

SNACKS

SPICY CHICKEN DIP <i>pulled chicken, spicy cheese sauce, smoked gouda & bleu cheese.....</i>	10.75
BBQ PORK BURNT ENDS <i>crispy pork, smoky bbq sauce, white bread, house pickles, lemon thyme ranch.....</i>	10.75
HUSH PUPPIES <i>corn, jalapeño, cheddar, comeback sauce.....</i>	8.50

SALADS

add blackened shrimp, fried chicken cutlet
or herb grilled chicken \$8

SIMPLE GREEN SALAD <i>mixed greens, tomato, cucumber, radish, champagne vinaigrette....</i>	1/2 6.25	WHOLE 11.75
KALE <i>tuscan kale, apple, bourbon soaked golden raisins, cornbread croutons, sharp cheddar, cider vinaigrette.....</i>	7.50	12.75
SOUTHERN CHOPPED <i>bacon, corn, green beans, tomatoes, black-eyed peas, bleu cheese, toasted pecans, mixed greens, lemon thyme ranch.....</i>	8.50	13.50

FRIED CHICKEN

ALL NATURAL, FREE RANGE,
BRINED IN HOUSE

WHOLE CHICKEN.....	29.75
1/2 CHICKEN.....	15.50
5 DRUMSTICKS.....	13.50
3–PIECE DARK.....	11.75
1/4 WHITE.....	10.75

Served with hot honey



COCKTAILS

PROSECCO PUNCH <i>cranberry, white grape, prosecco.....</i>	12.00
BLACKBERRY LEMONADE <i>vodka, house-made Blackberry syrup, fresh lemonade, Elderflower Liqueur.....</i>	glass 12.00 pitcher 48.00
APRICOT MARTINI <i>vodka, gin, Lillet Blanc, apricot agave.....</i>	14.00
ESPRESSO MARTINI <i>cold brew espresso, vodka, Kahlúa, amaretto.....</i>	13.00
EAGLE ICED TEA <i>citrus vodka, tequila, rum, gin, house sour mix, Coca-Cola.....</i>	glass 13.00 pitcher 48.00
PEACH JALAPEÑO MARGARITA <i>tequila blanco, peach liqueur, peach & citrus sour, jalapeño, Modelo.....</i>	glass 12.00 pitcher 48.00
BOURBON PUNCH <i>bourbon, ginger ale, cranberry, white grape, house sour mix.....</i>	glass 12.00 pitcher 48.00
MAPLE OLD FASHIONED <i>Four Roses bourbon, Grand Marnier, maple, pepper ginger bitters.....</i>	14.00

★ FRIED CHICKEN, 
SOUTHERN CLASSICS, AND
 GENUINE HOSPITALITY ★



MAINS

MEAT & THREE

choose one: 1/4 white, 3–piece dark,
3 drumsticks or bbq pork burnt ends
choose two small sides: fries, coleslaw, green beans,
mashed potatoes, mac & cheese, collards or white cheddar grits
served with a homemade biscuit and house pickles 19.00

SHRIMP & GRITS <i>blackened shrimp, white cheddar grits, pickled peppers, andouille sausage, garlic breadcrumbs, New Orleans gravy.....</i>	19.00
BURNT ENDS MAC & CHEESE BOWL <i>five cheeses, bbq pork burnt ends, crispy onions, lemon thyme ranch, BBQ sauce, served with Crystal hot sauce.....</i>	17.00

SANDWICHES

FRIED CHICKEN BLT <i>fried chicken breast, bacon, mixed greens, tomato, avocado relish, jalapeño honey mayo, rustic Italian bread.....</i>	14.50
FRIED CHICKEN <i>fried chicken breast, coleslaw, spicy mayo, house pickles.....</i>	13.50
GRILLED CHEESE <i>three cheeses, apricot preserves, granny smith apples, rustic bread.....</i>	10.75
HERB GRILLED CHICKEN <i>grilled chicken breast, romaine, lemon thyme ranch, pickle, havarti cheese, brioche bun.....</i>	12.75

