

GLOBALLY INSPIRED SHAREABLES

ZESTY STEAMED EDAMAME VG • GF • N Key lime chili salt, sesame seeds	9	RENDANG BAO BUNS N CHOOSE FROM INDONESIAN BEEF OR VG JACKFRUIT Radish & fennel slaw, kewpie mayo, sesame seeds	14
FALAFEL CAKES VG • GF • N Chickpea fritters, rainbow slaw, tahini dipping sauce	11	BUFFALO CHICKEN DIP Cayenne hot cream cheese & fire braised chicken dip, house chip medley ADD Italian sausage and blue cheese crumbles ^{§3}	13
DIP DUO V • N Babaganoush & muhummara dips, toasted pita, fresh veggies, house chip medley VG SUBSTITUTE more fresh veggies for pita	14	SHIITAKE MUSHROOM POTSTICKERS VG • N Steamed & pan seared, tamari ponzu soy & sweet peach dipping sauces	12
WOOD FIRED THAI OCTOPUS* N Poached & wood fired, Thai sesame peanut sauce	19	CHORIZO & CHEESE EMPANADAS Puff pastry, spicy chorizo, bell peppers, roasted corn, black beans, Chihuahua cheese, fresh chimichurri	12
MEDITERRANEAN LAMB SKEWERS* Seven spiced lamb skewers, cucumber salsa, grilled pita, minted yogurt & peri-peri	15	THAI FRIED CHICKEN N Green curry & coconut chicken, Thai sesame peanut sauce	14
PUTTSHACK POUTINE Smothered cheese & garlic fries, red wine bacon gravy, goat cheese crumbles	15	MAGNIFICENT MEATBALLS House-made beef, veal & pork meatballs, puttanesca sauce, shaved parmesan, herb oil, garlic crostini VG SUBSTITUTE plant based protein and cheese for vegan friendly	16
MARYLAND CRAB DIP* Hot crab, spinach & artichoke dip, house chip medley	15	SALT & TIME CHEF'S CHARCUTERIE BOARD N Artisanal cured meats & local cheeses, house-made honeycomb, fig preserve, marcona almonds, cornichons, olives, Italian crostini	29
GEORGIA TAILPIPES House-smoked pulled pork, bacon collard greens & pimento cheese spring rolls, BBQ & sweet peach dipping sauces <small>♥ ^{§1} OF EVERY PURCHASE GOES TO THE GIVING KITCHEN.</small>	13		

FLATBREADS

Hand-stretched, sea water-infused, imported Italian sourdough | **GF** option available \$2

MIGHTY MEATBALL 14 House-made beef, veal & pork meatballs, mozzarella, oregano, parmesan, fresh basil	MARGHERITA EXTRA V 14 Buffalo mozzarella, San Marzano sauce, roasted tomatoes, fresh basil, balsamic glaze ADD shaved prosciutto ^{§3} VG SUBSTITUTE cheese for vegan friendly	THE SOUTHERNER 14 House-smoked BBQ pork, mozzarella, fried green tomatoes, goat cheese, ranch aioli
THE PITMASTER 14 Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch	PEPPERONI BUZZ 14 Mozzarella, premium pepperoni, hot honey, house-made honeycomb	GOAT CHEESE VEGGIE V 14 Mozzarella, roasted corn, portobello, red onion, bell peppers, goat cheese, olives, balsamic glaze VG SUBSTITUTE cheese for vegan friendly

SALADS & GREENS

Choose from our **GF** dressings: Buttermilk Ranch, Champagne Vinaigrette or Low-fat Balsamic

ROASTED BEETS & GOAT CHEESE N 14 Mixed leaves, oven roasted beets, slow roasted tomatoes, goat cheese, candied walnuts, Champagne vinaigrette
FRIED CHICKEN COBB* 16 Mixed leaves, house-fried chicken, avocado, pecanwood bacon, smoked blue cheese, tomatoes, croutons, seven minute egg
PAD THAI CHOPPED VG • N 12 Rice noodles, red onion, cabbage, kale, scallion, bell peppers, carrots, Thai peanut dressing, crispy fried kale, chopped peanuts

