



Bar Menu

HOUSE-PICKLED VEGETABLES 3

MAPLE-ROASTED MIXED NUTS 3

WARM HOUSE-MARINATED OLIVES 3

SMOKED BEEF BRISKET SLIDERS 7

Carolina mop sauce, horseradish gremolata, crispy onions

CRISPY BRUSSELS SPROUTS 7

with harissa aioli, grilled lemon

HOUSE-CUT FRIES 7

with garlic, parmesan, crispy rosemary, malt vinegar aioli

CHORIZO QUESO DIP 7

with Pacifico cerveza, cilantro, jalapeno, tortilla chips

SHRIMP COCKTAIL 11

4 jumbo prawns, cocktail sauce, pea sprouts, lemon

SMALL MEAT & CHEESE PLATE 9

chef's selection of charcuterie, house pate, farmstead cheese,
pickled vegetables, olives, crostini

THAI PORK & SHRIMP SPRING ROLLS 6

pea sprouts, pickled cucumbers, sweet chili sauce

MAMMAS MEATBALLS 8

Anson mills polenta, San Marzano tomato sauce, basil, parmesan

• CERTIFIED ANGUS BEEF BURGER 10

lettuce, tomato, onion, pickle on a brioche bun. choice of side

Applewood smoked bacon & cheddar 12

mushrooms and swiss cheese 12

*These items may be served raw or undercooked or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. All checks include a 20% service charge.