

START HERE

- Oak-y-Dokey Loaded Fries** >>> Bacon, Cheese, Green Onion, House Pimento Cheese, Sour Cream, Chipotle Ranch (\$14)
- Mac & Cheese Bites** >>> Cheesy Macaroni Bites with Bourbon Honey Mustard BBQ Sauce (\$12)
- Lean Beans** >>> Crispy Green Beans with Spicy Ketchup (\$9)
- Spicy Brussels** >>> Brussels Sprouts with Gochujang Sauce, Sweet & Spicy Peppers (\$12)
- The 912** >>> Three Street Tacos (1) Beef, (1) Chicken, & (1) Avocado with Citrus Slaw, Crema, Salsa (\$15 | +\$3 for all protein)
- Hell's Gate Shrimp** >>> Spicy Shrimp with Chipotle Ranch (\$13)
- Damn Good Hot Wings** >>> The Perfect Wings: Tender and Fried Crispy. Carrots, Celery, House Ranch or Blue Cheese Dressing. Wing Flavors: Texas Pete & Butter, Lemon Pepper, Root Beer BBQ, Hell's Gate, Bourbon Honey Mustard BBQ (8/\$16)

PLANT-FORWARD

- Oak 36 Cobb Salad** >>> Lettuce, Blue Cheese, Tomato, Avocado, Sweet & Spicy Peppers, Egg, Bacon, Chipotle Ranch Dressing (\$15)
 - The Spartan** >>> Mixed Green Salad, Blackened Chicken, Roma Tomatoes, Cucumber, Black Olives, Feta, Red Onion, Greek Dressing (\$16)
 - Char-Grilled Steak Salad** >>> Kale Brussels Sprouts Slaw, Greens, Grilled Onions, Oak Roasted Tomatoes, Balsamic Mushrooms, Creamy Horseradish-Dijon Vinaigrette (\$18)
 - Asian Stir-Fry Bowl** >>> Wild Rice, Kale Brussels Sprouts Slaw, Carrot, Zucchini, Radish, Green Bean, Yum Yum (\$15)
 - Spicy Caesar Salad** >>> Romaine, Parmesan, Croutons, Texas Pete Caesar Dressing (\$13)
- *Add Chicken (\$5) Steak (\$6) Shrimp (\$7) Fish (\$9)

*Ask for Blackened

HANDHELDS

served with rosemary fries sub veggie patty or chicken for beef burgers

- The Torta** >>> Fried Hoagie Roll, Grilled Steak, Citrus Slaw, Avocado, Tomatoes, Radish (\$15)
- Napa Club** >>> Roasted Turkey, Ham, Bacon, Avocado, Lettuce, Tomato, Cheese, Pesto Mayo (\$14)
- BLT Classic** >>> Housemade Bread, Bacon, Lettuce, Tomato, Pesto Mayo (\$13)
- Spicy Chicken Sandwich** >>> Chicken Tenders, LTOP and Blue Cheese Crumbles (\$15)
- Blue Collar Bologna** >>> Housemade Bread, Bologna, Pimento Cheese, Fried Egg (\$14)
- Philly Cheesesteak** >>> Hoagie Roll, Steak, Mushrooms, Grilled Onions, Sweet & Spicy Peppers, Five Cheese Provolone (\$15)

CHEF’S BURGERS

- Classic Burger** >>> Hunter Cattle Co. Beef Burger (½ lb) with LTOP (\$15)
- The Popper** >>> Hunter Cattle Co. Beef Burger (½ lb), LTOP, Fried Onion, Pickled Jalapenos, Bacon, Cheddar (\$16)
- Down South Burger** >>> Hunter Cattle Co. Beef Burger (½ lb) with LTOP, House Pimento Cheese, Fried Green Tomato (\$17)