FEELING EXTRA?
ADD House Fried Chicken, Grilled Chicken or VG Falafel Cakes ^{§4}

SIDES

SWEET & SPICY BRUSSELS SPROUTS VG • GF 7
SIDE SALAD VG • GF 5
HOUSE-MADE POTATO CHIPS VG • GF 5
CALI GARLIC FRIES V 7
FRENCH FRIES VG 6

HANDHELDS

French Brioche or **VG** Pretzel Bun
Choose from house-made potato chips or French fries
SUBSTITUTE for Cali garlic fries or garden house side salad ^{§1}

THE O.G.* 16 Brisket, chuck & short rib patty, American cheese, signature sauce, L.T.O.P.
HATCH CHILE CHEESEBURGER* 17 Brisket, chuck & short rib patty, fire roasted hatch chiles, chipotle aioli, pepper jack cheese, L.T.O.P.
TUSCAN PORK PORCHETTA SANDWICH 18 Slow roasted garlic & herb pork belly, picante provolone cheese, toasted ciabatta, arugula, Dijon aioli & apple dipping sauce
ATLANTA HOT SANDWICH 16 CHOOSE FROM CAYENNE HOUSE FRIED CHICKEN OR VG MUSHROOM Chipotle aioli, rainbow slaw, NorthStar pickles
CALI CHICKEN SANDWICH 16 Chargrilled chicken, pepper jack cheese, toasted ciabatta, avocado, chimichurri mayo, L.T.O.
FEELING EXTRA? ADD pecanwood bacon, sunny-side egg*, fresh avocado or fresh jalapeños ^{§2}

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SIGNATURE COCKTAILS

- PORN STAR MARTINI** 14
Absolut Vanilia Vodka, Passoã
Passion Fruit Liqueur, vanilla syrup,
cold pressed lime juice, smoke filled
side of Sofia Sparkling Brut Rosé
- SMOKIN' PAINKILLER** 14
Pusser's British Navy Rum,
Stroh 160 Overproof Rum,
fresh orange & pineapple juices,
coconut cream, served in a nutmeg
smoke filled wooden chest
- HENNESSY ISLAND** 14
Bacardi Dragonberry, Clément
Creole Shrub Orange Liqueur, Bols
Blue Curaçao Liqueur, Giffard Abricot
du Roussillon, cold pressed lime juice,
Red Bull® Yellow Edition,
Hennessy float
- SPICED PINEAPPLE
MEZCAL MARGARITA** 16
Montelobos Espadín Mezcal Tequila,
Hanson Habanero Vodka, Ancho Reyes
Verde Liqueur, pineapple syrup, fresh
pineapple juice, cold pressed lime juice,
Jalapeño Hellfire popsicle, hibiscus
sugar rim, candied pineapple wafer
- PERFECT "10"
OLD FASHIONED** 14
Russell's Reserve 10yr old Bourbon,
orange & lemon peel, DeGroff's
Pimento Bitters, demerara syrup,
signature ice ball
- PEACH TEA
ON PEACHTREE** 13
Puncher's Chance Bourbon,
Helix7 Vodka, Ole Smoky
Tennessee Peach Whiskey,
Disaronno Amaretto, peach purée,
cold pressed lemon juice, Coca-Cola®
- ULTIMATE TOP SHELF
MARGARITA** 16
Dulce Vida Blanco Tequila, Cointreau,
cold pressed lime sour, black lava
salt rim, Grand Marnier Subertube
- VERY BERRY MULE** 13
Tito's Handmade Vodka, House-made
Strawberry Liqueur, Fever-Tree Ginger
Beer, fresh lime, fresh strawberry
- COLD BREW
ESPRESSO MARTINI** 14
Wheatley Vodka, cold brew coffee
liqueur, chilled espresso, Licor 43,
chocolate bitters
- FROZEN WATERMELON
MARGARITA** 14
Campo Bravo Plata Tequila,
premium watermelon purée,
Magdala orange liqueur

