

WINE MENU

WHITE

	Btl.	6 oz.	2 oz.
Aquamarine Sauvignon Blanc (Marlborough)	\$42	\$11	\$4.00
Bottega Vinaia Pinot Grigio (Italian)	\$38	\$10	\$3.75
Moschifilero Greek white (simliar to Pinot Grigio)	\$34	\$9	\$3.25
Comtesse De Malet White Bordeaux	\$34	\$9	\$3.25
Allegro Sweet White Moscato	\$34	\$9	\$3.25
Reisling (semi-sweet)	\$34	\$9	\$3.25
Sonoma Cutrer Rosé	\$50	\$13	\$4.50
Harken Chardonnay (buttery, creamy)	\$46	\$12	\$4.00
Fit Vine Wine Sauvignon Blanc	\$16	\$5	
Burley Chardonnay	\$60		

RED

Vigneti Del Sol Montepulciano d'Abruzzo	\$34	\$9	\$3.25
Boen Pinot Noir	\$38	\$10	\$3.75
Zacharias Merlot	\$42	\$11	\$4.00
Greg Norman Knights Valley Cabernet Sauvignon	\$56	\$15	\$5
Broadside Cabernet Sauvignon	\$38	\$10	\$3.75
Allegro Sweet Red	\$34	\$9	\$3.25
Pinotage South African dry red	\$34	\$9	\$3.25
Lambrusco Dry chilled Red with subtle bubbles	\$20		

BUBBLES

Prosecco 750 ml bottle	\$34		
Prosecco 187 ml bottle	\$10		
Prosecco Rosé 187 ml bottle	\$10		
Sparkling Rosé glass or bottle	\$46	\$12	

Ask about our daily wine flights and specials!

Pick 3 of any 2 oz. wines to make your own flight!

BEER MENU

* Ask about our seasonal beers

Amor Artis Fort Milsner Pilsner	\$7
Legion Juicy Jay IPA	\$7
Gilde Red Rooster American Lager	\$7
Untamed Waters Brewing CHEFeweizen	\$7
Edmunds Cereal for Dinner Blonde IPA	\$7
Burial Stout	\$7
Hofbrau Oktoberfestbier	\$5
Michelob Ultra	\$5
Corona	\$5

OTHER ALCOHOLIC DRINKS MENU

Sangria Pitcher (White and Red)	\$32
Mimosa Ask for flavors- Can do non-alcoholic versions	\$12
Bloody Mary	\$10
Sun Boy (Spiked coconut water-YUM!) Assorted flavors	\$8
Seasonal Sangria (White or Red)	\$8
Wine-a-Rita (White)	\$8
Pineapple Haze Hard Cider	\$6
Original Sin Black Widow Hard Cider	\$6
Shondy Drop (Tastes like a Lemon Drop Martini!)	\$9

NON - ALCOHOLIC DRINKS

Coke/ Diet Coke*** See note on right	\$2
Sweet Tea***	\$2.50
Coffee***	\$3
Latte*** (not available after 5 pm)	\$5
Cappuccino (regular)*** (not available after 5 pm)	\$5
Hot Cocoa (Splendishes-like it buy a jar to take home)	\$5
Super Coffee Iced Vanilla Latte***	\$5
Sprecher Soda (Root Beer, Cream Soda, Orange Soda, Sparkling Lemonade)***	\$4
Devils Foot Ginger Beer*** See note on right	\$4
Non-Alcoholic sparkling Rosé	\$4

**WANT A 9 OUNCE GLASS?! We now offer a nine ounce pour for \$4 more!

*** **PLEASE NOTE:** We do not offer free refills of sodas or tea because since we are a wine bar we do purchase the soda as cans and tea in a jug, we do not make it on premises.

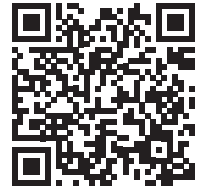
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APPS/SMALL BITES

