

TO BEGIN

poor farm charcuterie board salami finocchiona, serrano, duck liver pate, cheeses, fruit, grilled baguette 21

shrimp cocktail house pickled vegetables, lemon, spar vodka cocktail sauce, fresh horseradish 14.75

warm rosemary focaccia sun-dried tomato olive tapenade 8

fried brussel sprouts bacon gastrique, parmesan 13

beet carpaccio roasted red beets, crushed pistachio, goat cheese panna cotta, frisee 14

dry-fried chicken wings sweet soy, ginger, scallions, thai chili 14.75

cajun tots peppercorn ranch 8.75 / 13.75

pumpkin bisque maple cream, pomegranate, peppitas 6.75 / 8.75

castelvetroano olives citrus and garlic marinated 8.50

SALADS

black rabbit waldorf honey crisp apple, kale, celery, grapes, bacon, walnut, aged cheddar dressing 15.50

mixed green rogue creamery smokey blue cheese, edgefield dijon vinaigrette, asian pears, rosemary walnuts 8.50 / 13.75

caesar romaine, parmigiano reggiano, garlic croutons 9.50 / 14.25

SIDES serves 2

green bean casserole 7

sweet potato parsnip puree 6.50

yukon gold whipped potatoes 6

creamed spinach 6

grilled asparagus 7

apple sage stuffing 6

DINNER MAINS

turkey dinner roasted turkey breast, confit leg, apple sage stuffing, yukon gold whipped potato, fireside cranberry relish, green bean casserole, pan gravy 26.50

shrimp, crayfish & halibut etouffee garlic toast creole-style stew, trinity cajun rice 32.50

roasted prime rib au jus, yorkshire pudding, creamed spinach, rosemary pee wee potato 39.50

rabbit cassoulet confit leg of rabbit, smoked hammerhead sausage, white beans 31.25

pan roasted halibut basil sherry pesto, north georgia candy roaster squash puree, parsnip chips, roasted shitake, peppitas 33.50

balsamic braised wild boar grilled endive, sweet potato parsnip puree, pomegranate, balsamic red wine reduction 30

seared duck breast grilled asparagus, wild mushroom bread pudding, pickled cherry gastrique 28

butternut squash ravioli brown butter sage, toasted pine nuts, shaved parmesan, water cress, balsamic reduction 26

roasted acorn squash quinoa, dried sour cherry, kale, roasted hazlenut, fresh herbs parsnip 25.50



Thanksgiving

DINNER

SERVED DAILY 11:30AM TO 10PM

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.

**Every effort will be made to minimize contact with gluten

SEASONAL COCKTAILS

pumpkin chai HBR 10.50

three rocks spiced rum, house made pumpkin chai hot buttered rum mix & whip *traditional hot buttered rum mix available by request

plymouth fog 9.75

house earl grey infused spar vodka, vanilla fig shrub, fresh lemon & ginger brew

cranberry orange gin fiz 9.25

joe penny's gin, fresh orange, cranberry & 7up

pomegranate paloma 11.25

lunazul blanco tequila, triple sec, fresh lime, fresh grapefruit, pomegranate & soda

ginger pear sidecar 11

pear brandy, ginger liqueur, fresh lemon, fresh orange & lightly sweetened

the lovely mule 9.75

spar citrus vodka, fresh lemon, st. germaine elderflower liqueur & ginger beer

belgian sour 10.75

hoghead whiskey, fresh lemon, lightly sweetened & a float of lambic framboise

harvest sangria 9.50

brandy, gran galla, red wine, orange, lemon, pomegranate & spices

joe's rosemary raspberry colins 11.25

joe pennys gin, fresh lemon, raspberry puree, rosemary syrup & soda

all blues g & t 9.25

joe penny's gin, all blues blueberry lavender shrub, rhubarb bitters & tonic

EDGEFIELD WINE *glass / bottle*

RED fennwood vineyard pinot noir 13.25 / 48 ♦ black rabbit red 10 / 36 ♦ cabernet sauvignon 12.75 / 46

syrah 12.75 / 46 ♦ fireside syrah port style 11 / 40

WHITE pinot gris 10 / 36 ♦ white rabbit 10 / 36 ♦ fennwood vineyard chardonnay 11 / 40

umbrella jimmy rose 10 / 36 ♦ riesling 9.25 / 33

WINERY & CIDER FLIGHTS

RED black rabbit red, pinot noir, vintner's choice 11 ♦ **WHITE** white rabbit, pinot gris, chardonnay 11

CIDER edgefield hard apple cider, edgefield hard blackberry cider, edgefield hard seasonal cider 11

WORKING BEVERAGES

soda pop, lemonade & iced tea 4.25 ♦ real apple cider 12oz. 5.50 ♦ coffee & decaf 3.75 ♦ cold brew 5.25

CAFE

americano 3.75 ♦ espresso 3.75 ♦ café latte 4.50 ♦ mocha 5 ♦ cappuccino 4.50 ♦ chai latte 4.50

hot tea selections by tao of tea 3.50

CRAFT BEVERAGES

featuring mcmenamain shrubs **contains no alcohol**

blues pines 6.50

all blues berry blueberry & lavender shrub, pineapple juice, fresh squeezed orange juice, & topped with 7up

smashing pumpkins 6.50

smashing pumpkin shrub, fresh lemon & ginger brew

autumnal equinox 6.50

vanilla fig shrub, cold pressed apple cider, fresh orange, 7up & a dash of cinnamon

fruited lemonade 6.50

real lemonade with your choice of white peach, strawberry, mango, or raspberry