

SALADS

Baked Beets	Goat Cheese, Toasted Walnuts, Apples	\$7
Arugula Salad	Toasted Quinoa, Blueberries, Balsamic	\$7
Caesar Salad	Lemon Confit, Parmesan, Croutons	\$6
Organic Young	Greens, Olive Oil, Lemon Juice	\$6

GRILLED CHEESE

PROUDLY USING COUNTRY WHITE BREAD NATURALLY LEAVENED ORGANIC

FLOUR FROM CAROLINA GROUND FROM AUSPICIOUS BAKERY

Classic Cheese	Double Layer Cheddar	\$6
Three Cheese	Cheddar, Gouda, Gruyere	\$8
Crispy Goat	Chevre, roasted Beets, Fig Jam, Balsamic	\$9
Chicken Melt	Cheddar, Parmesan, Basil Pesto, Tomato	\$10
Bacon Schmelz	Smoked Bacon, Gouda, Maple Syrup	\$10
Breakfast Melt	Scrambled Eggs, Sausage, Cheddar	\$9
Toast "Monsieur"	Maple Glazed Ham, Gruyere, Grain Mustard	\$9
Turkey	Granny Smith Apples, Brie, Vidalia Onions	\$10
Smoked Salmon	Brie, Avocado, Dill	\$11
Pulled Pork	Vidalia Onion, Gouda, BBQ Sauce	\$11
Korean Beef	Kimchi, Cheddar	\$12

Add Pimento Cheese for \$2 (The cheese of the south)

*Gluten- Free Bread available upon request.

GET TOASTED "TOAST"

Slow Baked Beets	Arugula, Goat Cheese, Lemon Agrumato Oil	\$8
Avocado Toast	Tomato, Basil, Maldon Sea Salt, Jalapeño	\$9
Prosciutto di Parma	Fig Jam, Toasted Walnut, Brie	\$12
Cold Smoked Salmon	Vidalia Onions, Dill Sour Cream	\$11

SOUP & SIDES

San Marzano Tomato Soup	Five Spice Croutons	\$5
Hand Cut Fries	Sriracha Mayonnaise	\$3
Sweet Potato Tater Tots	Parmesan Cheese, truffle scented	\$4
Red Cabbage Slaw	Vidalia Onions, Carrots, Red Cabbage	\$3

SWEET AS PIE

Nutella Toast	Caramelized Bananas, Hazelnut Croquant	\$8
Doughnut	Glazed Doughnut Topped with Soft Serve Ice Cream	\$8
Soft Serve Ice Cream	Chocolate • Vanilla • Twist	\$5
Toppings:	Oreo Crumbs, Sprinkles, Chocolate Pearls, Fruit Loops, Hazelnut Croquant	\$1

BROWN

All Bourbon are Whiskey, however,
all Whiskey are not Bourbon



Fruit/Floral: Potpourri, Rose, Raspberry/Blackberry,
Blueberry, Cherry, Plum/Raisins, Orange, Lemon, Apricot, Peach/Banana

Old Forester Kentucky Straight Bourbon	\$8
Four Roses Yellow Label	\$8
Four Roses Small Batch	\$11
Four Roses Single Barrel	\$12
Jefferson's Reserve	\$14
Ghost Coast Ginger	\$8
Legent	\$12
Savage & Cooke Burning Chair	\$14



Sweet- Baked, Candy, Buttery: Chocolate, Baked Goods,
Honey, Butterscotch/Toffee, Maple Syrup, Caramel, Vanilla

Jim Beam White Label	\$8
1792 Small Batch	\$9
Jim Beam Black	\$10
Jim Beam Single Barrel	\$11
Woodford Reserve Select	\$14
Bulleit Bourbon Frontier	\$10
Maker's Mark	\$10
Maker's Mark 46	\$13
Michter's Kentucky Straight Bourbon	\$13
E.H Taylor JR Small Batch	\$20
Blanton's Single Barrel	\$18
Angel's Envy Port Finish	\$14
Jefferson's Ocean Voyage #17	\$22
Ghost Coast Honey	\$8
Rebecca Creek	\$11
Rebecca Creek Small Batch	\$17



Aromatic- Earthy, Spices: Leather, Coffee, Tobacco, Licorice,
Mint, Herbal Tea, Clove, Black Pepper

Buffalo Trace Straight Bourbon Whiskey	\$10
Booker's	\$18
Widow Jane 10 Yr Single Barrel	\$18
St. George B & E	\$16
Gentry	\$15
Old Forester 1897 Bottle In Bond	\$13
Chattanooga 1816 Whiskey	\$12
High West Campfire	\$19
High West Yippie Ky Yay	\$22
Van Winkle, Pappy 12YR	Please Inquire



