
DRINKS & SIPS

SEARED LEMONADE \$11
THE BELTLINE \$9
BELLA ROSA \$13
ESPRESSO 240 \$ 12
SMORES MARTINI \$12
PARISH MINT JULIP \$10
WILD PIPER \$13
AQUARDIENTE \$8
GRAPPA \$8
CHARTREUSE \$8.50
DUMANTE VERDENOCÉ \$10

DRINKS & SIPS

FONSECA BIN 27 \$10
RICARD ANISE \$8
HARVEYS BRISTOL CREME \$ 9
HOUSE OF SPIRITS \$10
TAP MAPLE WHISKEY \$9.00
CAT DADDY CAROLINA MOONSHINE \$8
BEER & WINE
SILVERTAP MERLOT & SAUVIGNON BLANC
\$8
LOCAL SEASONAL BREWS \$7

EATS

CERIGNOLA OLIVES: *orange, chili flake, garlic* \$7

MARCONA ALMONDS: *honey, smoked paprika, salt, orange* \$7

BOQUERONES: *grapefruit supreams, fennel, serrano oil* \$8

FRENCH ONION SOUP: *pork brodo, thyme crouton, gruyere* \$6

DAILY SOUP: *seasonal* \$5

LOCAL CHEESE PLATE: *3 southern cheeses w/ accompaniments, crostini* \$12

CHARCUTERIE PLATE: *pine street cured meats, house pickles, apricot mustard, toast* \$11

LEMONY HUMMUS: *toasted pita* \$ 5

H&F PRETZEL: *toasted, local cheddar and apricot mustard* \$5

CHICKEN LIVER MOUSSE: *bread and butter pickles, ale mustard, crostini* \$ 9

OYSTERS: *market availability, minionette, lemon, cocktail, horseradish* \$2.50 ea.