WOOD-FIRED FLATBREADS

- Pizza Bianca** >>> House White Sauce, Pesto, Five Cheese, Broccolini (\$15)
- Steak & Arugula** >>> Steak, Arugula, Mozzarella, Oak Roasted Tomatoes, Onion, Blue Cheese (\$16)
- Wild Bill** >>> Grilled Chicken, Hot Sauce Drizzle, Onion, Mozzarella, Green Onion, Ranch (\$16)
- Margarita Party** >>> Fresh Tomatoes, Tomato Sauce, Mozzarella, Basil, Balsamic Drizzle (\$15)
- Piggy Sticks** >>> Tomato, Cheese, Bacon (\$14)

SIGNATURE DISHES

- Pimento Chicken** >>> Grilled Chicken Breast, House Gouda Pimento Cheese, Prosciutto, Oak Roasted Potatoes, Green Beans (\$22)
- Campfire Chicken** >>> Grilled Chicken Breast, Fried Onion Straws, Smoked Bacon, Habanero Jack Queso, House BBQ Sauce, Steak Fries, Grilled Veggies (\$25)
- Chicken & Waffles** >>> Crispy Waffle, Chicken Tenders, Syrup, Rosemary Fries (\$16)
- Kitchen’s Choice Mac & Cheese Bowl** >>> House Mac & Cheese with Chef’s Choice of Toppings (\$15)
- Grilled Cauliflower Steak** >>> Cauliflower Steak, Oak Roasted Potatoes & Mushrooms (\$14)
- Market Catch** >>> Seasonal Catch, Wild Rice, Yellow Squash & Zucchini, Lemon Herb Sauce (Market Price)
- Hunter Cattle Ribeye Steak** >>> 10-oz Hand-Cut Ribeye Steak, Oak Roasted Potatoes & Onions, Broccolini (\$32)
- Cast Iron Bourbon Steak** >>> Pan-Seared Hunter Cattle Ribeye Steak, Oyster Mushrooms, Bourbon Sauce, Blue Cheese Wedge Salad, Smashed Potatoes (\$42)

KIDDOS

- Chicken Tenders w/Fries (\$9)
- Cheese Flatbread (\$8)
- Mac & Cheese (\$8)
- PB & J w/Fries (\$8)

ON THE SIDE

- Rosemary Fries (\$5)
- Oak Roasted Potatoes (\$5)
- Brussels Sprouts (\$5)
- Broccolini (\$5)
- Green Beans (\$5)
- Side Salad (\$7)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gratuity added to parties of 10 people or more.

COCKTAILS

CRAFT COCKTAILS

- Wildberry Bourbon** >>> Bourbon, Rhoot Man Wildberry Coconut Mint Shrub, Ginger Beer, Mint (\$12)
- The 36** >>> Tequila, Rhoot Man Pineapple Cilantro Shrub, Honey Ginger Shrub, Lime (\$12)
- Cloud 9** >>> Gin, Giffard Violette, St. Germain Elderflower, Lime, Champagne (\$11)
- Lavender Lemonade** >>> Vodka, Lavender-Infused Syrup, Triple Sec, Violette, Lemon Wheel, Lavender Dust (\$12)
- Twilight** >>> Gin, Raspberry Framboise, Lemon, Egg White (\$12)
- Espresso Martini** >>> Vodka, Fresh-Brewed Savannah Coffee Roasters Espresso, Coffee Liqueur, Dash of Sweetness (\$12)
- Ode To Dave** >>> PiggyBack Rye Whiskey, Orgeat, Lemon, Egg White, Red Wine Float, Cinnamon Smoke Top (\$12)
- Pickled Bloody Mary** >>> Tito's Handmade Vodka with Bloody, Pickle Juice, Lemon, Celery, Olives, & House Spice Rim (\$12)

BUBBLES

Reserve de Beausoleil Premier Brut 1531 >>> Languedoc-Roussillon, France. Dry, medium-bodied, lightly fruity champagne with toast and mineral notes and balanced with crisp acidity and tiny, delicate bubbles. (\$9 BTG, \$34 Bottle)

