










UNCORKED

bar menu







this week only

- Beef Chili** kidney and black beans, sour cream, cheddar Jack, green onions 5.5 / 8 
- Tofu Buddha Bowl** cilantro green rice, roasted sweet potatoes, black beans, salsa verde, guacamole 13 
- Chili Cheese Burger*** double-stacked certified Angus patties, Udderly Cool Pepper Jack, sour cream, Vidalia onion bun 12 
- Lapin à la Moutarde** (Rabbit with Mustard) braised Four Bellies Farm local pastured rabbit, creamy Dijon-bacon sauce, garlic & rosemary roasted red potatoes, sautéed green beans 24



for sharing (or not)

- Fried Green Tomatoes** herb goat cheese, cucumber & corn salsa, balsamic vinaigrette 8.5 
- Mushroom Artichoke Dip** hot & creamy, grilled pita wedges 8.5
- Fried Pickles** pepper berry ranch dressing 5 
- Bacon-Wrapped BBQ Shrimp** 10
- Dry-Aged Beef Carpaccio*** Dijon mustard, capers, Big John's Cajun-rubbed cheese 13 
- Yellowfin Tuna Sashimi*** raw fillet, Himalayan pink salt block, ginger ponzu, wasabi 10
- Fried Lobster Ravioli** Parmesan cream sauce 12
- Cajun Portabella Fries** chipotle ketchup 7 
- Fried Mozzarella** tomato-basil pesto sauce 8 
- Boneless Wings** mild, hot, lemon pepper, BBQ, or jerk *four 5.25 / eight 8 / dozen 11*
- B. A. B.** fried okra, Frank's-infused sour cream 5 

between slices

- Melted Brie Turkey Croissant** smoked turkey, cranberry sauce, sprouts, bacon 10 
- Cheddar-Lager Bacon Burger*** double-stacked certified Angus patties, tomato, Vidalia onion bun 10 
- Pesto Portabella Beyond™ Burger** plant-based patty, lettuce, tomato, wheat bun 12  
- Basil Chicken Sandwich** grilled breast, lemon basil aioli, bacon, Udderly Cool "Beddar than Cheddar," avocado, tomato 10.5 
- Buffalo Chicken Grilled Cheese** pulled breast, cheddar, bleu cheese, pepper berry ranch 9 

entrees


- Hibachi*** teriyaki sauce, sautéed vegetables, yum yum sauce, fried rice
chicken, tofu 17 / steak, salmon, tuna, shrimp 21
- Blackened Ahi Tacos*** Asian slaw, cucumber-corn salsa, sambal, cucumber-wasabi cream, Frank's-infused sour cream *two 10 / three 13.5* 
- Tikka Masala** roasted chicken, tomato curry sauce, grilled pita, cilantro, rice 16
- Woodford Double Oaked Salmon Salad** tomatoes, cucumbers, onions, goat cheese, chopped pecans, spinach, bourbon balsamic vinaigrette 13.5 
- Charleston Shrimp & Grits** creamy grits, blackened shrimp, andouille sausage-tasso ham gravy 16
- Sicilian Tuna** 6-oz. seared steak, lemon and white wine-sautéed olive and tomato tapenade, polenta cakes with wild mushroom ragoût 22

classic sides 2.5

Charleston Grits, Lemon-Cashew Broccoli, Fried Okra, Mashed Potatoes with Gravy, Fresh Cut Fries, Sweet Potato Fries, Roasted Butternut Squash

premium sides 3.5

House Salad, Side Caesar, Parmesan Green Beans, Bacon & Goat Cheese Fried Brussels Sprouts, Fresh Fruit, Roasted Butternut Squash Soup +.5, French Onion Soup +.5, Lobster Bisque +2

 Comes with 1 classic side

 Gluten Free

 Vegetarian

 Vegan

* Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness.

Full Wine, Spirit & Draft Beer List Available

SPECIALTY COCKTAILS 8.5

New Bourbon, Old Fashioned

Weekly Bourbon Special
Bitters • Citrus Twist

Champagne't It Black

Guinness • Champagne
Brandied Cherry

Lady Bird

Hangar One Rosé Vodka • Nolet's Gin
Vermouth Bianco • Orgeat • Lemon Juice

Jalepeño Pineapple Margarita

Tanteo Jalapeño Tequila • Pineapple Ice Cubes
Combier • Agave Nectar • Lemon & Lime Juices • Soda

Thoroughbred

Woodford Reserve Bourbon • Ginger Beer
Lime Juice • Bitters

Grand Larceny

Larceny Bourbon • Pama • Peach Schnapps
Lemon Juice • Soda

Pamatini

Svedka Citrus & Raspberry Vodkas • Pama
Simple Syrup • Tonic • Lemon & Lime Juices

Beetlejuice (Beetlejuice Beetle...)

American Spirits Whiskey, Elderflower Liqueur,
Champagne, Strawberry Puree, Lemon Juice

WINES BY THE GLASS

WHITES

house white		5
house bubbly		5
la marca prosecco	<i>italy</i>	8
casal garcia vinho verde	<i>portugal</i>	7
stella pinot grigio	<i>italy</i>	7
whitehaven sauvignon blanc	<i>new zealand</i>	8
j lohr riesling	<i>california</i>	7
la crema pinot noir rosé	<i>california</i>	7
cambria chardonnay	<i>california</i>	7
beringer moscato	<i>california</i>	5

REDS

house red		5
mark west pinot noir	<i>california</i>	7
stephen vincent pinot noir	<i>california</i>	8
santa ema reserve merlot	<i>chile</i>	8
ruta 22 malbec	<i>argentina</i>	7
raimat pirinenca tempranillo	<i>spain</i>	7
grayson cellars cabernet	<i>california</i>	8
taylor fladgate tawny port	<i>portugal</i>	8

BOTTLES & CANS

* - 7% ABV or higher

Atlanta Hard Cider	Hoegaarden	Pabst Blue Ribbon (16oz)
Bud Light	Jekyll Hop Dang Diggity IPA	Rogue Dead Guy Ale
Budweiser	Michelob Ultra	Shock Top Belgian White
Corona Extra	Miller Lite	Sierra Nevada Pale Ale
Corona Light	Monday Night Drafty Kilt Scotch Ale*	Stella Artois
Dos Equis Amber	Negra Modelo	Strongbow Cider
Dos Equis Special Lager	New Holland Dragon's Milk*	Sweetwater 420
Duvel Golden Ale*	Newcastle	Terrapin Hopsecutioner IPA*
Heineken	O'Doul's	Yuengling Lager (16 oz)