**Snacks**

Deviled Eggs – 3 classic eggs with sweet chili sauce & chives (GF) 5.

Olives & Nuts**\*\*** – Castelvetranos and a salty spiced blend of walnuts, cashews and sunflower seeds (GF) 5.

Quicos – Spanish-style corn nuts with house BBQ spiced seasoning (GF) 5.

Parmesan Baguette – grilled with whipped herb butter and parmesan served with oil & vinegar 6.

The Nosh**\*\*** – sautéed walnuts, figs, bacon, brown sugar, cayenne, garnished with basil (GF) 8.5

Vegan Cashew Smoked “Hummus” **\*\*** – served with pears, crostini and veggies 8.

**Soup & Salads**

Tomato Bisque – San Marzano tomatoes, cream, parmesan, basil (GF) 4. **/** 8.

Cream of Mushroom – garlic, cured meats, thyme & Guinness topped with parsley oil 4.5 **/** 9.

House Salad **\*\***– pickled shallots, tomatoes, croutons, sunflower seeds, blue cheese, red wine vin 12.

Caesar Salad**\*** – Romaine, parmesan, croutons, lemon, house made Caesar dressing 11.

**Sandwiches**

*Served with your choice – House salad, Caesar salad, potato salad, soup or chips*

Ultimate Grilled Cheese – cheddar, swiss, mozzarella, smoked gouda, tomato – Toasted rye 14.

Classic Cuban – slow cooked pork, Black forest ham, swiss, pickles, Cuban mustard – Ciabatta 16.

Black & Blue – flat iron steak, smoked blue, sautéed mushroom, pickled shallots, lettuce, tom – Hoagie 17.

Spicy Chicken Caesar Wrap – romaine, parmesan, cheddar, Caesar dressing – Flour tortilla 15.

**Small Plates**

Cast iron Brussel sprouts – roasted with parmesan then topped with lemon bechamel 9.

Spicy Chicken Flatbread – 8 inch – arugula, Mama Lil’s, tomatoes, radish, feta w/ white cheese sauce 15.

Margherita Flatbread – 8 inch – buffalo mozzarella, garlic, tomatoes, basil, olive oil & balsamic glaze 14.

Cast iron Beer Cheese – cheddar cheese, Guinness, cayenne & mustard topped w/ chives – pretzel knots 14.

Crab Cake**\*\*** – panko, bread crumb, celery, carrots, red onion, Dijon & mayo served w/ spicy tartar sauce 12.

**Large Plates**

Three Cheese Mac – cheddar, mozzarella, smoked gouda, breadcrumbs (see Add-Ons below) 16. Spicy Shrimp Polenta – chorizo, parmesan, roasted peppers, tomatoes, wilted greens (GF) 18.

Braised Beef – served with mashed potatoes and roasted brussel sprouts (GF) 21.

Charcuterie**\*\*\*** – 3 meat, 2 cheese, fruit, pickled veggies, olives, nuts, mustard – toasted bread 19.

**Desserts**

Gelato or Sorbet – ask your server for today’s selection (GF) 5.

Chocolate Mousse – Semi-sweet chocolate topped with blueberries and white chocolate (GF) 6.

Panna Cotta – Italian sweet cream dessert served on fruit gelatin (GF) 7.

Cast iron Cookie ala mode – milk & dark chocolate chips with vanilla gelato 8.

**Add-Ons**

Peppered bacon or Mama Lil’s **$2**, Slow cooked pork, chicken or chorizo **$5**, Shrimp **$6**

Baguette, Toasted bread, Crostini or Gluten-free crackers **$2**

**\***eating raw or undercooked foods is classified as risky behavior **\*\***contains nuts and can cross contaminate causing health concerns

**CORNER SPOT**

**House Drinks**

**Soli** Gin, vanilla liquor, maraschino liquor, house bitters 12.

**Thieves’ Punch** Silver rum, tawny port, lime juice, Angostura bitters 12.

**Jarnac** Blended Scotch, ginger liquor, Nardini amaro, Peychaud’s bitters 13.

**Angel’s Kiss** Vodka, Cointreau, maraschino liquor, lemon juice, cranberry juice 11.

**Lawhill** Bourbon, dry vermouth, maraschino liquor, absinthe, Angostura bitters 12.

**Bourbon Strolls** Bourbon, apple brandy, pimento dram, lemon juice, Angostura bitters 12.

**Dos Hermanos** Reposado tequila, elderflower liquor, ginger liquor, lime juice 13.

**Staggerly** Rye, aquavit, Nardini amaro 13.

**La Rosita** Silver tequila, Campari, sweet vermouth, dry vermouth 12.

**Intermeso** Reposado tequila, ruby port, Cynar, mole bitters 13. `

**White & Sparkling Wine Red & Pink Wine**

Clean Slate Riesling 2018 7.5 **/** 30. Venta Morales Tempranillo 2018 7. **/** 28.

Mont Gravet Colombard 2018 7. **/** 28. Punta Final Malbec 2018 9. **/** 36.

Wither Hills Sauvignon Blanc 2018 8.5 **/** 34. Coltibuono Chianti 2017 8. **/** 32.

Kris Pinot Grigio 2018 8.5 **/** 34. Sean Minor Cabernet Sauv 2018 10. **/** 40.

Terra Blanca Chardonnay 2017 9. **/** 36. Mont Gravet Carignan 2018 7.5 **/** 30.

Le Charmel Pinot Noir 2017 10. **/** 40.

Gard “the Don” 2015 14. **/** 56.

Poema Cava Extra Dry 8. **/** 40.

Voirin-Jumel Champagne nv 16. **/** 80. Campuget Rose 2018 8. **/** 32.

Laurent Perrier Rose Champagne nv 105.

**Bottles & Cans**

Miller High Life Pony (7 oz) 3. Schofferhofer Radler (11.2 oz) 5.

Bucket-o-Ponies (3 x 7 oz) 8. Melvin 2x4 DIPA (12 oz) 7.5

Modelo Especial (12 oz) 4. Vanderghinste Belgium Sour (11 oz) 9.

Rainier Tall Boy (16 oz) 4. Orval Trappist Ale (11 oz) 11.

Coors Light (16 oz) 5. No-Li Falls Porter (12 oz) 7.

Spire Dark & Dry Cider (16 oz) 6. N. Coast Rasputin Imp. Stout (12 oz) 7.

Snowdrift Red Cider (16.9 oz) 16. Guinness Stout (14.9 oz) 6.

**Drafts**

A Rotating Selection of Beer and Cider Pints 7. Schooners 5.