



MENU

STARTERS

TODAY'S SOUP MP
Our Daily Soup Offering

CALAMARI TEMPURA \$17
"Ring & Tentacle", Seasonal Peppers, Sugar Snap Peas, Sesame Ginger Sweet Chilli Sauce

CAPRESE \$13
Fresh Mozzarella, Heirloom Tomatoes, Castelvetrano Olives, Aged White Balsamic, Basil

"PAKORAS" \$16
Chickpea Battered Garden Vegetables, Mother's Black Mustard Seed Tomato Chutney

FARMSTEAD BLUE CHEESE SALAD \$12
Local Mixed Greens, Champagne Cracked Mustard Vinaigrette, Vegetable Confetti

BACON WRAPPED DATES \$16
Applewood Smoked Bacon, Texas Chevre, Pomegranate Agave Balsamic

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

CRISPY DUCK CONFIT \$30
White Pekin Duck Leg Quarter, Smoked Bacon "Redeye" Gravy, Garden Braised Collards, Local Stone Ground Yellow Corn Grits

ROASTED HALF CHICKEN \$26
Daily Curated Sides

"PASTABILITIES" MP
Rotating Selection of Noodles, Sauces & Protein, Always Accommodating Vegetarian Diners

TODAY'S BEEF MP
Featuring a Selection of Premium Black Angus Beef & Our Rotating Specialties

DUROC PORK LOIN \$26
Cherry-Chipotle Root Beer Reduction, Shaved Apple Salad, Sun Dried Cherries, Crumbled Goat Cheese, Pistachio

DESSERTS

CAMPFIRE \$15
Double-Scoop Homemade Marshmallow Ice Cream, Chocolate Ganache, GF Graham Crackers

CREME BRULEE \$13
Housemade Vanilla Bean Custard

CLASSIC ROOT BEER FLOAT \$6
Frosty Mug, Vanilla Ice cream, Bottled Root Beer

CHOCOLATE SATIN \$10
Decadent Chocolate Mousse

Notice: For parties of 6 or more, an automatic gratuity of 20% will be added to your bill.

BAR MENU

BY THE GLASS | \$10

REDS

Cabernet - R/Collection by Raymond - California
Merlot - R/Collection by Raymond - California
Pinot Noir - Bouchard Ainé & Fils - France

WHITES & SPARKLING

Chardonnay - R/Collection by Raymond - California
Sauvignon Blanc - Matua - New Zealand
Pinot Grigio - Cabert - Italy
Riesling - Thomas Schmitt - Germany
Italian Moscato - Rotating - Italy
Prosecco - Candoni - Italy

WINES BY THE BOTTLE

REDS

Cabernet - Alexander Valley Vineyards - Napa..... \$54
Cabernet - Raymond Reserve - Napa..... \$98
Syrah - Montes Alpha - Chile \$50
Malbec - Catena - Argentina..... \$42
Zinfandel - Alexander Valley Vineyards - Sonoma..... \$45
Zinfandel - Alexander Valley Sin Zin - Sonoma..... \$40
Red Blend - Sheriff of Buena Vista - Sonoma..... \$78
Cabernet - R/Collection by Raymond - California..... \$33
Merlot - Raymond Reserve - Napa \$78
Merlot - R/Collection by Raymond - California \$33
Pinot Noir - La Crema - California..... \$45
Pinot Noir - Bouchard Ainé & Fils- France..... \$33

WHITES

Chardonnay - La Crema - California \$40
Chardonnay - R/Collection by Raymond - California..... \$33
Sauvignon Blanc - Duckhorn - California..... \$68
Sauvignon Blanc - Matua - New Zealand..... \$33
Pinot Grigio - Cabert - Italy..... \$33
Riesling - Thomas Schmitt - Germany..... \$33
Italian Moscato - Rotating - Italy..... \$33

SPARKLING & ROSE

Blanc Champagne - My Paris Secret - France..... \$40
Brut Gold - Luc Belaire - France \$60
French Rose - LVE - France \$56



COCKTAILS | \$12

RANCH2 TABLE WATER

*Jose Cuervo Blanco, Fresh Lime Juice,
Topo Chico*

FLAMING MULE

*House-Infused Jalapeño Vodka, Ginger Beer,
Fresh Lime Juice*

SWEET BULLET

*Aperol Liqueur, Bulleit Rye Whiskey,
Fresh Mint*

LEMON POP MARTINI

*House-Infused Lemon Vodka, Lemon Liqueur,
Fresh Lemon Juice, Agave Nectar*

GRANNY'S GIN LEMONADE

Gin, Fresh Lemon Juice, Agave Nectar

KEITH'S CADILLAC

*Cazadores Reposado Tequila,
Gran Gala Liqueur, Fresh Lime Juice,
Agave Nectar*

JALAPEÑO MARGARITA

*House-Infused Jalapeño Tequila, Triple Sec,
Fresh Lime Juice, Agave Nectar*

CLASSIC OR JALAPEÑO MOJITO

*Silver Rum, Garden Mint, Topo Chico,
Fresh Mint & Lime Juice, Agave Nectar*

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IN-SEASON COCKTAIL

*Ask Your Server About Our Seasonal Cocktail(s);
Using Fresh Ingredients From Our Garden*

BEER

MICHELOB ULTRA

STELLA ARTOIS

BLUE MOON

SHINER BOCK

DOS XX

YUENGLING TRAD

OBSIDIAN STOUT

VOODOO IPA