DRAFT BEER

YUENGLING TRADITIONAL LAGER	6	STELLA ARTOIS	7
STONE BUENAVEZA SALT & LIME LAGER	7	MONDAY NIGHT BREWING BLOOD ORANGE IPA	7
BLUE MOON BELGIAN WHITE ALE	7	TUCKER BREWING ROTATING SEASONAL	7
SAMUEL ADAMS ROTATING SEASONAL	7	SWEETWATER 420 EXTRA PALE ALE	7
DOGFISH HEAD HAZY-O IPA	7	CREATURE COMFORTS TROPICÁLIA	7

BOTTLED & CANNED BEER

BUDWEISER	5	DOS EQUIS LAGER ESPECIAL	6
BUD LIGHT	5	HEINEKEN	6
COORS LIGHT	5	LAGUNITAS IPA	6
MILLER LITE	5	MODELO ESPECIAL	6
YUENGLING TRADITIONAL LAGER	6	MODELO NEGRA	6
MICHELOB ULTRA	6	STONE DELICIOUS IPA	6
CORONA EXTRA	6	URBAN TREE CIDERY ROTATING SEASONAL	7
CORONA PREMIER	6	GUINNESS DRAUGHT CAN	7

BEYOND BEER

TRULY WILD BERRY SELTZER	6	HIGH NOON WATERMELON SELTZER	7
TRULY STRAWBERRY LEMONADE SELTZER	6	FLYING EMBERS ORANGE MIMOSA HARD KOMBUCHA	7
HIGH NOON GRAPEFRUIT SELTZER	7	FLYING EMBERS PINEAPPLE CHILI HARD KOMBUCHA	7

WINE

	6 oz	9 oz	Bottle
CHARDONNAY			
Seaglass, Santa Barbara	8	11	27
The Family Coppola, Sonoma County	10	13	30
Vanderpump Estate Grown, Sonoma Coast			45
Rombauer, Carneros, Napa			67
SAUVIGNON BLANC			
Sea Pearl, Marlborough	9	12	28
Kim Crawford, Marlborough	12	15	36
PINOT GRIGIO			
Maso Canali, Italy	11	14	33
RIESLING			
Schmitt Sohne, Germany	8	11	27
Milbrandt, Columbia Valley	10	12	32
ROSÉ			
Coppola Diamond Collection Rosé of Pinot Noir, Napa	8.5	12	29
Miraval, Côtes de Provence, France			45
BUBBLES			
La Marca Prosecco, Treviso, Italy		<i>Split</i>	11
Sofia Sparkling Brut Rosé, Monterey County	12.5	15.5	33
Luminore Prosecco Superiore, Treviso, Italy	18	21	50
Bottega Gold Prosecco DOC Spumante Brut, Italy			80
Bollinger NV Brut Special Cuvée, Champagne, France			100

WHITE WINE

WINE

6 oz 9 oz Bottle

PINOT NOIR

Seaglass, Santa Barbara	10	13	30
Lucienne Smith Vineyard, Santa Lucia Highlands	25	28	65

CABERNET SAUVIGNON

Joel Gott 815, California	8	11	24
The Family Coppola, Paso Robles	12	15	36
Roth, Alexander Valley			40
Louis M Martini, Napa Valley			75
Trinchero BRV, Napa Valley			100
Orin Swift Mercury Head, Napa Valley			140

SELECTED RED WINES

Hahn GSM Rhône Blend, California	9	12	28
Ruffino Modus Toscana, Italy	17	20	40
Bear Flag Zinfandel, Sonoma County			42
Napa Cellars Merlot, Napa Valley			45
Orin Swift Machete Blend, California			90

SHOTS

VEGAS BOMB Crown Royal, peach schnapps, cranberry juice, Red Bull®	9	JOLLY RANCHER Peach schnapps, apple schnapps, cranberry juice	7
LEMON DROP Vodka, triple sec, lemon juice, simple syrup	7	GREEN TEA Jameson Irish Whiskey, citrus sour, peach schnapps, Sprite®	7
SEX ON THE BEACH Vodka, Chambord, peach schnapps	7	PB&J Skrewball Peanut Butter Whiskey, Chambord	7
KAMIKAZE Vodka, triple sec, lime juice	7	CINNAMON TOAST CRUNCH Fireball Whisky, RumChata	7
B 52 Kahlúa, Stroh 160 Overproof Rum	7		