Big Daddy's Breakfast Sandwich <i>Parmesan Kaiser roll with garlic aioli, breakfast sausage, pig candy, scrambled eggs and American cheese</i>	\$9
Charcuterie Board <small>Serves 1</small> <i>Artisan Meats & Cheeses with crusty bread and dipping oil (Ask for GF crackers)</i>	\$15
Spicy Deviled Eggs <small>GF</small> <i>Topped with Pig Candy</i>	\$10
Don't Be a Dip Trio <small>GF</small> <i>Pimento cheese, Guac, and SplenDishes Fire Roasted Salsa served with chips</i>	\$10
Spicy Bourbon Black Pepper Pimento Cheese <small>GF</small> <i>Served with tortilla chips</i>	\$8
Deez Balls <i>Tossed in BBQ bourbon sauce drizzled with Chipotle sauce</i>	\$10
Pizztel <i>Our Big A\$\$ Pretzel covered in goey mozzarella and pepperoni served with a side of marinara</i>	\$12
Big A\$\$ Pretzel <i>Served with stout mustard sauce & beer cheese</i>	\$10
Honey Roasted Brussel Sprouts <small>GF</small> <i>Topped with maple balsamic glaze and pig candy</i>	\$9
Black Eyed Pea Fritters <small>GF</small> <i>Topped with caramelized onions and chipotle sauce</i>	\$12
Mac Attack <small>add truffle oil \$2</small> <i>Mac and Cheese topped with Pig Candy & scallions</i>	\$10/\$12
Hot Crab Dip <i>Served with toasted naan bread (Ask for tortilla chips GF)</i>	\$14
Crab Cakes <i>Served with arugula salad and spicy remoulade</i>	\$15
Soup Flight <small>ASK IF GLUTEN FREE (One cup of soup \$8)</small> <i>Two soups and pimento cheese sammie</i>	\$15
Loaded Baked Potato <small>GF</small> <i>(add side salad with dressing choice of Ranch or Lemon Vinaigrette \$4)</i> <i>Loaded with cheese, pig candy, sour cream and scallions (add Beer Cheese \$3)</i>	\$10/\$13
Pepper Jelly Cheese Dip <small>GF</small> <i>SplenDishes Pepper Jelly over cream cheese served with tortilla chips</i>	\$8

Check our
secret menu



ENTREES

ChickINg Tenders and Wedges <small>sub Mac Attack +\$6</small> <i>Served with Queen's Ranch. Want it tossed with Buffalo or BBQ sauce? Just ask!</i>	\$14/\$20
Jammin' Ham Slider <small>sub Mac Attack +\$6</small> <i>Smoked ham and provolone with raspberry jalapeño jam. Served with seasoned wedge fries</i>	\$15/\$21
French Onion Beef Sliders & Seasoned Wedge Fries <small>sub Mac Attack +\$6</small> <i>House made roast beef tenderloin with caramelized onions, provolone and French onion dip spread</i>	\$15/\$21
Chicken Salad Melt <small>sub seasoned wedge fries \$4</small> <i>House made chicken salad, provolone cheese and tomato served on a warm croissant bun. Served with kettle chips</i>	\$12/\$16
Caprese Flatbread <small>GF</small> <small>add prosciutto \$1</small> <i>House made ricotta herb pistou, mozzarella, tomatoes, & balsamic drizzle. For a salty twist, add some delicious prosciutto!</i>	\$14/\$15
Greek Pizza <small>add greek chicken \$4</small> <i>Crusty pinsa bread topped with roasted red pepper, red onion, artichoke hearts, Kalamata olives and feta. Served with Tzatziki sauce</i>	\$14/\$18
Purple Nachos <small>ASK FOR GF</small> <small>add guac \$2</small> <i>Peruvian marinated beef with red cabbage, beer cheese, pickled onion and green sauce on tortilla chips.</i>	\$14/\$16
Shreemp Tacos <small>add 1 taco \$4</small> <small>add guac \$2</small> <i>Gulf shrimp with honey sriracha sauce and creamy slaw on fried flour tortillas. Served with chips and SplenDishes Fire Roasted Salsa</i>	\$14/\$16
Greek Tacos <small>add 1 taco \$4</small> <i>Marinated grilled chicken, creamy slaw, roasted tomatoes and tzatziki sauce. Served with seasoned wedge fries</i>	\$14 /\$18
Steak Burger & Truffle Fries <small>add pimento cheese \$2</small> <small>sub Mac Attack +\$6</small> <i>½ pound angus beef, house made steak sauce, Pig Candy, lettuce & tomato on brioche bun (GF ask for no bun)</i>	\$15/\$17
Toasted Ricotta Gnocchi <small>GF</small> <small>add garlic knot \$2</small> <i>House made ricotta gnocchi with roasted garlic cream sauce</i>	\$14/\$16
Chicken Parm <i>Breaded chicken with marinara, provolone, parmesan cheese. Served with a side salad and garlic knot.</i>	\$15
Chicken & Waffles <i>Served with side of Mac Attack & maple syrup</i>	\$15
Cheeseburger Bomb <i>Seasoned ground beef, American cheese, pickle, wrapped in dough. Served with Ketchup and seasoned wedge fries.</i>	\$15
DESSERTS	
Eat-Your-Feelings Brownie <small>GF</small> <i>Topped with salted caramel sauce and vanilla ice cream</i>	\$9

EXTRAS:

▪ Ketchup:	\$0.50
▪ Dressings and Sauces: <i>honey sriracha, aioli, fritter sauce, ranch dressing</i>	\$1
▪ Cheese: <i>cheddar, pimento</i>	\$1
▪ Tortilla Chips	\$1
▪ Pita, Naan or Crackers	\$2
▪ Guac	\$2
▪ Pig Candy	\$2
▪ Beer Cheese	\$3
▪ Side salad <i>(ranch or lemon vinaigrette)</i>	\$3

CALL FOR CARRY OUT

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