



BREAD & BUNS

SANDWICH ONLY • substitute gluten-free bun 2

FRIED GREEN TOMATO BLT

(choice of preparation)

carnivore: applewood smoked bacon
vegetarian: house-made killer tofu
 shredded lettuce, panko breaded
 green tomato, heady cheese,
 lemon caper aioli, toasted SIXTEEN
 BRICKS sourdough 16

RIVER'S RISING*

AUKRA Norwegian salmon, baby
 arugula, roasted tomato, shaved
 red onion, lemon caper aioli,
 SIXTEEN BRICKS salted rye 20

SEOUL OF A REUBEN

thinly sliced house-made corned
 beef, swiss cheese, FAB FERMENTS
 kimchi, 2001 island dressing,
 SIXTEEN BRICKS salted rye 18

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

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

THE MULTIBEAST 2.0*

house-ground beef and chorizo patty,
 applewood smoked bacon, cheddar,
 pickled jalapeno, shredded lettuce,
 chipotle aioli, onion jam, toasted
 potato bun 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 - 3)
 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

ROASTED SALMON PESTO PASTA* (NA)

AUKRA norwegian salmon, pistachio
 pesto orzo, crispy prosciutto,
 tomato jam, lemon zest 32

SIDES

house-cut french fries 4	soupe du jour
sautéed broccolini 6	cup or bowl MP
SHAGBARK SEED + MILL stone	chilled elote
ground yellow corn grits 4	corn salad 5
sautéed baby bok choy + miso butter 7	

SHARE

PRETZEL NUGS

house-made beer cheese,
 roasted garlic caramel 10

TACOS DE CAMERÓN

marinated shrimp,
 chipotle aioli, pickled red
 onion, pickled jalapeño,
 cilantro 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)
 cowboy hot, asian bbq,
 lemon pepper dry rub

DRUNKEN MUSSELS* (GF)

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

GARDEN

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

JARDIN (GF)

artisan lettuce blend,
 cucumber, heirloom grape
 tomato, shaved red onion,
 caper, crumbled feta, house-made
 red wine vinaigrette 13

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

BEVERAGES

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

18% 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