



Mint Juleps

KITCHEN



WINE

HOUSE SPECIALTY COCKTAILS \$12

Mint Julep - Four Roses Bourbon, Shaved Ice, Sugar, Fresh Mint

Antique Peach - Augusta Fruitland Peach Vodka, Peach Liqueur, House Made Sweet Tea

Pink Magnolia - Ketel One Citron Vodka, Raspberry Liqueur, Lemonade

Cotton Gin - Tanqueray Gin, Crème de Fraise, Orange Bitters, Lime Juice, Tonic

Madison Punch - Bayou Silver Rum, Aperol, Orange Juice, Cranberry Juice, Orange Bitters

Quarantini - Bombay Sapphire Gin, Blue Curacao, Peach Schnapps, Cherry

RED

Cartilidge & Browne Cabernet.....9/32

Cartilidge & Browne Pino Noir California.....9/32

CP Pino Noir California.....10/36

Hogue Merlot Washington.....9/32

Chateau Fonfroide Red Bordeaux-Bottle Only.....46

Paraduxx Proprietary Red Napa-Bottle Only.....60

WHITE

Golden Chardonnay California.....10/36

Butter Chardonnay California.....10/36

Brancott Sauvignon Blanc Marlborough.....9/32

Hogue Riesling Washington.....9/32

Luna Nuda Pino Grigio Italy.....10/36

Michael David Chardonnay California-Bottle Only...40

Duckhorn Chardonnay, Napa Valley-Bottle Only.....80

CLASSIC COCKTAILS

Old Fashioned 9 **Moscow Mule** 9

Margarita 9 **Cosmopolitan** 9

Long Island Iced Tea 9 **Manhattan** 10

Tito's Martini 10 **Mojito** 10

Tequila Sunrise 9 **Mimosa** 9

Lemon Drop Martini 9 **White Russian** 10

Bloody Mary 10 **French 75** 10

BEER

Round Here Beer Kolsch, Oconee Brewery, GA.....5

River Rat Astronaut Sauce IPA Colombia, SC.....6

Terrapin Up-Hi IPA Athens, GA.....6

Terrapin Hopsecutioner Athens, GA.....5

Full Sail Amber Hood River, OR.....5

Michelob Ultra-Light.....5

Heineken.....5

Miller Lite.....4

Bud Light.....4

Becks Non-Alcoholic.....4

SPARKLING & ROSE

Des Amis Rose California.....8/28

Cooks Champaign, Brut.....8

NON-ALCOHOLIC

Fountain Drinks.....2

Coca-Cola Sprite Diet Coke

Ginger Ale Root Beer Lemonade

House Made Tea.....3

Coffee Regular/Decaf.....3

Hot Tea.....3

Lemongrass Indian Chai Blueberry

Vanilla Roobios Orange & Spice



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QUARANTINE MENU

Takeout Hours: Mon, Thurs-Sat, 4:30-8:00PM

SOUPS 6

Tomato Basil
Brunswick Stew

APPETIZERS

French Onion 8
Cheese Board 15
Crab Cakes 14

SALADS

Small House or Caesar 5
Wedge Salad – Gorgonzola, bacon, scallion, tomato and blue cheese dressing 8
Chicken Caesar - Entree sized Caesar with grilled chicken 12
Waldorf - Grilled chicken, apple, grapes, gorgonzola, sweet pecans, and tomato 15
Greek - Grilled chicken, feta, olives, cucumber, red onion, tomato, banana pepper 15

Dressings- Ranch, Blue Cheese, Balsamic, 1000 isle

ENTREES

Blackened Snapper – basmati rice, maque choux, cole slaw, lemon aioli, and house veggies 22
Shrimp and Grits – shrimp with andouille sausage, bacon, onion, garlic, and sharp cheddar grits 20
Cajun Mac – Chicken, bacon, corn, onion, tomato, pimento and cheddar cheese 18
Etouffee – Shrimp, chicken, and crawfish tails in a spicy gravy served over basmati rice 22
Roast Duck – Half pekin duck with orange sauce, mashed potatoes, and house veggies 22
Duroc Pork Chop – grilled in bourbon-apple jus with mashed potatoes, and house veggies 24
Crab Cake Entrée – Two lump blue crab cakes with remoulade, mashed potatoes, and house veggies 20
Scallops – Pan seared with bacon, shallot and beurre blanc served over rice and veggies 24
Filet of Beef Tenderloin – Hereford beef, glace du vin over mashed potatoes and veggies 32