

Snacks + Shareables

SALTED CARAMEL CORN (GF) \$5

Buttered popcorn, bourbon salted caramel, bacon bits

DEVILED EGGS (GF) \$5

Dill, chive, side of hot sauce

GEORGIA EGG ROLL \$11

Chopped fried chicken, beans, dirty rice, collard greens, garlic aioli, creole mustard
vegetarian option available

HOUSE FRIES (GF) \$6

Buttermilk dressing, sea salt

WHITEFISH FRITTER \$10

Lemon, garlic aioli

HOT CHEESE \$11

Boursin, arrabiata red sauce, bread

PICKLES + CHEESE \$10

Sweet + sour pickles, house garlic dill pickles, pickled red onion, olives, cheese, bread

CHEESE CURDS \$9

Breaded and fried, Cajun aioli

Soup + Salad

SOUP OF THE DAY \$5

FRENCH ONION \$6

SOUTHERN CALI COBB \$10

Romaine, charred sweet corn, hard egg, avocado, tomato, onion, house smoked bacon, buttermilk dressing

#WESTSIDEBESTSIDE \$10

Spinach, sliced apple, Michigan sharp cheddar, candied walnuts, bourbon soaked raisins, red onion dill vinaigrette

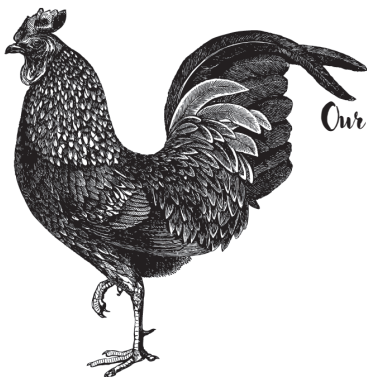
GREEKTOWN \$9

Romaine, greens, pepperoncini, beets, Kalamata olives, feta, pickled onions, Greek dressing

ADD SHRIMP \$4, CHICKEN \$5, FRIED CHICKEN \$6

DRESSINGS

Greek + Buttermilk + Balsamic + Bleu Cheese + Thousand Island + Red Onion & Dill Vinaigrette



Eat with Your Hands

All sandwiches served with house fries.

"CHITT" ON A SHINGLE \$13

House made chipped sirloin, cream gravy, sourdough toast, tomato jam

*BOURBON BURGER \$13

House ground patty, bourbon bacon jam, house made pickles, lettuce, tomato, caramelized onion, Muenster, ciabatta roll

*CHEESE BURGER \$13

House ground patty, cheddar, lettuce, pickle, onion, tomato

KENTUCKY HOT BROWN \$12

Battered Pullman loaf, hand sliced turkey, Michigan cheddar cheese sauce, tomato, smoked bacon

*Additional sides: Sub \$1, Add \$4
bourbon baked beans, collard greens,
cup of soup or side salad*

Main Plates

VEGETARIAN SHEPHERD'S PIE (GF-V) \$15

Lentils, vegetables, whiskey, garlic mashed potatoes

SHRIMP AND GRITS (GF) \$16

Seared shrimp, andouille sausage, grits, jus

NEW ENGLAND FISH STEW \$19

Fresh fish, shellfish, potatoes, vegetables

FISH AND CHIPS \$17

Fried cod, house fries, coleslaw, lemon aioli

CITRUS SALMON \$22

Bourbon citrus glaze, wild mushroom polenta

PAN SEARED WHITEFISH \$20

Asparagus, sweet corn risotto

BOURBON BEEF POUTINE \$14

House made chipped sirloin, peppered gravy, cheese curds, bourbon BBQ glaze, house fries

LOADED MAC AND CHEESE \$15

Jalapeno, chive, fried chicken tender, BBQ glaze

*CAJUN RUBBED NEW YORK STRIP \$20

Collard greens, bourbon baked beans

THE BIRD

Our labor of love begins with a 24-hour brining process, then we dredge it in our secret recipe of spices and flour, followed by the final step of frying to perfection.

CHICKEN AND WAFFLES \$16

$\frac{1}{2}$ fried chicken, honey hot sauce, chilled and spiced watermelon, cornbread waffle, bourbon maple syrup

FINE FRIED CHICKEN \$15

$\frac{1}{2}$ fried chicken, house fries
Regular or Nashville hot

**Consuming raw or undercooked foods may increase your risks for food borne illness.*