- GREEN BEANS 10
herb butter
- ALE MUSHROOMS 8
lager, butter

DESSERTS

- FOUR LAYER CHOCOLATE CAKE 12
rich chocolate cake, cocoa cream icing, strawberry topping
- KEY LIME MASON JAR 9
toasted coconut, whipped topping
- APPLE PIE MASON JAR 8
spring hill apples, ice cream, hot caramel
- ICE CREAM FLIGHT 8
3 seasonal flavors
- REESES PEANUT BUTTER PIE 10
peanut butter, creamy chocolate, reeses chunks
- LEMON MASCARPONE CAKE 8
creamy lemon, vanilla cake

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WE PROUDLY USE BEEF TALLOW IN REPLACEMENT OF ALL SEED OILS. PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES YOU MAY HAVE.