

Lunch

Monday – Friday 11am – 4pm

Shared Plates

Fried Prosciutto Wrapped Asparagus with Truffle Aioli	16
Duck Fat Fries with Roasted Garlic-Red Pepper Spread	15
Bacon Flight Cured – Candied – Seasoned – Craft Jam - Cornbread	18
Artisan Bread Basket Craft Butter – Rotating Assorted House made Breads	14
Charcuterie Board Specialty Meats – Cheeses – Pickled & Grilled Vegetables – Toast Points	20

Soup & Salad

Winter Orchard Salad Apple & Pear Chips – Candied Walnuts – Sage Derby – Champagne Vinaigrette	14
Chili & Cornbread With Hot Sauce and Honey	12
“Proper Chef” Salad Romaine – Mixed Greens – Candied Bacon – Grilled Chicken – Tomatoes – Watermelon Radish – Marinated Asparagus Tips – Pickled Red Onion -Eggs - Croutons	16
Hearts of Romaine Cotija – Shaved Parmesan – Smoked Lemon/Parmesan Dressing	12
Add Grilled Chicken 5 Add Flat Iron Steak 8	

Sandwiches

Your choice of House Chips or Signature Duck Fat Fries

The Powerwagon Double 2 – 5oz patties – White Cheddar Cheese- Roasted Poblano, Sweet Pepper Chow Chow	19
Classic Cheddar Burger 5 oz patty – Yellow & White Cheddar – Crisp Lettuce – Tomato - Red Onion	16
Barbecue Chicken Press Fried Chicken Thighs – Pickled Red Onions – Colby Jack Cheese – Bourbon Trail Barbecue Sauce – Wheat	18
The Revenge Burger Ground Turkey Patty – Aioli – Red Jalapeno Jam – Pepper Jack Cheese – Fried Jalapenos	17

Lighter Fare

“Low Country” Shrimp & Grits Shrimp – House Made Tasso Ham – Creamy Velouté	24
Duck & Dumplings Duck Confit - Root Vegetables – Refined Roasted Gravy	25
Butternut Squash Risotto (V-GF) Asparagus Tips – Cilantro Pepita Pesto – Squash Medley - Avocado Oil	25

Drinks

Proudly serving Jones Soda Cola, Diet, Lemon Lime, Ginger Ale, Orange Cream, Root Beer	
Iced Tea, Lemonade, Red Cream Soda, Assorted Juices	3.50

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*