Grain- Malt, Wheat, Corn. Spicy: Rye

Wild Turkey Bourbon 81	\$8
Rittenhouse Rye	\$8
Angel's Envy Rye	\$25
Old Forester 1920	\$13
Basil Hayden's	\$16
Elijah Craig Small Batch	\$11
Michter's Single Barrel Straight Rye	\$14
Templeton Rye	\$12
Sazerac Rye	\$11
Belle Mead Cask Strength Reserve	\$20
Woodford Reserve Rye	\$14
Virgil Kaine Robber Baron Rye	\$10
Savage & Cooke Lip Service	\$10
Basil Hayden Two By Two Rye	\$17

Wood- Nuts: Almond, Walnut, Wood: Pine, Cedar



Oak: Toasted Oak, New Oak

Bulleit Rye Small Batch	\$12
Knob Creek Straight Bourbon	\$12
Baker's	\$16
Elijah Craig Small Batch Barrel Proof	\$14
Knob Creek Cask Strength Rye	\$14
Ghost Coast Straight Bourbon	\$12
Old Fourth Bottled in Bond	\$17
Woodford Double Oak	\$18
Weller Special Reserve	\$10

COCKTAILS

Smoky Deal	\$12
Bacon Infused Four Roses Bourbon, Maple Syrup, Angostura	
Aqueduct	\$10
Ghost Coast Vodka, Rothman & Winter Apricot Liqueur, Pierre	
Ferrand Dry Curaçao, Lime	
Boulevardier	\$10
Makers Mark, Campari, Sweet Vermouth	
Bee's Knees	\$10
Gin, Lemon Juice, Honey	
Thyme to Toast	\$10
Ghost Coast Ginger Whiskey, Grapefruit, Thyme Honey	
Southern Origami	\$13
1792 Bourbon, Aperol, Peach Liqueur, Lemon	
Bueller's Sour	\$13
Rebecca Creek Bourbon, Pineapple infused Pisco, lemon, whites. *	

FROZEN COCKTAILS \$12

Frozen Negroni- Gin, Campari, Sweet Vermouth
Frose'- Rose', Vodka, Sweet Vermouth

BOURBON FLIGHTS

Savannah's Ghost Coast- Straight Bourbon, Ginger, Honey	\$14
Regional- Old Fourth Bottle N Bond (GA), Virgil Kaine Robber Baron	
Rye (SC), Gentry (SC)	\$18
Makers Mark- Makers, Makers 46, Basil Hayden	\$20
Old Forester-1897 Bottle N Bond, 1920 Prohibition Style, 86 Proof	\$21
Must Try- Legent, Jefferson's Ocean, Rebecca Creek Small Batch	\$22

BEER \$6

Local Breweries: Draft

Southbound Brewing Co. Scattered Sun	
Belgian Witbier	ABV: 5.2%
Southbound Brewing Co. Mountain Jam	
Dry Hopped American Lager	ABV: 5%
Costal Empire Co. Tybee Island Blonde	
Kölsch style ale	ABV: 4.7%
Service Brewing Co. Rally Point	
Bohemian Style Pilsner	ABV: 4.6%
Service Brewing Co. Compass Rose	
American India Pale Ale	ABV: 6.6%
Two Tides Brewing Co. Tan Lines	
Dry Hopped Pilsner	ABV: 6.2%

Craft Breweries: Bottle/Can

Guinness. Stout	ABV: 4.2%
SouthBound Brewing Co. Hoplin	
American India Pale Ale	ABV: 6.2%
SouthBound Brewing Co.	
Light Lager	ABV: 4.2
SweetWater Brewing Co. 4:20	
Extra Pale Ale	ABV: 5.7%
Treehorn Cider	
Dry Cider	ABV: 5.9%
Orpheus Brewing Co. Atalanta	
Tart Plum Saison	ABV: 5.25%

WINES

SPARKLING

BRUT, OPERA PRIMA, SPAIN	\$8
CAVA, Mercat, Spain	\$10
Brut Rose', Gratien & Meyer, Italy	\$12
Prosecco, Castillo Del Poggio, Italy	\$9
Champagne, Lenson, France	\$70 Btl

WHITE

Blanc, Two Birds One Stone, France	\$7
PINOT GRIGIO, GABRIELLA, ITALY	\$8
BLEND Château Laulerie, Southwest France	\$9
SAUVIGNON GRIS, Cousino- Macul, Chile	\$12
RIESLING Kiona, WA	\$10
CHARDONNAY Milou, France	\$12

RED

Rouge, Two Birds One Stone, France	\$7
PINOT NOIR Hahn Estate, California	\$11
MERLOT Angeline, California	\$9
Cabernet Sauvignon, Guenoc, California	\$9

*Consuming raw eggs may increase your risk of foodborne illness