SHOOTERS

SKREWBALL PEANUT BUTTER WHISKEY	8	OLE SMOKY APPLE PIE MOONSHINE	7
FIREBALL CINNAMON WHISKY	7	OLE SMOKY TENNESSEE PEACH WHISKEY	7

SIP WORTHY

2 oz servings straight up or with a signature ice ball

*Some items may occasionally be unavailable due to allocation shortages

Clase Azul Plata	39	Chivas Regal Royal Salute 21yr	70
Kentucky Owl Confiscated Bourbon	45	Tears of Llorona Limited Release Tequila	76
Clase Azul Reposado	47	The Yamazaki Japanese 8yr Single Malt Whisky	79
Don Julio 1942 Añejo	56	Johnnie Walker Blue	82
Avión 44 Reserva Extra Añejo	60	Bacardi Facundo Paraiso Rum	100
Dulce Vida Extra Añejo 5yr	63		

SPIRITS

GIN

Askur Yggdrasil 45
Beefeater Pink
Bombay London Dry
Bombay Sapphire
The Botanist Islay
Drumshanbo
Gunpowder Irish
Hendrick's
Tanqueray No. Ten

VODKA

Absolut
Absolut Citron
Absolut Vanilia
Cîroc Berry
Deep Eddy Sweet Tea
Deep Eddy Ruby Red
Grey Goose
Hanson Habanero
Helix7
Ketel One
Stoli
Tito's Handmade
Wheatley

RUM

Bacardi Silver
Bacardi Gold
Bacardi Dragonberry
Captain Morgan
Gosling's Black Seal
Malibu Coconut
Myers's Dark
Pusser's British Navy
Stroh 160

BOURBON

Bulleit
Jim Beam Black Label
Maker's Mark
Maker's 46
Old Forester Statesman
Puncher's Chance
Russell's Reserve 10Yr
Wild Turkey Longbranch
Woodford Reserve
Double Oaked

SCOTCH/WHISKEY

Angel's Envy Rye
Bruichladdich
The Classic Laddie
Canadian Club 12yr
Crown Royal
Crown Royal Apple
Fireball
Hibiki Harmony
Jack Daniel's
Jameson
Johnnie Walker Black
Laphroaig 10Yr
Oban Single Malt
Templeton Rye 3yr
WhistlePig 10Yr

COGNAC & BRANDY

Hennessy
Martell VS
Single Distillery
Rémy V.S.O.P.
Torres 10

TEQUILA & MEZCAL

Campo Bravo Plata
Casa Noble Blanco
Casamigos Blanco
Casamigos Reposado
Don Felano Reposado
Dos Hombres
Espadín Mezcal
Espolòn Añejo
Montelobos
Espadín Mezcal
Olmeca Altos Reposado
Patrón Silver
Tres Agaves Reposado

CORDIALS

Grand Marnier
Disaronno Amaretto
Baileys Irish Cream
RumChata
Aperol
Kahlúa Coffee
Licor 43
Jägermeister
Fernet-Branca

