

## SNACKS

\$4 | BEER NUTS

\$7 | SHISHITO

\$4 | B&B PICKLES

PEPPERS

## MASON JARS - \$11

**SMOKED BLUEFISH** – RED ONION MARMALADE, DILL, CAPERS

**HOUSEMADE RICOTTA** – BACON JAM, BLISTERED TOMATOES, BASIL

**CHICKEN LIVER MOUSSE** – PORT ONIONS, ROSEMARY

## SMALLER GOODS

**\$9 | GEM LETTUCE** – PICKLED SHALLOTS, EVERYTHING BAGEL CRUNCH, CREAMY PEPPERCORN

**\$9 | SUMMER CARROTS** – AVOCADO, MUSTARD GREENS, SMOKED SALT

**\$8 | TOMATO TOAST** – SOURDOUGH, HEIRLOOM TOMATO, WHITE BALSAMIC, BASIL

**\$13 | COUNTRY PORK PATE** – PICKLED VEGGIES, GRILLED BREAD

**\$12 | PORK SAUSAGE\*** – BEER KRAUT, 3 MUSTARDS, PRETZEL ROLL

**\$10 | GRILLED CHEESE** – GRUYERE, BASIL, TOMATO DIP

**\$12 | LOBSTER FRITTERS** – PRESERVED LEMON, RAMP TARTAR

**\$13 | BABY BURGERS\*** – SPICY BACON, CHEDDAR, HOUSE KETCHUP

**\$9 | SMOKED CHICKEN WINGS** – HONEY HOT SAUCE, DILL CREAM DIP

**\$12 | CRAB DIP** – CRISPY BREAD, OLD BAY, PARMESAN

## LARGER GOODS

**\$23 | FRIED CHICKEN THIGHS** – CAROLINA RICE, PICKLED OKRA, ANDOUILLE SAUSAGE, HOUSE HOT SAUCE

**\$30 | BRAISED SHORT RIB\*** – ONIONS, RED BEETS, BUTTER-BRAISED SWISS CHARD

**\$27 | ISLAND STRIPED BASS** – LOCAL CORN AND FARRO SALAD, LEEK-FENNEL-SAFFRON EMULSION

## SOMETHING SWEET

**S'MORES - \$9**

CHOCOLATE GANACHE, BUTTERED GRAHAM CRACKER, TORCHED MARSHMALLOW

**20BYNINE ROOTBEER FLOAT - \$6**

MALT ICE CREAM, SALTED CARAMEL, MAINE ROOT ROOTBEER

**Celestial Restaurant Group, LLC**  
**Executive Chef Scott Cummings**

**BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS**

**\*\*THIS MENU IS REPRESENTATIVE. PRICES AND ITEMS CHANGE REGULARLY DUE TO SEASONALITY AND AVAILABILITY\*\***

## CHARCUTERIE & CHEESE

**\$21 | CHEF'S SELECTION\*†**

CHEF'S CHOICE OF TWO MEATS & TWO CHEESES, SERVED WITH ACCOUTREMENTS

**\$25 | BUTCHER'S BOARD\***

FIVE CURED MEATS SERVED WITH HOUSE PICKLES, MUSTARD, ACCOUTREMENTS, AND CROSTINI

**\$19 | TASTE OF THREE\*†**

THREE MILD-FLAVORED ARTISANAL CHEESES FROM SMALL AMERICAN FARMS

**\$24 | FULL-FLAVORED FIVE\*†**

FIVE BOLD-FLAVORED ARTISANAL CHEESES FROM SMALL AMERICAN FARMS

## COCKTAILS - \$13

### SQUID ROW SPRITZ

Evan Williams Bourbon, Aperol, Pamplemousse Grapefruit Liqueur, Lemon, Prosecco – Served Over Ice

### LINESIDER

Evan Williams Bourbon, Benedictine, Hamilton Pimento Dram, Carpano Antica Sweet Vermouth, Pineapple, Angostura - Served Up

### SHORE BIRD

Old Overholt Rye Whiskey, Mad River Demerara Rum, Campari, Luxardo Amaro, Cinnamon, Pineapple, Lime – Served Over Ice

### PESCADORA

Bully Boy White Wheat Whiskey infused with Grapefruit Zest, Lime, Don's Mix, Chili-Lime Sea Salt – Served Up

### QUINT'S DEMISE

Rittenhouse Rye Whiskey, Green Chartreuse, Benedictine, Orange Bitters – Served Up

### MORNING RUN RADLER - \$10

IPA, Campari, Lemon – 16 oz Beer Glass

## AMERICAN WHISKEY & CRAFT BEER

WE HAVE ALMOST 150 DIFFERENT AMERICAN WHISKEYS IN HOUSE, ALONG WITH 16 DRAFT LINES POURING ROTATING VARIETIES OF CRAFT BEER AND CIDER.

## AMERICAN WINE

\$15 | \$58 | DOMAINE CARNEROS | Sparkling Cuvée

\$12 | \$46 | PRIEST RANCH | Grenache Blanc

\$14 | \$54 | QUIVIRA | Sauvignon Blanc

\$12 | \$46 | NOBLE TREE | Chardonnay

\$14 | \$54 | LA FOLLETTE | Chardonnay

\$12 | \$46 | BANSHEE | Rosé

\$14 | \$54 | COOPER MOUNTAIN | Pinot Noir

\$12 | \$46 | CANOE RIDGE THE EXPEDITION | Malbec

\$15 | \$59 | HUNT & HARVEST | Cabernet Sauvignon

\$15 | \$59 | LANG & REED | Cabernet Franc

