SHAREABLES

SALTED CARAMEL CORN (GF) BUTTERED POPCORN, BOURBON SALTED CARAMEL, CANDIED BACON BITS \$5

DEVILED EGGS (GF) DILL, CHIVE, SIDE OF HOT SAUCE \$6

GEORGIA EGG ROLL CHOPPED CHICKEN, BEANS, DIRTY RICE.

ANDOUILLE SAUSAGE, COLLARD GREENS, GARLIC AIOLI, CREOLE MUSTARD \$11 (VEGETARIAN OPTION AVAILABLE)

HOUSE FRIES BUTTERMILK DRESSING, SEA SALT \$6

CREAMED CORN DIP SPICY PITA CHIPS \$10

HOT CHEESE BOURSIN, ARRABIATTA, GRILLED CROSTINI \$13

PICKLES & CHEESE HOUSE MADE SWEET & SOUR PICKLES, HOUSE MADE SWEET GARLIC DILL PICKLES, PICKLED RED ONION, OLIVES, FARM FRESH SEASONAL CHEESES, GRILLED CROSTINI \$12

CHEESE CURDS BREADED AND FRIED, CAJUN AIOLI \$9

HUMMUS PLATE GARLIC HUMMUS, WARM PITA, FRESH VEGETABLES \$8

HANDHELDS

ALL HANDHELDS SERVED WITH HOUSE FRIES.

BOURBON BURGER HOUSE MADE PATTY, MUENSTER, BOURBON BACON JAM, HOUSE MADE PICKLES, LETTUCE, TOMATO, CARAMELIZED ONION, BRIOCHE BUN \$13

CHEESE BURGER HOUSE MADE PATTY, CHEDDAR, HOUSE MADE PICKLES, LETTUCE, TOMATO, ONION, BRIOCHE BUN \$13

TURKEY REUBEN HAND SLICED TURKEY, SWISS CHEESE,

COLESLAW, 1000 ISLAND, TOASTED SOURDOUGH \$12

SHRIMP PO'BOY REGULAR OR CAJUN SAUTEED SHRIMP, LETTUCE, TOMATO, CAJUN AIOLI, HOAGIE ROLL \$13

SOUTHERN CHICKEN SANDWICH THREE CRISPY FRIED CHICKEN TENDERS, DEVILED EGG MAYO, PICKLED ONION, SWEET & SOUR PICKLES, LETTUCE, BRIOCHE BUN, REGULAR OR NASHVILLE HOT \$13 (SUB GRILLED CHICKEN BREAST \$2)

KENTUCKY HOT BROWN HAND SLICED TURKEY, MICHIGAN CHEDDAR CHEESE SAUCE, FRESH TOMATO, BACON BITS, BATTERED PULLMAN LOAF, SERVED OPEN FACED \$13

ADDITIONAL SIDES: BOURBON BAKED BEANS, COLLARD GREENS, GRILLED ASPARAGUS, GREEN BEANS, CUP OF FRENCH ONION OR SIDE SALAD.
SUB \$1. ADD \$4

DESSERTS

HOMEMADE ROTATING PIE PLEASE ASK YOUR SERVER FOR TODAYS PIE SELECTION. \$6

BOURBON SUNDAE VANILLA ICE CREAM, HOUSE MADE PEANUT BUTTER FUDGE, BOURBON SOAKED CHERRIES, WHIPPED CREAM. \$5

CHEF'S DESSERT

SOUPS & SALAD

FRENCH ONION SOUP GRILLED CROSTINI, MUENSTER CHEESE \$6

SOUTHERN CALI COBB (GF) ROMAINE, CHARRED SWEET CORN, HARD BOILED EGG, AVOCADO. TOMATO. ONION. BACON. BUTTERMILK DRESSING \$10

#WESTSIDEBESTSIDE (GF) SPINACH, SLICED APPLE, MICHIGAN CHEDDAR, CANDIED WALNUTS, BOURBON SOAKED RAISINS, RED ONION VINAIGRETTE \$10

STRAWBERRY ROMAINE, SPINACH, STRAWBERRIES, ALMONDS, FETA CHEESE, PICKLED ONION, POPPY SEED DRESSING \$10

ADD SEARED SHRIMP \$5 | REGULAR OR CAJUN
ADD FRIED CHICKEN BREAST \$6 | REGULAR OR NASHVILLE HOT
ADD SEARED SALMON \$7. ADD GRILLED CHICKEN \$5

DRESSINGS: POPPYSEED, BALSAMIC (VEGAN), BLEU CHEESE, 1000 ISLAND, RED ONION & DILL VINAIGRETTE (VEGAN), BUTTERMILK (ALL DRESSINGS ARE MADE IN HOUSE AND ARE GLUTEN FREE)

the bird

CHICKEN AND WAFFLES BONELESS BREAST, LEG/THIGH, CORNBREAD WAFFLE, CHILLED AND SPICED WATERMELON, HONEY HOT SAUCE, BOURBON MAPLE SYRUP REGULAR OR NASHVILLE HOT \$16

FINE FRIED CHICKEN BONELESS BREAST, LEG/THIGH, COLESLAW, HOUSE FRIES REGULAR OR NASHVILLE HOT \$15

ENTREES

VEGETARIAN SHEPHERDS PIE LENTILS, CARROTS, CELERY, ONION, VEGETABLE GRAVY, MASHED POTATOES \$15

(CAN BE MADE GF OR VEGAN. ASK YOUR SERVER)

SHRIMP AND GRITS (GF) SEARED SHRIMP, ANDOUILLE SAUSAGE, GRITS, JUS \$16
GUMBO SHRIMP, ANDOUILLE SAUSAGE, CELERY, CARROT, ONION, OKRA,
WHITE RICE \$17

CITRUS SALMON (GF) BOURBON CITRUS GLAZE, CITRUS SEGMENT SALAD, MUSHROOM WILD RICE \$22

PAN SEARED WHITEFISH (GF) ASPARAGUS, SWEET CORN RISOTTO \$20
TENNESSEE CHICKEN (GF) PAN -SEARED CHICKEN, MASHED POTATOES, GARLIC
GREEN BEANS, BOURBON MUSHROOM CREAM SAUCE \$16

BOURBON BEEF POUTINE CHIPPED SIRLOIN, PEPPERED GRAVY, CHEESE CURDS, BOURBON BBQ GLAZE, HOUSE FRIES \$16

LOADED MAC & CHEESE FRIED CHICKEN TENDERS, JALEPEÑO, BOURBON BBQ GLAZE, SEASONED CRUMBS \$15

CAJUN RUBBED NY STRIP (GF) COLL ARD GREENS, BOURBON BAKED BEANS \$20.



EVERY DAY! HAPPY HOUR 3PM-6PM \$2 OFF COCKTAILS | 1/2 OFF DRAFTS | 1/2 OFF WINES BY THE GLASS WHISKEY WEDNESDAY'S \$2 OFF EVERYTHING ON THE BROWN LIST

POUTINE THURSDAY'S MAKE YOUR OWN POUTINE & BOURBON OF THE DAY OR DRAFT \$10

*PARTIES OF 8 OR MORE ARE SUBJECT TO AN AUTOMATIC 21% GRATUITY.

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.