

## Shareables

- Charcuterie board** 23  
Three seasonal meats and three cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam, toasted artisan bread
- Burrata Strawberry Balsamic Basil v** 15  
Hot honey, burrata, strawberry balsamic, basil, lemon zest, toasted artisan bread
- \*Tropical Ceviche** 15  
Citrus marinated mahi mahi, mango, pineapple, onion, cucumber, red bell peppers, tomatoes, cilantro, tortilla chips
- \*Tuna Stack** 17  
Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, mango soy glaze, togarashi rice chips
- Fire Shrimp** 16  
Cajun butter, tomato, micro cilantro, toasted artisan bread
- Sriracha Honey BBQ Chicken Wings** 17  
Oven roasted chicken wings, sriracha honey BBQ sauce, carrots sticks, ranch
- Filet Mignon Sliders** 22  
Beef tenderloin, caramelized onions, gruyere cheese, black pepper truffle aioli
- House Cut Fries v** 10  
Served with sriracha ketchup, horseradish mustard-aioli
- Veggie Tostadas v** 15  
Impossible meat, mushrooms, peppers & onions, tomatillo salsa, fried wheat tortillas, shredded lettuce, poblano chili aioli, pico de gallo, pecorino cheese
- Chips & Dips VEGAN** 10  
Tortilla chips, served with salsa roja, guacamole

## Pizzas

- Classic Margherita v** 19  
San Marzano tomatoes, fresh mozzarella, pecorino, manchego, basil
- Mascarpone & Mushroom v** 19  
Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil, manchego
- Spicy Hawaiian** 19  
San Marzano tomatoes, mozzarella, roasted pineapple, spicy capicola, caramelized red onions, jalapeno, pecorino
- Sausage & Hot Honey** 19  
Ricotta, mozzarella, spicy soppressata, sausage, pecorino, hot honey
- BBQ Chicken** 19  
Southern style BBQ sauce, roasted chicken, mozzarella, pecorino, roasted corn, red onions, cilantro
- add cauliflower crust** 2  
*all pizzas are prepared in the same oven*

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Vegetarian v / Vegan VEGAN

Certain menu items can be made vegan. Please ask your server for details and notify them of any allergies or dietary restrictions. \*These items may be served raw or undercooked.

## Salads

- Green Goddess Cobb Salad** 16  
Chicken, hard boiled eggs, tomatoes, blue cheese, avocado, bacon, green goddess dressing
- Iceberg Wedge** 14  
Iceberg lettuce, roasted tomato confit, fiery corn relish, applewood smoked bacon, gorgonzola aioli
- \*Poke Bowl** 18  
Marinated ahi tuna, sushi rice, wakame, edamame, cucumber, red onion, avocado, carrots, soy glaze, green onion, sesame seeds
- add protein**  
*chicken 7, shrimp 9*

## Signature Dishes

- Steak Frites** 32  
Pepper seared flat iron, cognac peppercorn sauce, served with house cut fries
- Sriracha Honey BBQ Pork Tenderloin** 24  
Seared pork tenderloin, sriracha honey BBQ sauce, ginger rice, balsamic brussels sprouts
- Miso Salmon** 18  
Marinated miso salmon, apple slaw, ginger rice, balsamic brussels sprouts
- Creamy Cajun Alfredo** 22  
Grilled chicken or sautéed shrimp, cajun alfredo, manchego, cracked black pepper, penne pasta

## Handhelds

- Double Smash Burger** 18  
Double smash patty, house sauce, lettuce, tomato, american cheese, pickle, house cut fries, sriracha ketchup  
*add guacamole 2, bacon 2, caramelized onions 2*
- BBQ Bacon Smash Burger** 19  
Double smash patty, BBQ sauce, bacon, cheddar cheese, lettuce, pickle, tomatoes, house cut fries, sriracha ketchup  
*add guacamole 2, caramelized onions 2*
- Fried Chicken Sandwich** 19  
Buttermilk seasoned fried chicken, slaw, garlic aioli, house cut fries, sriracha ketchup  
*add guacamole 2, cheddar cheese 2*

## Dessert

- Mini Jars v** (one) for 7, (three) for 17  
• Double chocolate brownie • Berries & cream  
• Key lime cake • Strawberry shortcake
- Bourbon Bread Pudding v** 8  
Bread pudding topped with vanilla bean ice cream, pecan crumbles, bourbon glaze
- Smoers Skillet v** 10  
Marshmallow fluff, marshmallow, nutella, semi-sweet chocolate, graham cracker crust, chocolate sauce
- Banana Foster's Taca-nadas v** 10  
Fried empanada taco shell, cinnamon sugar, brown sugar, bananas, whipped cream, caramel sauce, candied pecans

**Signature Cocktails \$13**

**Tasty Green**

Vodka, lime, cane sugar, cucumber, basil

**BBQ on a Saturday Night**

Bourbon, honey, smoked peach, lemon, peach bitters, angostura bitters,

**Mean Machine**

Gin, orgeat, Midori, lime, cane sugar, mint

**Margarita Standoff**

Blanco tequila, orange curacao, ancho chili, pineapple, lime

**Return of the Serpent**

Blanco Tequila, pineapple, poblano, cilantro, lime

**London Calling**

London Dry Gin, bergamot, earl grey, absinthe, lemon

**Puttery Old Fashioned**

Rye whiskey, cane sugar, bitters, lemon oils

**Dinner at the Louvre**

Brandy, cane sugar, lemon, sparkling wine

**Good Sound & Beach Bound**

Dark rum, coconut, lime, bitters

**Augusta Sunset**

Vodka, Aperol, cane sugar, lemon

**Rumble**

Dark rum, blackberries, cane sugar, lemon

**The Mark of Cincoro 18**

Cincoro Reposado Tequila, dry sack sherry, demerara, orange and Angostura Bitters, grapefruit oils

**Beer, Seltzer & Cider**

**Drafts**

- OMB Copper Amber Ale 8
- Legion Juicy Jay Hazy IPA 8
- Sycamore Mountain Candy IPA 8
- Corona Premier Mexican Lager 8
- Wicked Weed Burst Sour 8
- Sycamore Seasonal Cider 8
- Bold Rock Apple Cider 8
- Golden Road Mango Cart Wheat Ale 6

**Bottles & Cans**

- Sycamore Southern Girl Blonde Ale 8
- Victory Brewing Sour Monkey Tripel 8
- Bells, Two Hearted IPA 7
- Modelo 6
- Stella Artois 6
- Bud Light 5
- Miller Lite 5
- Coors Light 5
- Michelob Ultra 5

**Seltzers & Ciders**

- Topo Chico Seltzer 7
- Truly Seltzer 7
- Angry Orchard 7

**Other**

- Acqua Panna Spring Water 6

**Wine Glass/Bottle**

**Red Wine 13/49**

Cabernet Sauvignon

Red Blend

Pinot Noir

**White Wine & Rosé 13/49**

Chardonnay

Sauvignon Blanc

Riesling

Pinot Gris

Rosé

**Sparkling Wine 12/48**

Gruet

**Zero-Proof Cocktails \$6**

**Puttery Ginger Beer**

House-pressed ginger, lime, soda, mint

**Watermelon Agua Fresca**

Watermelon, honey, lemon, soda

**Orgeat Lemonade**

Orgeat, lemon, mint, soda