SIDES

FRIES <i>tossed in herbs with a side of aioli.....</i>	6.50
COLLARDS <i>stewed with ham hocks & bacon.....</i>	5.50
COLESLAW <i>creamy & a little tart.....</i>	6.50
MASHED POTATOES <i>with herbed chicken gravy.....</i>	6.50
HOMEMADE BISCUITS <i>with blackberry jam & honey butter.....</i>	6.50
SPOONBREAD <i>iron skillet corn bread with maple butter.....</i>	7.50
MAC & CHEESE <i>five cheeses & garlic breadcrumbs.....</i>	9.00
WHITE CHEDDAR GRITS <i>with house made pickled peppers.....</i>	5.50

THE SPREAD

FOR PARTIES OF 6 OR MORE
*Includes hush puppies, spicy chicken dip,
kale salad, fried chicken, collard greens,
spoonbread and mac & cheese*
\$26.75 per person

Parties of 8 or more will be subject to a 20% service fee.

Chef, Justin Uchtman

Proprietors, Joe & John Lanni

host your private event or cater with us

General Manager, Emily Young



DRAFT BEER

MILLER HIGH LIFE, "The Champagne of Beers" <i>MOLSON COORS, Milwaukee, WI</i>	5.00
IRON CITY LIGHT, Light Lager <i>PITTSBURGH BREWING CO., Pittsburgh, PA</i>	5.00
MODELO, Mexican Lager <i>GRUPO MODELO, Mexico City, MX</i>	7.00
NARRAGANSETT, Lager <i>NARRAGANSETT BREWING CO., Providence, RI</i>	6.00
YUENGLING, Lager <i>YUENGLING, Pottsville PA</i>	6.50
TWO HEARTED, India Pale Ale <i>BELL'S BREWERY, Kalamazoo, MI</i>	8.00
HEFE WEIZEN, Hefeweizen <i>EAST END BREWING COMPANY, Pittsburgh, PA</i>	7.00
LUSTRA, Hazy Pale Ale <i>DANCING GNOME BREWERY, Pittsburgh, PA</i>	9.00
HAZY LITTLE THING, India Pale Ale <i>SIERRA NEVADA, Mills River, NC</i>	7.50
HEAD HUNTER, India Pale Ale <i>FAT HEAD'S BREWERY, North Olmstead, OH</i>	8.00
BLACK BUTTE, Porter <i>DESCHUTES BREWERY, Bend, OR</i>	7.50
GUINNESS, Irish Dry Stout <i>ST. JAMES GATE BREWERY, Dublin, IE</i>	7.00
PENN PILSNER, Pilsner <i>PENNSYLVANIA BREWING COMPANY, Pittsburg, PA</i>	7.00
SAMUEL ADAMS, Seasonal <i>SAMUEL ADAMS BREWERY, Boston, MA</i>	7.00
ROTATING CIDER, Hard Cider	8.00

BEER AND A SHOT

MILLER HIGH LIFE + MAKERS MARK	10.00
MODELO + MONTE ALBAN SILVER	10.00
GUINNESS + JAMESON	10.00

BOURBON & WHISKEY

ANGEL'S ENVY <i>Louisville, KY</i>	17.00
ANGEL'S ENVY RYE <i>Louisville, KY</i>	17.00
BASIL HAYDEN <i>Clermont, KY</i>	15.00
BUFFALO TRACE <i>Frankfort, KY</i>	12.00
BULLEIT FRONTIER <i>Louisville, KY</i>	11.00
BULLEIT RYE <i>Louisville, KY</i>	11.00
CROWN ROYAL <i>Gimli, Canada</i>	10.00
ELIJAH CRAIG <i>Louisville, KY</i>	9.00
FOUR ROSES YELLOW LABEL <i>Lawrenceburg, KY</i>	9.00
GENTLEMAN JACK <i>Lynchburg, TN</i>	11.00
JACK DANIEL'S <i>Lynchburg, TN</i>	8.00
JAMESON <i>Dublin, Ireland</i>	9.00
JEFFERSON'S VERY SMALL BATCH <i>Crestwood, KY</i>	13.00
JIM BEAM <i>Clermont, KY</i>	8.00
KNOB CREEK <i>Clermont, KY</i>	13.00
KNOB CREEK RYE <i>Clermont, KY</i>	13.00
MAKER'S MARK <i>Loretto, KY</i>	10.00
MICHTER'S BOURBON <i>Louisville, KY</i>	16.00
OLD FORESTER <i>Louisville, KY</i>	8.00
REDEMPTION <i>Bardstown, KY</i>	10.00
SKREWBALL PEANUT BUTTER WHISKEY <i>Ocean Beach, CA</i>	11.00
TULLAMORE DEW <i>Tullamore, Ireland</i>	11.00
WHISTLE PIG <i>Shoreham, VT</i>	32.00
WOODFORD RESERVE <i>Versailles, KY</i>	13.00
WOODFORD RYE <i>Versailles, KY</i>	13.00

