

*Dinner*



**SHARE**

- WESTERN STYLE BEEF JERKY - 8
- SAVANNAH ARTICHOKE DIP - 12  
crispy lavosh
- PBR BATTERED CAULIFLOWER - 10  
(ASK YOUR SERVER & TRY IT UNBATTERED & GLUTEN FREE)  
gruyere, horseradish sour cream
- SPLIT SMOKED CHICKEN WINGS (8) - 12  
jalapeño cream
- SOFT PRETZEL BITES - 6 for 4 • 12 for 8  
creamy beer cheese
- BANG ISLAND MUSSELS - 13  
andouille, herb-caper butter, crusty bread

**SNACKS**

- PULLED SMOKED PORK TAQUITOS - 9  
corn tortilla, brown mole, cotija cheese
- CASHEW CRUSTED CATFISH FINGERS - 8  
charred scallions, sweet n' sour leeks, spinach,  
uncle karl's secret sauce
- AVOCADO DEVEILED EGGS (4) - 8  
chili-lime crab
- RICOTTA & COLLARD GREEN FRITTER - 8  
sautéed kale, smoked tomato marinara

**SOUP & SALADS**

- FRENCH ONION CROCK - 7  
gruyere, sourdough crouton
- WINTER GREENS - 8  
candied walnuts, pear, fiore sardo, champagne vinaigrette
- BABY GEM WEDGE - 8  
statesboro bleu, tomato, tobacco onion, ranch
- CHOPPED VEGETABLE SALAD - 9  
tuscan kale, seasonal vegetables, herb vinaigrette
- ADD: grilled chicken - 4 grilled shrimp - 6

**TRAYS**

- GRIDDLED SALMON BURGER - 14  
pickled chow chow, creole remoulade, choice of side  
add fried egg - 1
- THE DOUBLE MASON - 14  
two 6oz angus beef patties, melted tilamook cheddar,  
b&b pickles, chef's original #7 sauce, choice of side
- THE BERTIE - 13  
two crispy buttermilk chicken thighs, cole slaw,  
mike's spicy spread, choice of side

**BOWLS**

- SMOKED CHUCK RIB STROGANOFF - 16  
pappardelle, crimini mushroom, english peas,  
aged parmesan
- GEORGIA RED SHRIMP CREOLE - 20  
stone ground grits, feta, pea tendrils
- WINTER VEGETABLE BOWL - 16  
crispy noodle pillow, sweet & spicy carrots  
charred ginger-mushroom broth

**PLATES**

- 5 HOUR FLAT IRON STEAK - 25  
spicy fries, blue cheese aioli
- PAN SEARED ATLANTIC SALMON - 22  
chevre pearl cous cous, broccoli rabe,  
sweet chili molasses
- CHESHIRE PORK SCHNITZEL - 20  
bourbon apples, watercress, mustard cream
- CAST IRON RED FISH - 24  
crawfish and tasso chowder, crispy brussel sprouts,  
cajun butter

HIGH-QUALITY PRODUCTS



TESTED AND APPROVED

- MEATLOAF - 16  
strauss veal, kurabota pork, certified angus beef,  
mushroom gravy
- SERVED WITH:  
mac n' cheese, sauteed baby carrots

**SIDES**

- HOUSE-CUT FRIES - 4
- SEASONAL LOCAL VEGETABLES - 6
- CURLY KALE SLAW: statesboro bleu, dates - 6
- SAUTEED BROCCOLI RABE - 6
- POTATO & CHEESE PIEROGIES: herb sour cream - 5
- SOUTHERN SUCCOTASH: herb butter - 5

GOOD TIMES FOR  
— the —  
**WHOLE GANG!**

- BEAUTIFUL 'STILL' WATER - 3
- SAN PELLIGRINO 'SPARKLING' WATER - 3
- SPINDRIFT BLACKBERRY 'SPARKLING' WATER - 2.95
- SPINDRIFT ORANGE-MANGO 'SPARKLING' WATER - 2.95
- RED HARE ROOT BEER - 3.5
- RED HARE GRAPEFRUIT SODA - 3.5

*The Neighborhood Home of Happy Campers*

DINNER (DAILY STARTING AT 5:00PM)