



STARTERS

	OYSTERS	Raw – Cocktail Sauce, Mignonette, Lemon, Saltines	26
	ON THE HALF SHELL* (6)	Broiled- Cajun Andouille Cream, Trinity, Spinach	28
DEVILED EGGS	House Relish, Crispy Chicken Skin, Lemon Pepper Wet		10
BRUSSELS SPROUTS	Kimchi Vinaigrette, Sesame, Asian Pear		13
CARAMEL APPLE MONKEY BREAD	Cinnamon Sugar, Milk Icing		14
BISCUITS & GRAVY	Housemade Biscuit, Andouille Gravy, Scallions		13
FRENCH TOAST STICKS	Apple Butter, Powdered Sugar, Real Maple Syrup		12
WINGS	Choice of Classic Buffalo, Lemon-Pepperyaki, Blackened		14
BLACK BEAN HUMMUS	Butternut Squash, Roasted Garlic, Pumpkin Seeds, Herbs, EVOO, Pita		11
DISCO TOTS	Pimento Mornay, Bacon, Scallions		13

SALADS

FALL SALAD	Arugula, Beets, Whipped Feta, Citrus Vinaigrette, Spiced Pecans, Pomegranate Molasses	15
HOUSE CAESAR	Romaine, Arugula, Butter Lettuce, Crispy Chickpeas, Apple, Grana Padano Cheese	15
TOMAHAWK CHOPPED	Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch	15

BOWLS

CRUNCHY THAI	Napa Cabbage, Rice, Carrot, Red Pepper, Sesame, Herbs, Peanut Dressing	15
QUINOA	Arugula, Butter Lettuce, Butternut Squash, Apples, Beets, Pickled Onions, Balsamic, Goat Cheese	16
TUNA “POKE”	* Sesame Sushi Rice, Arugula, Avocado, Cilantro, Wakame, Pickled Onions, Ginger Dressing	26

Add a Protein to Any Salad or Bowl
+ Chicken Breast 7 | + Shrimp 12 | + Tuna Tataki 12 | + Hanger Steak* 14

SANDWICHES

TURKEY MELT	Red Wine Caramelized Onion Jam, Apple Fennel Slaw, Havarti, Chipotle Mayo	21
THE BISCUIT SAMMIE	Over Easy Egg, Nueskes Bacon, Chow Chow, White Cheddar, Duke's, Biscuit	18
BREAKFAST TACOS	Homemade Chorizo, Eggs, Peppers, Onions, Radish, Salsa Verde, Corn Tortillas	19
KOREAN BBQ CHICKEN	Roasted Garlic Aioli, Chicken Thighs, Kimchi Pickles, Napa, Scallions	22
BLACKENED REDFISH	Iceberg, Preserved Tomato Relish, Red Onion, House Remoulade, Brioche	26
THE CEASE & DESIST BURGER	Two Beef Patties, American, Dijonnaise, B&B Pickles, Iceberg, Brioche	22
+ Nueske’s Bacon, 5 + Fried Egg, 2		

ENTREES

FALL OMELET	Kale, Mushrooms, Onions, Goat Cheese, Pumpkin Seed Romesco, Breakfast Potatoes	19
THE MAGNOLIA	Two Eggs Any Style, Grits, Homemade Turkey Sausage, Biscuit	18
EGGS BENEDICT	Ham, Spinach, Poached Eggs, Hollandaise, House Salad	23
FRIED CHICKEN & WAFFLES	Hot Honey Lemon Pepper, Chow Chow, Scallion Maple Syrup	24
SHRIMP & GRITS	Trinity, Fennel, Conecuh Sausage, Stewed Tomato Broth	27
PANCAKES	Three Fluffy Griddled Pancakes, Chef’s Seasonal Topping, Maple Syrup	15

SIDES

LOGAN TURNPIKE GRITS	NUESKES BACON	5
BREAKFAST POTATOES	TURKEY SAUSAGE	
BUTTERMILK BISCUIT	MAC-N-CHEESE	
TWO EGGS	FRIES or TOTS	

BRUNCH

THE PARTY BARREL



BUCKET OF FRIED CHICKEN

- WHOLE BIRD – 76
- HALF BARREL – 42
- SOLO PLATE – 24

Served with:
Biscuits & Honey Butter
Heirloom Grits
Garlic Green Beans
Seasonal Sauces on the Side

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
*THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGGS, FISH, SHELLFISH, TREE NUTS, WHEAT, SOYBEANS, SESAME, PEANUTS. PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.