MOCKTAILS

HIBISCUS MOCK MULE

Hibiscus syrup, fresh lime,
Fever-Tree Ginger Beer

8

COTTON CANDY CRUSH

Cotton candy syrup, cold pressed lime
juice, Red Bull® Coconut Edition

8

PEACH FREE BELLINI

Seedlip Spice 94 Non-Alcoholic Spirit,
peach purée, sparkling apple juice

8

PASSION FRUIT LEMONADE

Cold pressed passion fruit and
lime juices, Fever-Tree Sparkling Lemon

8

N/A BEER

HEINEKEN 0.0

5

CLAUSTHALER DRY HOPPED

5

SAMUEL ADAMS JUST THE HAZE NA IPA

5

WATER

SMARTWATER® STILL

4.5

ENERGY

RED BULL®

Energy Drink
Sugarfree
The Coconut Edition
The Blue Edition
The Yellow Edition

4.5

SODA

COKE®

3.25

COKE ZERO®

3.25

SPRITE®

3.25

FANTA ORANGE®

3.25

DR PEPPER®

3.25

BARQ'S ROOT BEER®

3.25

MINUTE MAID LEMONADE®

3.25

ICED TEA

3.25

PEACH ICED TEA

3.75

NON-ALCOHOLIC

LATE NIGHT MENU

SHAREABLES

- ZESTY STEAMED EDAMAME** VG • GF • N 9
Key lime chili salt, sesame seeds
- MARYLAND CRAB DIP*** 15
Hot crab, spinach & artichoke dip,
house chip medley
- SHIITAKE MUSHROOM
POTSTICKERS** VG • N 12
Steamed & pan seared, tamari ponzu soy
& sweet peach dipping sauces
- DIP DUO** V • N 14
Babaganoush & muhummara dips, toasted
pita, fresh veggies, house chip medley
VG **SUBSTITUTE pita for more
fresh veggies**
- MAGNIFICENT MEATBALLS** 16
House-made beef, veal & pork meatballs,
puttanesca sauce, shaved parmesan, herb oil,
garlic crostini
VG **SUBSTITUTE plant based protein and
cheese for vegan friendly**
- BUFFALO CHICKEN DIP** 13
Cayenne hot cream cheese & fire braised
chicken dip, house chip medley
ADD Italian sausage & blue cheese crumbles \$3

FLATBREADS

- MARGHERITA EXTRA** V 14
Buffalo mozzarella, San Marzano sauce,
roasted tomatoes, fresh basil, balsamic
ADD shaved prosciutto \$3
VG **SUBSTITUTE cheese for vegan friendly**
- THE SOUTHERNER** 14
House-smoked BBQ pork, mozzarella, fried
green tomatoes, goat cheese, ranch aioli
- PEPPERONI BUZZ** 14
Mozzarella, premium pepperoni, hot honey,
house-made honeycomb,
- GOAT CHEESE VEGGIE** V 14
Mozzarella, roasted corn, portobello, red onion,
bell peppers, goat cheese, olives, balsamic
VG **SUBSTITUTE cheese for vegan friendly**

DESSERTS

- STICKY TOFFEE BANANA CAKE** **V** 11
Vanilla bean gelato, banana butterscotch sauce
- SKREWBALL COOKIE SKILLET
À LA MODE** **V · N** 12
House baked chocolate chip cookie cake,
Skrewball Peanut Butter Whiskey ice cream,
salted caramel sauce
VG *SUBSTITUTE cookie and coconut milk
chocolate gelato for vegan friendly*
- NUTELLA S'MORES FLATBREAD** **V · N** 10
Marshmallow, graham cracker, Nutella,
honeycomb

LAVAZZA ITALIAN COFFEE

- ESPRESSO** 3
- DOUBLE ESPRESSO** 4
- AMERICANO** 4
- CAPPUCCINO** 5
- LATTE** 5
- MOCHA** 5
- HOT COCOA** 5
- HOT TEA** 2.75

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DESSERTS

STICKY TOFFEE BANANA CAKE **v** 11

Vanilla bean gelato,
banana butterscotch sauce

SKREWBALL COOKIE SKILLET À LA MODE **v · n** 12

House baked chocolate chip cookie cake,
Skrewball Peanut Butter Whiskey ice cream,
salted caramel sauce

VG *SUBSTITUTE cookie and coconut milk chocolate
gelato for vegan friendly*

FRENCH QUARTER CRÈME BRÛLÉE **v** 13

Espresso crème brûlée, cinnamon sugar
beignets, salted caramel & chocolate
dipping sauces

NUTELLA S'MORES FLATBREAD **v · n** 10

Marshmallow, graham cracker,
Nutella, honeycomb

BAG OF BEIGNETS **v** 10

Powdered sugared beignets, salted caramel
& dark chocolate dipping sauces

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ALLERGENS

DESSERTS

LAVAZZA ITALIAN COFFEE

HOT TEA	2.75
ESPRESSO	3
DOUBLE ESPRESSO	4
AMERICANO	4
CAPPUCCINO	5
LATTE	5
MOCHA	5
HOT COCOA	5

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COFFEE