



EXECUTIVE CHEF STEPHEN LINDSTROM
a fresh ingredient American eatery & bar

SMALL PLATES

MUSSELS & PORK BELLY

spicy cilantro tomato broth, grilled bread 15

GF **SHRIMP COCKTAIL**

lemongrass, green curry cocktail 13

VG **SAMOSA**

lentil, potato, green chutney 13

STEAMED BUN

chef's choice 3 for 12/ 6 for 18

ALABAMA WHITE CHICKEN WINGS

celery, pickles 12

GF VG **ROASTED VEGETABLE TARTARE**

caper berry, mustard aioli, truffle cream, potato spiral 12

GF VG **PICKLE PLATE**

house-pickled vegetables 11

MEAT & CHEESE

\$6 each

DUCK SAUSAGE

LAMB SAUSAGE

GOAT CHEESE

COW CHEESE

SHEEP CHEESE

SWEET SOPPRESSATA

SPECK

PATE

SALADS

BRUSSELS SALAD

bacon lardon, pecorino, croutons, citrus vinaigrette 12

HOUSE SALAD

mixed greens, roasted tomato, red onion, pecorino, croutons, house vinaigrette 8

GF **ARUGULA SALAD**

cucumber, pickled red onion, dill, feta, poached egg, red pepper vinaigrette 13

SANDWICHES

choice of french fries or house salad

BLUE CHEESE MUSHROOM BURGER

10 oz house grind, horse radish blue cheese, beer battered fried onion, rosemary mushroom, whole grain mustard 16

SHORT RIB SANDWICH

horseradish mustard, aged provolone, giardiniera, focaccia 16

CHICKEN SANDWICH

buttermilk brined, jalapeño honey pickles, LTO, house-made honey mustard 14

FLATBREADS

HOUSE MOZZARELLA & ROASTED PEPPERS

tomato, seasonal herbs 11

DUCK SAUSAGE & MUSHROOM

crispy garlic, pecorino, herb pesto 14

CHEF'S FLATBREAD

chef's preparation 11

BRUSSELS & BACON

pecorino cream, crispy bacon, shaved brussels, black pepper, 14

ENTREES

BISTRO STEAK

daily cut, herb butter, house-cut herb salt fries, green salad MP

GF **BRICK CHICKEN**

lemon herb ricotta gnocchi, miso pan sauce 24

PANCETTA TAGLIATELLE

mushroom, greens, white wine garlic sauce 20

CHEF'S CATCH

chef's preparation MP

LAMB RAVIOLI

pea, mint, ricotta, white wine sauce 24

GF **SHORT RIB**

caramel glaze, rainbow carrot, cauliflower puree 28

20% gratuity included for parties of 6 or more. \$4 charge for split plates.

*consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Home of the \$4 martini

gin or vodka, dirty or dry, olive, twist, or cocktail onion

COCKTAILS

GARDEN GROVE

gin, elderflower liqueur, lemon juice, basil simple 9

WIN, PLACE OR SHOW

bourbon, honey, lemon, INFUSE cardamon bitters 9

CHARLESTON CLASSIC

Macallan, amaretto, lemon, angostura, citrus peel 12

SPLINTER SMASH

bourbon, Amaro Nonino, lemon, agave, bordeaux cherry, orange slice, Peychauds bitters, herbs & lemon 11

PEAR COLLINS

gin, pear puree, lemon juice, rosemary simple, elderflower liqueur, soda, herbs 9

G.Y.M

INFUSE grapefruit vodka, Dolin blanc, lemon, mint 10

PEACHY SCOOTALOO

vodka, peach puree, ginger beer 10

GOLDEN SMOKE

mezcal, tequila, elderflower liqueur, yellow Chartreuse, smoked orange bitters, grilled lime 11

ELEVATED SOUR

Plantation rum, simple syrup, lemon, champagne vinaigrette, fee foam 10

HUMMINGBIRD

Bird & Bottle rose, Pomp & Whimsey gin liqueur, Dolin blanc, Cointreau 11

NIGHTINGALE

Menta Branca, espresso liqueur, cointreau, cherry bitters, half & half, burnt orange, bordeaux cherry 10

BUBBLES

GRUET SPARKLING

New Mexico 11/55

BOCELLI PROSECCO

Italy 10/50

VEUVE CLICQUOT

France 90

WHITE WINE

BIRD & BOTTLE CHARDONNAY

California 10/50

PACIFICANA CHARDONNAY

California 10/50

REVELRY CHARDONNAY

Columbia Valley 12/60

DUSTED VALLEY

CHARDONNAY

Yakima Valley 75

KATE ARNOLD SAUVIGNON

BLANC

California 11/55

VOIX DE LA VIGNE PINOT

GRIS

Willamette Valley 10/50

DR. LOOSEN DRY REISLING

Mosel 10/50

BRAINCHILD VERMENTINO

Napa Valley 11/55

BIRD & BOTTLE ROSE

California 10/50

GUILHEM ROSE

France 12/60

RATAFIA DE CHAMPAGNE

2 oz pour 10

RED WINE

BIRD & BOTTLE PINOT NOIR

California 10/50

COMMUTER CUVÉE' PINOT NOIR

Willamette Valley 11/55

GOLDSCHMIDT MERLOT

Alexander Valley 12/60

CULTIVAR CABERNET

Napa Valley 13/65

LAVA CAP CABERNET

Sierra Foothills 11/55

CUNE RIOJA

Crianza 10/50

DON DAVID RESERVE

MALBEC

Calchaqui Valley 10/50

BERGSTROM PINOT NOIR

Oregon 75

BLACKBIRD ARISE

Napa Valley 95

RARE WINE CO MADEIRA

"SAVANNAH"

2 oz pour 10

cocktails collaborated by Jason Thompson & Cole Fairchild

PLEASE ASK ABOUT OUR ROTATING BEER LIST