

## Signature Sliders

**\$5**

### The Urban Classic

brioche roll, 44 farms beef burger, american cheese, lettuce, tomato, onion, pickles, mustard & mayo (GFO) **+\$2** w/bacon or make it vegan **+\$2** (VEO)

### Cowboy **\*AWARD WINNER\***

sesame seed roll, 44 farms salisbury steak burger, cheddar, smoky bacon & fried onion strings, topped with house-made bourbon bbq sauce (GFO)

### Cowgirl

all the greatness of our famous cowboy slider made with grilled chicken instead of beef + sweet-n-spicy pepper relish (GFO)

### Southern Chicks

texas toast american roll, fried chicken tender, green leaf lettuce, ripe tomato, bread & butter pickles w/spicy peach jam & lime garlic mayo

### Fried Green Tomato BLT **\*AWARD WINNER\***

warm pretzel roll, tart fried green tomato, thick sliced hickory smoked bacon, baby lettuce, cumin chili aioli & peach pepper jam (VO)

## Monkey Bread \$5

fluffy pull apart rolls with garlic, rosemary & alderwood smoked sea salt, served w/whipped honey butter (V)(VEO)

with bacon jalapeño jam \$6

bacon, onion & jalapeño with brown sugar, molasses & espresso

with friends \$10

triple creme brie, mixed olives, sopressata salami & country mustard butter

with kale & artichoke soufflé \$8

creamed with pecorino, mozzarella & fresh herbs (V)

RANCH  
WATERS  
\$6

MODERN  
VINTAGE

## Bistro Pommes Frites

**\$5**

shoestring, wedge or waffle fries

**Not so Standard** - parmesan, herbs & truffle oil, smoked paprika aioli (V)(GF)

**Mas! Mas!** - chopped brisket, queso fresco & pico de gallo, lime garlic aioli (GF)

**Bacon & Blue** - smoky bacon, blue cheese & black pepper, bourbon bbq (GF)

**\$4 Wells \* \$4 House Wine \* \$4 Draft Beer**



**Meat & Cheese + Wine****\$15/\$25**

house selected cheese & dry cured meats, pickled veggies, toasted nuts, fresh & dried fruit, seeded mustard, local honey, bacon jalapeño jam, fig & balsamic confit, crostini and pesto hasselback baguette\* + a bottle of house wine or sparkling

**The Spreads****\$10**

pesto hummus, tzatziki whipped feta & truffled mushroom tapenade, served with house olives, cucumber & grape tomato salad, crostini & warm herbed naan (V)\*

**House-Smoked Wings****\$9**

pecan & mesquite smoked & fried, peach-pepper & sriracha bbq sauce tossed, served with home-made blue cheese dressing & bread & butter pickles

**Oeuf de Monde (Society Egg)****\$5**

creamy truffled basil egg salad stuffed deviled eggs, bacon & balsamic (GF)(VO)\*

**Stacked Fried Green Tomatoes****\$8**

seasoned panko crusted, stacked with creamy goat cheese, mushroom & onion chutney, roasted beets and baby arugula, served with smoky spiced aioli (V)

**Rustic Pizzettes \$8****flat bread pizza**

prosciutto, fig jam, arugula & gruyere

\*

pepperoni, meatloaf, sundried tomato & mozzarella

\*

bbq chicken, bacon, scallions & white cheddar

\*

tomato, basil, provolone & herbed goat cheese (V)

w/a glass of house wine or draft beer

**\$10**

**\$4 Wells \* \$4 House Wine \* \$4 Draft Beer**

**1/2 Price on all Craft Cocktails & Bottled Beer**  
**25% off Bottled Wine**

**Flights & Friends \$20**

selection of 5 draft beers or 5 wines by the glass,  
with creamy brie, toasted nuts & house olives

\*contains nuts/seeds, please inform our staff of any allergies

