RED WINE

Old River Red **$24**
[Dry] Approachable full-bodied blend of fruits.

Timber Ridge Red 2025 **$25**
[Dry] Translucent light red with spice.

Norton 2023 **$31**
[Dry] Light bright wine with tannins.

Chambourcin 2022 **$27**
[Dry] Saignée-style red with dense fruit.

Crawdad Dinner **$21**
[Semi] Red fruit blend with oak.

Valley Red **$17**
[Sweet] Pure Concord with jammy flavor.

Fireside **$17**
[Sweet] Spiced blend with ginger citrus.

Ruby Reserve Port **$20**
[Sweet] Aged Port-style Chambourcin dessert wine.

FRUIT WINE

Persimmon Heritage **$17**
[Sweet] Sweet honey wine with persimmons.

Bourbon Barrel Blueberry **$19**
[Sweet] Blueberry wine with bourbon spice.

Sangria **$10**
[Sweet] Refreshing rosé blend with citrus.

WINE FLIGHT

$15

Select 5 wines from our list.
Comes on a wooden paddle
Enjoy them at your leisure
Reference tasting notes from a menu

Glasses of wine range in price from $6 to $11.

ROSÉ WINE

Catawba PetNat **$25**
[Dry] Naturally sparkling Catawba rosé wine.

Dry Rosé 2025 **$19**
[Dry] Crafted rosé with gentle spritz.

Timber Ridge Rosé 2025 **$18**
[Semi] Smooth rosé with strawberry finish.

Uplands Nouveau 2026 **$17**
[Semi] Early Nouveau with red fruit.

Catawba 2025 **$17**
[Sweet] Wild Catawba with peach aromas.

Crimson & Cream **$17**
[Sweet] Sweet blend with smooth finish.

Late Harvest Frontenac Gris 2025 **$26**
[Sweet] Decadent dessert wine with apricot.

WHITE WINE

Old River White 2024 **$20**
[Dry] Unoaked Itasca with citrus notes.

Timber Ridge White 2025 **$20**
[Dry] Estate Catawba with melon notes.

Vidal Blanc 2025 **$19**
[Dry] Crisp wine with lime zest.

Covered Bridge White **$19**
[Semi] Vibrant white with tangerine aromas.

Jelena 2025 **$18**
[Semi] Refreshing blend with pineapple guava.

Ability 2025 **$18**
[Sweet] Tropical Brianna blend with Chardonnay.

Charm **$17**
[Sweet] Vibrant blend with mango aromas.

SHAREABLE

Hunters Platter $16
summer sausage - choice of cheese - crackers -almonds

Mediterranean $13
hummus - pita wedges - olives - dried fruit

Cheese & Crackers $13
choice of cheese - crackers - almonds

Charcuterie Platter $23
summer sausage - cheese - pickled vegetables - dried fruit - nuts - olives

Bread Board $18
baked brie - fig jam - toasted bread - pickled vegetables - dried fruit

Pub Chips $10
kettle chips - melted cheese - crumbled bacon - ranch dressing
add BBQ pork $5

Olives & Crostini $10
warmed olives - balsamic reduction - toasted crostini

Mexican Corn Dip $10
cream cheese - corn - jalapeno - chihuahua cheese - tortilla chips

Spinach Artichoke Dip $12
spinach - artichoke hearts -, cream cheese - parmesan - toasted pita bread

PIZZA

Margherita $12
mozzarella - parmesan - roma tomato - tomato sauce - fresh basil

Pepperoni $12
mozzarella - parmesan - pepperoni slices - tomato sauce

Fig & Goat Cheese $12
caramelized onion - goat cheese - raspberry-fig jam - balsamic glaze

ENTREE

Hunters Panini $15
summer sausage - cheddar - muenster -, monterey jack - kettle chips
(add spicy option $1)

Italian Panini $15
dry salami - pepper salami - calabrese salami -veggie relish - kettle chips

Three Cheese Panini $13
cheddar - muenster - monterey jack - kettle chips

Burnt Pork Ends Sandwich $14
burnt barbecue pork ends -, coleslaw - pickle chips - kettle chips

Kids Munchable $5
crackers & cheese - cookies - juice box - applesauce - dried fruit

DESSERT

Cheesecake Slice $7.5

Chocolate Chip Skillet Cookie $9
cookie topped - vanilla ice cream - chocolate syrup - whipped cream

Chocolate Caramel Truffle $1

Cupcake or Brownie $3

SIDE

Kettle Chips $3

Olives Mix $5

Block Cheese $7

- Rosemary Olive Oil Asiago
- Black Pepper Asiago
- Tomato Basil Cheddar
- Gold Asiago
- Cranberry & White Cheddar
- Habanero Jack
- Cherrywood Smoked Cheddar
- Farmers Cheddar
- Blueberry White Cheddar
- Colby Jack Pepperoni

WINE SLUSHIE

Pina Colada	$6.5
Peach	$6.5
Strawberry	$6.5
Lemonade	$6.5

NO ALCOHOL DRINKS

Frozen Lemonade $5

(Add a flavor shot to your slushie + .50)

- Mango
- Blue Caracao (orange)
- Raspberry

Coke - Coke Zero - Sprite - Root Beer $2

(can soda)

Elixir Kombucha	**$4**
ask server for flavors	
Bottled Water	**$1**
Hot Chocolate	**$4**
French Press Coffee	**$6**

Full pot serves three cups

HAPPY HOUR SPECIALS

Wednesday & Thursday 3p - 7p

Mediterranean	**$9**
Cheese & Crackers	**$9**
Pub Chips	**$8**
Pepperoni	**$9**
Margherita	**$9**
Mexican Corn Dip	**$8**

Select Glasses of Wine $5

- Old River White (Dry White)
- Timber Ridge Rose (Semi-Sweet)
- Uplands Nouveau (Semi-Sweet)
- Sangria (Sweet)
- Ability 25 (Sweet)
- Valley Red (Sweet)

ROTATING ITEMS

Butterfinger Cheesecake $7.5

A dark chocolate crust, peanut butter filling, chocolate ganache and butterfinger candy sprinkled around the edges.



Hungarian Mushroom Soup $9.5



SUNDAY ONLY

The Southerner Brunch Board for Two - $38

Deviled Egg Flight

Hash Brown & Summer Corn Chowder

Sour Cream Muffin

Summer Cucumber & Tomato Salad

Southern Peach Cobbler

