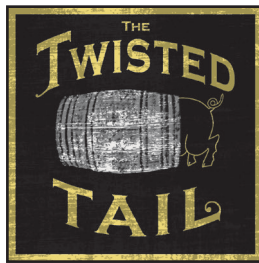


RESTAURANT

JUKE JOINT  BAR



DINNER MENU

SUNDAY-THURSDAY 5PM - 10PM

FRIDAY-SATURDAY 5PM - 12AM

APPETIZERS

PULLED PORK SOFT TACOS	\$ 7
<i>Fresh Radish Salsa, Sour Cream</i>	
CHARCOAL GRILLED TEXAS SATAY	\$ 7.5
<i>Primed Beef Skewers served with a Peppered Bourbon Glaze</i>	
CRAWFISH, MAC AND CHEESE	\$ 9
<i>Duck Cracklin', Cornbread Gratinée</i>	
CHARRED CHICKEN WINGS	\$ 8
<i>Chipotle Pepper Glaze, Carolina Slaw</i>	
"BLOODY MARY" MUSSELS	\$ 8.5
<i>Steamed with Pickled Jalepenos and Tomatillos, in a Bloody Mary Tomato Broth</i>	
COUNTRY BARBEQUED SPARE RIBS	\$ 9
<i>Slow House Smoked, Bourbon Barbeque Glaze, Southern Fried Pickles</i>	
DUCK GRILLED FLATBREAD	\$ 8
<i>Pulled Smoked Duck, Caramelized Bourbon Onions, Blue Cheese</i>	
BAKED SHRIMP AND GRITS	\$ 10
<i>Charred Scallions, Spicy Tomato Jam</i>	
SMOKED BEEF TARTARE	\$ 12
<i>Chopped, Smoked Filet and Classic Prime Tartare, topped with an Egg Yolk and served with Crostini and Southern Fried Cornichons Pickles</i>	
KENTUCKY FRIED SWEETBREADS	\$ 12
<i>Marinated Sweetbreads tossed in "11 Herb & Spices" with House Smoked Mayo</i>	
PIMENTO CHEESE FONDUE	\$ 9
<i>Traditional Accompaniments</i>	
HOMEMADE SOUP	\$ 6

OYSTERS

1/2 DOZEN	\$ 13.5
1 DOZEN	\$ 24
<i>Seasonal Accompaniments</i>	

ASSORTMENT OF CHEESE

SELECTION OF 3	\$ 9
SELECTION OF 5	\$ 15
<i>Seasonal Accompaniments</i>	

SOUTHERN WINE COOLER

RED OR WHITE WINE	
<i>with Fresh Fruit, Bourbon, Citrus</i>	
Glass	\$ 8
Carafe	\$ 12
Pitcher	\$ 24

HOMEMADE SPIRIT INFUSIONS

SPIRIT INFUSIONS & COCKTAILS	
<i>please ask about our daily infusion menu and suggested cocktails</i>	
Shot	\$ 5
Glass	\$ 7
Cocktail Flight	\$ 15

SALADS

ROASTED BEET	\$ 8
<i>Goat Cheese, Candied Walnuts, Petite Greens</i>	
COBB	\$ 9
<i>Bibb, Romaine, Deviled Egg, Sweet Corn, Tomato, Grilled Chicken, Apple Wood Smoked Bacon, Malt Vinaigrette</i>	
TWO HEARTS "CAESAR STYLE"	\$ 8.5
<i>Charred Hearts of Romaine tossed with Oven Dried Tomato, Cornbread Croutons & Peppered Buttermilk Dressing</i>	

ENTREES

GEORGIA TROUT	\$ 18	PORK DUO	\$ 18
<i>Shrimp and Crab Grits, Grapefruit and Herb Butter Sauce</i>		<i>Grilled Double Cut Pork Chop and Roasted Berkshire Tenderloin, served with Rosemary and Cinnamon Apple, Fall Corn Fricasse and Lancaster Pork Jus</i>	
STOUT BRAISED BEEF CHEEKS	\$ 18	BUTTERMILK CHICKEN & BISCUITS	\$ 16
<i>Braised Wagyu Beef Cheeks, Creamed Leeks, Maple Sweet Potato Puree</i>		<i>Sauteed Green Beans, Country Chicken gravy</i>	
CRISPY PORK BELLY	\$ 16	COUNTRY BARBEQUED SPARE RIBS	\$ 18
<i>Cornbread Gnuddi, Charred Collards, Parmesan Foam</i>		<i>Slow House Smoked, Bourbon Barbeque Glaze, Barbeque Baked Beans</i>	
CHICKEN FRIED STEAK	\$ 17	THE TWISTED BURGER	\$ 11
<i>Roasted Brussel Sprouts, Smoked Potato Puree, Fennel Sausage Gravy</i>		<i>Bacon, Blackened, BBQ Sauce, Blue Cheese</i>	
CRAB CAKES	\$ 19		
<i>Fried Green Tomato, Cilantro Black Eyed Peas, Baby Arugula Salad</i>			
DIVER SCALLOPS	\$ 18		
<i>Vanilla Scented Parsnip Puree, Crispy Leek, Pumpkin Patch Agrodolce</i>			
CHAR GRILLED FILET	\$ 21		
<i>Homemade tater tots, Crispy Smoked Mushrooms, Bourbon Jus Roti</i>			
BLACKENED CATFISH	\$ 17		
<i>Chorizo Emulsion, White Bean Ragout, Petite Greens</i>			

FAMILY STYLE GRILL

PER PERSON	\$ 16
• Beef Brisket	• Cornbread
• Chicken	• Creamy Grits
• Pork	• Greens & Beans
	• 3 Sauces
<i>(2 person Min.)</i>	

SIDES

SKILLET CORNBREAD
SLICED SLAB BACON
HOMEMADE ASSORTED PEPPERS
SWEET POTATO OR IDAHO HAND CUT FRIES
GREEN BEAN CASSEROLE
HOPPIN' JOHN RICE
GREENS N BEANS

\$ 5