

NOTHING FANCY

LOCALLY GROWN FOOD | PREPARED BY HAND



RESTAURANT WEEK MENU - \$29

APPETIZER (CHOOSE ONE)

HUSH PUPPIES AND PUMPKIN BISCUITS - Sorghum Butter, Apple Butter

CHICKEN AND DUMPLINGS SOUP

ARUGULA SALAD - Pears, Spiced Peanuts, Pickled Red Onion, Burrata Cheese, Cranberries, Whiskey Vinaigrette

ENTRÉE (CHOOSE ONE)

BEER BRAISED SPARE RIBS - with Garlic Parmesan Mashed Potatoes

SMOKED PORK LOIN PORCHETTA - with Brussels

SMOKED BRISKET - Sliced To Order

BUTTERNUT SQUASH RISOTTO - Sage, Pumpkin Seeds, Carrots, Celery

DESSERT (CHOOSE ONE)

BROWNIE, PECAN PIE, OR BREAD PUDDING

Everything on the menu has a story. Every item is sourced locally from farms and providers steeped in tradition. Plus, our full bar includes over 125 rye, bourbon, scotch, Irish whisky, and whiskeys. Nuff said.

**THE
WHISKEY
JAR**