ROSE

- Rosé All Day Grapefruit Spritz** >>> Languedoc, France. Organic, gluten-free, bubbly rosé with all-natural grapefruit. This Spritz is low in sugar and calories. (\$7 BTG, \$26 Bottle)
- Hogwash Rosé** >>> Central Coast, California. Fresh and lively aromas of white lily, nectarine, and mandarin orange. (\$10 BTG, \$38 Bottle)

WHITES

- Anfiteirão Vinho Verde** >>> Minho, Portugal. Light, airy white with slight effervescence. (\$7 BTG, \$26 Bottle)
- Vento di Mare Pinot Grigio** >>> Sicily, Italy. Organic, refreshing wine with delicious notes of pears and citrus fruit. (\$8 BTG, \$30 Bottle)
- Seventy Five Sauvignon Blanc** >>> Lake County, California. Medium-bodied with pear, lemon, apples, and wildflower honey. (\$10 BTG, \$38 Bottle)
- 2019 Ryan Patrick Naked Chardonnay** >>> Columbia Valley, Washington. A savory and refreshing style of Chardonnay with aromas of apple, pear, and slight hints of creme brulee and citrus. (\$9 BTG, \$34 Bottle)
- 2019 Aerena Chardonnay** >>> North Coast, California. Artfully crafted from two vineyards, Sonoma Mountain and Russian River Valley, the 2019 vintage has notes of pear, peach, caraway, toasted almonds, lime, and honey. (\$10 BTG, \$38 Bottle)

REDS

- 2018 Poppy Pinot Noir** >>> Monterey, California. Pressed and aged in neutral French oak barrels, the red fruit is bright with notes of raspberry and spice. (\$10 BTG, \$38 Bottle)
- 2018 SPN Red** >>> Vina de La Tierra de Castilla, Spain. Bright cherry color with violet hues, aromatic with ripe red fruits, pepper, and hints of green tea. (\$7 BTG, \$26 Bottle)
- 2016 Calipaso Cabernet Sauvignon** >>> Paso Robles, California. Classic Paso Cabernet Sauvignon with attractive aromas of ripe dark berries and cherries with well-integrated French oak. (\$10 BTG, \$38 Bottle)
- 2019 One Flock Zinfandel Blend** >>> Napa, California. Vibrant and juicy, bringing together California's finest grapes for premium quality, approachable wine. (\$10 BTG, \$38 Bottle)

on tap

- Creature Comforts Classic City.** Athens, Georgia. Clean, crisp, easy-drinking lager. 4.2%.
- Creature Comforts Tropicália.** Athens, Georgia. Juicy IPA with ripe passion fruit and citrus. 6.5%.
- Golden Road Mango Cart.** Los Angeles, California. Light, refreshing wheat ale with fresh mango. 4%
- Allagash Brewing White.** Portland, Maine. A full flavor, crisp, refreshing Belgian-style wheat beer. 5.2%.
- Three Taverns Rapturous Sour.** Atlanta, Georgia. Ask for current seasonal selection.
- Two Tides Co.** Savannah, Georgia. Ask for current seasonal selection.

craft can

- Three Taverns Bright Day Coming.** Atlanta, Georgia. Hazy IPA loaded with ripe oranges and melon. 5.5%.
- Southbound Mountain Jam.** Savannah, Georgia. Southern dry-hopped lager. 5%.
- Scofflaw Basement.** Atlanta, Georgia. Hop-forward, Northeast-style IPA with unfiltered haze, sweet finish. 7.5%.
- The Long Drink.** Finland. Iconic ready-to-drink Gin seltzer with natural grapefruit and juniper berries. 5.5%.
- Original Sin Craft Hard Cider.** New York. Dry Traditional cider, made with freshly pressed New York apples. 6%.

familiars

- Corona**
- Modelo**
- Miller Lite**
- Stella Artois**
- Guinness**
- Michelob Ultra**
- Bud Light**
- Yuengling**

CRAFT SPIRITS + BREWS + VINO

ASK FOR ADDITIONAL CRAFT ROTATORS ON TAP + CAN

BUY A ROUND FOR THE KITCHEN (\$8)