

ALL DAY FARE

AVAILABLE FROM 4PM-MIDNIGHT

COCKTAIL SNACKS

CANDIED PECANS \$7

dusted with spicy salt

MARINATED OLIVES \$5

chili flake, orange zest, garlic

BURGUNDY MUSHROOMS \$5

simmered in a wine & beef broth

SPICED EDAMAME \$4

chili lime butter, kosher salt

FRESH BAKED PIZZAS

(GLUTEN FREE CRUST AVAILABLE FOR +\$3
UPCHARGE)

HOME ALONE (3 CHEESE) \$10

VEGGIE SUPREME \$12

DUCK CONFIT, BRIE, & PEPPER

JELLY \$14

CHICKEN, BACON, & RANCH \$14

BASKETS OF SPUDS

½ LB SEASONED FRIES \$6

fry dust, fancy sauce

½ LB SWEET POTATO FRIES \$6

chipotle honey

JALAPENO CHEDDAR TOTS \$8

buttermilk dill ranch

*ADD CHEDDAR & POT ROAST GRAVY FOR \$4

*FREE KETCHUP *EXTRA SAUCE \$.50

SHARE PLATES

CORNMEAL FRIED CALAMARI \$11

lemons, horseradish beet cocktail

CHICKPEA HUMMUS \$7

pita crisps, pickled veggies

FRENCH ONION DIP \$8

pita crisps, scallions, pickled onions

½ POUND STEAMED MUSSELS \$12

garlic beer broth, potato crisps

ANDOUILLE SAUSAGE ROLLS \$12

chow chow, maple mustard

SINGLE MEAT OR CHEESE \$5

ask your server for selections

SMALL MEAT & CHEESE \$11

3 selections, accompaniments, baguette

LARGE MEAT & CHEESE \$27

7 selections, accompaniments, baguette

PERSONAL GRUB

FLAT IRON STEAK FRITES \$21

mixed green salad, Worcestershire

AMERICANA BURGER \$9

top, fancy sauce, cheese, local bun

{+Bacon \$3 +Egg \$1.5 +Fries or Salad \$3}

GRILLED CHICKEN CAESAR \$11

SMALL MIXED GREEN SALAD \$5

SMALL CAESAR SALAD \$6

*A Gratuity of 20% may be added to parties of 6 or more

WINTER DINNER FEATURES

AVAILABLE FROM 5:00-10:30

SOUP & SALAD

SOUP OF THE DAY \$4/\$7

ask your server for details

WINTER CITRUS

& SHAVED FENNEL \$9

ANP mixed greens, goat cheese, pistachio,
pomegranate molasses

COBB SALAD \$14

romaine, house bacon, *AR* chicken, smoked
bleu, avocado, apple, chopped egg, dill ranch

CHILLED SOBA NOODLES \$8

pickled vegetables & everything spice

SMALL PLATES & SIDES

BEEF BRISKET POT ROAST \$14

whipped potatoes, braising vegetables
beef gravy, potato crispies

{3} DUCK CONFIT TACOS \$12

cilantro, hoisin, peanuts,
spicy maple aioli, chow chow

SWEET POTATO GNOCCHI \$10

coconut curry broth, bahn mi pickles,
Asian herbs

GRILLED CHICKEN BREAST \$5

{6} CHAR GRILLED SHRIMP \$9

tiger shrimp, seasoned with
Cajun dust & lemon

NIGHTLY SIDE DISH \$6

ask your server for details

ENTRÉE FEATURES

CHEF'S TASTING MENU \$45

a five plate progression of what you
should be eating

BEEF TENDERLOIN \$34

wilted spinach, hash brown cake,
bacon-onion-mushroom jam

PAN ROASTED *AR* CHICKEN \$21

collard green spanakopita, arugula,
grilled lemon, pani puri yogurt

BLACKENED DELTA CATFISH \$24

chipotle cheddar grits, pepper jelly,
stewed peas, okra, andouille

SEAFOOD LINGUINE \$26

shrimp, crawfish, clams, mussels
garlic, Pernod, parmesan, peppers,
peas, everything spice

RED FLANNEL HASH \$16

chipotle cheddar grits, maple aioli,
candied pecans, sunny side egg

PORK TENDERLOIN

MIXED GRILL \$24

beer braised bacon & bratwurst,
whipped potatoes, spiced red cabbage

{3 split charge applied to shared entrees}

Ask your server for our dessert
offerings this evening

Chef J. Owen, Dom Heien & Ryan Smith