



SOCIAL HOUR

Daily 3pm-6pm

SMALL PLATES \$5

Bruschetta • pick two

- pimento cheese, chow-chow relish
- prosciutto, apples, fig jam, goat cheese
- mozzarella, tomatoes, arugula pesto
- bacon, smoked gouda, artichoke
- cured smoked salmon, dill-caper cream cheese, red onion*

Hummus • candied pepitas, crostini GFO

Pimento Cheese Fritters • chow-chow relish, green apple & celery salad, housemade buttermilk dressing

Deviled Eggs • sriracha or bacon truffle

LIBATIONS

COCKTAILS \$5.50

Well Drinks

Urban Manhattan • 4 Roses bourbon • chai vermouth • Breckenridge bitters • angostura • served up

Urban Mule • Bombora vodka • ginger agave • lime • soda

DRAUGHT BEER \$3.25

Kc Bier Company Dunkel

Dale's Pale Ale

WINE SPECIALS \$5.50

Red • White • Rosé

Red • White Sangria

THE FINE PRINT

*Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut based oils in most menu items. Please let us know if you are allergic to any foods.



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