

COCKTAILS

SWEET TEA MULE **\$12**

Deep Eddy Sweet Tea Vodka, Peach Purée,
Lemon Juice, Ginger Beer, Mint

SUMMER RYE **\$11**

Rittenhouse Rye, Strawberry Purée, Aperol,
Fresh Lime Juice

SOUTHERN LADY **\$12**

Makers Mark, Mint, Raspberry,
Fresh Lemon Juice

STRAWBERRY BASIL COSMO **\$12**

Tito's Vodka, Clear Creek Cranberry Liqueur,
Fresh Lime Juice, Strawberry Purée, Basil

AROMATIC GIN FIZZ **\$12**

Sipsmith Dry Gin, Domaine de Canton Ginger,
Fresh Lemon Juice, Fever Tree Aromatic Tonic

MISSISSIPPI MARGARITA **\$11**

Cazadores Blanco, Del Maguey Vida, Agave Nectar,
Fresh Lime Juice, Grapefruit Juice

CRAVINGS

COLD

SMOKED TROUT DIP **\$12**

Green Onion, Garlic Flatbread, Capers, Red Onion

CHARCUTERIE & CHEESE BOARD **\$19**

Imported Cheese, Genoa Salami, Seared Venison & Duck Sausage,
Whole Grain Mustard, Pimento Cheese, Red Onion Jam,
Vermont White Cheddar, Garlic Flatbread

**HEIRLOOM TOMATO
AND MOZZARELLA SALAD** **\$12**

Arugula, Spring Mix, Sea Salt, Extra Virgin Olive Oil, Heirloom
Grape Tomatoes, Fresh Mozzarella Pearls, Balsamic Reduction

BACON GUACAMOLE **\$11**

Lime Juice, Cilantro, Tomatoes, Smoked Bacon,
Fresh Jalapeño, Queso Fresco, Corn Tortillas

WARM

MARGHERITA PIZZA **\$13**

Fresh Mozzarella, Heirloom Grape Tomatoes, Fresh Basil, Extra
Virgin Olive Oil, Balsamic Reduction, Served on Garlic Flatbread

ITALIAN FLATBREAD **\$13**

Hearty Tomato Sauce, Roasted Grape Tomatoes,
Italian Sausage, Mozzarella, Red Onion, Arugula

FRESH BAKED SOFT PRETZEL **\$8**

Cheddar Ale Dipping Sauce, Whole Grain Creole Mustard

**FRIED GATOR AND
CREOLE CATFISH FINGERS** **\$18**

Spicy Hand Breaded Alligator, Creole Breaded Catfish,
Sweet Jalapeño Cream Sauce, Lemon Tartar Sauce