



GARDEN

(add chicken 6, shrimp 10, salmon 14)*

MOONDANCE (V) (GF)
artisan lettuce blend,
roasted butternut squash,
shaved red onion, pepita,
crumbled goat cheese,
cilantro-lime butternut
squash vinaigrette 14

THE WEDGE (GF)
iceberg lettuce, crispy
pork belly lardon, sweet
pickled tomato, crispy
shallot, crumbled blue
cheese, house-made blue
cheese dressing 12

CHOPPED CAESAR (GF)
chopped romaine lettuce,
lemon zest crouton
crumble, shaved parmigiano
reggiano, house-made
caesar dressing 13

BREAD & BUNS

SANDWICH ONLY • substitute gluten-free bun 2

RIVER'S RISING*
AUKRA Norwegian salmon, baby
arugula, roasted tomato, shaved
red onion, lemon caper aioli,
SIXTEEN BRICKS salted rye 20

CHOPPED CHEESE
chopped ground ANGUS RESERVE beef,
caramelized onion + pepper, heady
cheese, shredded lettuce, roasted
tomato, 2001 sauce, SIXTEEN BRICKS
cubano roll 18

BLUEBERRY HILL
buttermilk brined + hand-breaded fried
chicken breast, chive cream cheese,
applewood smoked bacon, house-made dill
pickle, blueberry jalapeño jam,
toasted potato bun 16

ROYALE W/ CHEESE*
ANGUS RESERVE beef patty,
sharp cheddar cheese, shredded
lettuce, roasted tomato, shaved
red onion, house-made dill pickle,
beer mustard aioli, toasted
potato bun 14 ADD BACON 2

SEOUL OF A REUBEN
thinly sliced house-made corned
beef, swiss cheese, PICKLED PIG
kimchi, 2001 island dressing,
SIXTEEN BRICKS salted rye 18

THE MULTIBEAST 2.0*
house-ground beef and chorizo patty,
applewood smoked bacon, cheddar,
pickled jalapeño, shredded lettuce,
chipotle aioli, onion jam, toasted
potato bun 18

SIDES

house-cut sautéed broccolini 6
french fries 4
black bean + roasted
stone ground corn salad 5
yellow corn grits 4
soupe du jour
cup or bowl MP

BEVERAGES

Coke, Diet Coke, Coke Zero Sugar, Iced Tea, Hot Tea 3
Cherry Coke, Orange Fanta, Sprite 3
House-made Lemonade,
San Pellegrino, Abita Root Beer, Arnold Palmer, Sweet Tea 3.50
Abita Cream Soda 3.50
Tēla House Blend Coffee
LA TERZA cold brew 5
by LA TERZA 3

SHARE

PRETZEL NUGS

house-made beer cheese,
roasted garlic caramel 10

SMOKED CARNITA TACOS

house-smoked pork shoulder,
chimichurri sauce, white onion,
fresh cilantro, flour tortilla 16

SMOKED SALMON SALAD CROSTINI

house-smoked salmon salad,
everything seasoning, pickled
red onion, fried caper, lemon
oil dressed baby arugula,
chive cream cheese, toasted
SIXTEEN BRICKS crostini 15

CRISPY CONFIT CHICKEN WINGS (GF)

eight count: 15
(choice of preparation)
hot honey + old bay, cowboy hot,
asian bbq, lemon pepper dry rub

BAD TO THE BONE

oven roasted bone marrow, corn
cream, pickled corn + jalapeño,
chimichurri, toasted SIXTEEN
BRICKS baguette 18

DRUNKEN MUSSELS* (GF)

PEI mussels, seafood broth,
chardonnay, shallot, garlic,
toasted SIXTEEN BRICKS
baguette 18

SAVOR

SHORT RIB MAC • CHEESE

smoked gouda and cheddar cheese
sauce, CHERRY COKE braised pulled
beef short rib, crispy fried
shallots 20

CAULIFLOWER TIKKA MASALA (GF) (V)

(choice of heat level 0-5)
curry roasted cauliflower, chickpea,
sweet pea, basmati rice 20
(add chicken 6, shrimp 10, salmon 14)*

SHRIMP • GRITS* (GF)

SHAGBARK SEED + MILL stone ground
yellow corn grits, house-made
ground chorizo, gulf shrimp,
tomato + beer sauce 24

WATER SONG (NA)

teriyaki marinated ahi tuna seared
rare, asian cucumber + carrot
salad, crushed peanut, sesame
seed, chile garlic dressing 32

20% gratuity added to parties of 8 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know of any allergies or dietary concerns you may have when ordering

(GF) Can be prepared gluten-free (V) Can be prepared vegan (NA) Contains nuts