BOTTLES & CANS

COORS LIGHT, American Light Lager <i>COORS BREWING CO., Golden, CO</i>	5.50
MICHELOB ULTRA, American Light Lager <i>ANHEUSER-BUSCH, St. Louis, MO</i>	6.00
MILLER LITE, American Light Lager <i>MOLSON COORS, Milwaukee, WI</i>	5.50
BUD LIGHT, American Light Lager <i>ANHEUSER-BUSCH, St. Louis, MO</i>	5.50
BUDWEISER, American Lager <i>ANHEUSER-BUSCH, St. Louis, MO</i>	5.50
IC LITE MANGO, Light Lager <i>PITTSBURGH BREWING CO., Pittsburgh, PA</i>	5.00
PACIFICO, Mexican Lager <i>GRUPO MODELO, Mazatlán, MX</i>	7.00
CORONA, Mexican Lager <i>GRUPO MODELO, Mexico City, MX</i>	7.00
STELLA ARTOIS, Pilsner <i>ANHEUSER-BUSCH, Leuven, BE</i>	7.00
ASLIN VOLCANO SAUCE, Fruited Sour <i>ASLIN BEER COMPANY, Alexandria, VA</i>	9.00
ANGRY ORCHARD, Cider <i>ANGRY ORCHARD CIDER COMPANY, Boston, MA</i>	7.00
FAT HEAD'S BUMBLEBERRY, Blueberry Wheat <i>FAT HEAD'S BREWERY, North Olmstead, OH</i>	7.00
ALLAGASH WHITE, Wheat Beer <i>ALLAGASH BREWING COMPANY, Portland, ME</i>	7.50
HELLTOWN MISCHIEVOUS BROWN ALE, Brown Ale <i>HELLTOWN BREWING, Mt. Pleasant, PA</i>	7.00
BREW GENTLEMEN GENERAL BRADDOCK'S, India Pale Ale <i>BREW GENTLEMEN, Braddock, PA</i>	9.00
GRIST HOUSE ROTATING, Rotating <i>GRIST HOUSE CRAFT BREWERY, Millvale, PA</i>	9.00
TRULY, Hard Seltzer	6.00
WHITE CLAW, Hard Seltzer	6.00
HIGH NOON, Vodka Selzer	10.00
SURFSIDE, Vodka Iced Tea & Lemonade	10.00

ZERO ALCOHOL

HOUSE SWEET TEA	3.00
HOUSE LEMONADE	4.00
BLACKBERRY LEMONADE	5.00
ABITA ROOT BEER, DRAFT	5.00
GOSLING'S GINGER BEER	5.00
ATHLETIC BREWING COMPANY, ROTATING	6.00
BEST DAY BREWING, KÖLSCH	6.00

MOCKTAILS

ORANGE CREAM ROOT BEER <i>Abita root beer, orange juice, cream</i>	8.00
APRICOT & SODA <i>apricot jam, lemon, club soda</i>	8.00
CRAN SOUR SPRITZ <i>cranberry, white grape & citrus juices, club soda</i>	8.00

WINE

PROSECCO	13.00
PINOT GRIGIO	13.00
SAUVIGNON BLANC	13.00
CHARDONNAY	13.00
ROSÉ	13.00
PINOT NOIR	13.00
CABERNET SAUVIGNON	13.00

