

EVENING MEAL

SMALL PLATES

- CHICKEN WINGS** - all natural chicken wings, choice of buffalo, alabama white bbq, or spicy teriyaki 9
- BOILED PEANUTS** - southern-sourced green peanuts boiled in-house 5
- SMOKED TUNA DIP** - tuna mixed w/banana pepper relish, topped w/hot sauce, crackers 6
- CHEESE CURDS** - fried cheese curds, mississippi comeback sauce 6
- FRIED PICKLES** - golden fried pickles, mississippi comeback sauce 5
- CHICHARRONES** - fried pork skins w/smoked paprika & sea salt 6
- FRIED OYSTERS** - cornmeal crusted southern-sourced oysters, bradley's cheese grits, pickled jalapeno remoulade 10
- CHICKPEA FALAFEL** - house-made falafel, tzatziki sauce, feta cheese crumbles 7
- WILD MUSHROOM FLATBREAD** - microgreens, wild mushroom cream sauce, roasted corn, gorgonzola dolce, on naan bread 10
- FRIED GREEN TOMATOES** - applewood bacon crumbles, hot pepper jelly & peppadew aioli sauces 7
- BANG BANG ROCK SHRIMP** - golden fried rock shrimp tossed in sriracha aioli 10
- CHARCUTERIE BOARD** - chef-selected cured meat and cheeses, pickles, spiced nuts, wild honey, tomato jam 17 cheese only board 13

SOUPS, SALADS & SUCH

Add grilled, wild shrimp or buttermilk fried chicken 3 add scottish salmon 5

- FRENCH ONION SOUP** - caramelized onions, house-made beef broth, toast points, gratined with gruyere & parmesan cheeses 7
- SOUP OF THE DAY** - ask your server for the daily soup creation 6
- WEDGE SALAD** - baby iceberg, tomatoes, applewood bacon crumbles, house-made blue cheese dressing, blue cheese crumbles 7
- KALE CAESAR SALAD** - kale, brioche croutons tossed with house-made caesar dressing, topped with shaved parmesan cheese 6
- ROASTED BEET SALAD** - arugula, roasted beets, goat cheese, candied nuts, lemon-shallot vinaigrette 8
- SCOTTISH SALMON SALAD** - pan-seared scottish salmon, mixed greens, chilled roasted beets, asparagus, goat cheese, cucumber, radish, lemon-shallot dressing 13
- SEASONAL SALAD** – mixed greens, honey-roasted butternut squash, apples, fried goat cheese balls, lemon-shallot vinaigrette 9
- BUTTERMILK FRIED CHICKEN COBB SALAD** - mixed greens, tomatoes, roasted corn, hard-boiled egg, blue cheese & applewood bacon crumbles, house-made buttermilk ranch dressing 12 sub wild shrimp 2 sub scottish salmon 4

The consumption of raw or undercooked proteins may cause foodborne illness.
There will be an additional \$1 charge for splitting orders. 20% gratuity may be added to parties of 6 or more people.

BETWEEN THE BUNS

THE SOUTHERN - ground prime steak, brioche bun, fried green tomato, arugula, tomato jam, pub fries 13

THE CLASSIC - ground prime steak, brioche bun, american cheese, southern sauce, pickles, pub fries 12
add bacon 1

50/50 BURGER - 50% ground prime steak, 50% ground applewood bacon, brioche bun, arugula, pickles, roasted garlic aioli, pub fries 14

PATTY MELT - ground prime steak, gruyere & american cheeses, applewood bacon, caramelized onions, 1,000 island, on texas toast, pub fries 13

ROASTED TURKEY & BRIE SANDWICH - sliced roasted turkey, brie, granny smith apples, cranberry dijon spread, side salad 11

BUFFALO CHICKEN SANDWICH - buttermilk-fried all natural chicken tenders, lettuce, tomatoes, blue cheese dressing, pub fries 10

THE GREEK - falafel, naan bread, tzatziki sauce, feta cheese, lettuce, tomatoes, shaved red onion, pub fries 10

BRISKET SLIDERS - two house-smoked 8-hour brisket sliders, potato roll, au jus, kale slaw 12

GROUPER CHEEK PO' BOY - fried grouper cheeks, lettuce, tomatoes, jalapeno remoulade, pub fries 13

LAMB BURGER - ground lamb, naan bread, tzatziki sauce, feta cheese, tomatoes, baby iceberg lettuce, pub fries 13

FILET PHILLY CHEESESTEAK - shaved filet tenderloin, sautéed onions, roasted peppers, cheese, pub fries 13

BRAISED SHORT RIB TACOS - 3 corn tortillas, braised short rib, pickled red onion, cilantro, salsa verde 10

BIGGER PLATES

PAN ROASTED SCOTTISH SALMON - 7 oz pan roasted scottish salmon filet, orzo pasta with sautéed baby spinach and wild mushrooms, fried baby spinach with sea salt 20

SHRIMP & GRITS - wild-caught shrimp, bradley's cheese grits, creole sauce, topped with fried okra, green onions and applewood bacon crumbles 18

MAMMA'S MEATLOAF - traditional thick-cut meatloaf, garlic mashed potatoes, green beans, mushroom gravy 15

BUTTERMILK FRIED CHICKEN - all natural chicken tenders, four-cheese mac, collard greens 14

FILET TENDERLOIN - 6 oz filet tenderloin, roasted garlic mashed potatoes, parmesan asparagus, red wine demi-glace 20

BRADLEY'S SMOKED PORK CHOP - 16 oz bone-in pork chop over sweet potato mash, sprinkled with fried shallots 20

SIDES

pub fries 3 • parmesan-truffle pub fries 5 • four-cheese mac 3.5 • side salad 3.5 • fried okra 3
collard greens 3 • parmesan asparagus 3.5 • garlic mashed potatoes 3 • seasonal vegetable 3.5