



SMALL PLATES

JUMBO BLUEBERRY MUFFIN Whipped Butter	\$4
FRESH CUT FRUIT † Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries	\$4
YOGURT & BERRY BOWL † Vanilla Bean Greek Yogurt, Blackberries, Raspberries, Housemade Almond Granola	\$5
BOWL OF GRITS Choice of: Cheddar, Smoked Gouda, Bacon, Sausage Add an Egg: \$2 Cup of Grits: \$4	\$6
DILL CHICKEN SALAD CROISSANT Sweet Potato Fries	\$9
LOADED BISCUIT & GRAVY 🍴🍴 Gravy, Buttermilk Biscuit, Crispy Bacon, Cheddar Cheese, Scallions, Fried Egg	\$12
MONTE CRISTO Ham, Gruyere Cheese, Dijon Mustard, Mixed Berry Chutney, Béchamel Sauce, Fresh Cut Fruit	\$12
SOUTHERN BREAKFAST PLATE †† Bacon, Sausage, Eggs (2), Grits, Buttermilk Biscuit	\$14
GRILLADES AND GRITS 🍴🍴 Hickory Smoked Beef, Exotic Mushrooms, Roasted Garlic, Creamy Grits Add an Egg: \$2	\$16
SHRIMP SALAD ROLL Sautéed Shrimp, Mayo, Lemon, Parsley, Butter Toasted Bun, Sweet Potato Fries	\$18
DESSERTS <hr/>	
CHOCOLATE MOUSSE DOME Chocolate Cake, Dark Chocolate Mousse, Chocolate Glaze, Caramel Sauce, Peanut Brittle	\$8
STRAWBERRY SORBET † DF Two Scoops, Fresh Berries	\$5
VANILLA BEAN ICE CREAM † Two Scoops, Fresh Berries	\$5

**Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

† Gluten-free †† Gluten-free option available 🍴 Vegetarian 🍴🍴 Vegetarian option available DF Dairy-free option available



CRAFTED COCKTAILS

American Elder	\$10
Bourbon, Elderflower, Ginger Beer	
Bloody Mary	\$10
Vodka, Charleston Bloody Mary Mix	
Chocolate Covered Cherry Martini	\$10
Smirnoff Vanilla Vodka, Heering Cherry Liqueur, Godiva	
Cosmopolitan	\$10
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
Dark and Stormy	\$8
Goslings Black Seal Rum, Ginger Beer, Lime	
Negroni	\$10
Gin, Campari, Sweet Vermouth	
Stage Door Sour	\$10
Bourbon, Simple Syrup, Lemon Juice, Red Wine	
The Genevieve	\$10
Vodka, Pomegranate, Elderflower, Rosemary	
Un-Old Fashioned	\$10
Bulleit Rye Whiskey, Heering Cherry Liqueur, Orange Juice, Dash of Bitters, Club Soda	

SPECIALTY BEER

Heineken	\$5
Blue Moon	\$5
Corona Premier	\$5
Peroni	\$5
Sweetwater 420	\$5
Thomas Creek Red Ale	\$5
Trifecta IPA	\$5

DOMESTIC BEER

Coors Light	\$4
Miller Light	\$4
Yuengling	\$4

NON-ALCOHOLIC

Bottled Water*	\$2
San Pellegrino	\$3
Pepsi	\$2
Diet Pepsi	\$2
Sierra Mist	\$2
Ginger Ale	\$2
Ginger Beer	\$3
Tea (Sweet & Unsweet)	\$2
Heineken 0.0	\$5

*Bottled Water is allowed inside the Hall

WINE

Champagne, Sparkling	
Ruffino Prosecco, Italy 187 ml	\$9
Pol Remy Brut, France	\$32
Belstar Prosecco, Italy	\$36
Veuve Cliquot, Champagne	\$95
Schramsberg Blanc de Blancs, California	\$65
White	
Mirabello Pinot Grigio, Italy	\$8/\$32
Urban Riesling, Germany	\$8/\$32
Cambria Katherine's Vineyard Chardonnay, Santa Maria Valley	\$10/\$40
Side Bar Sauvignon Blanc, California	\$12/\$46
Crossbarn Chardonnay, California	\$48
Red	
Simple Life Pinot Noir, Napa	\$9/\$36
Periano Cabernet, California	\$9/\$36
Peirano Six Clone Merlot, California	\$9/\$36
Catena Padrillos Malbec, Argentina	\$9/\$36
Clos Troteligotte K-OR Malbec, France	\$12/\$46
Chateau Pilet Bordeaux Rouge, France	\$38
Joel Gott Cabernet, California	\$48
Coppola Zinfandel, Sonoma	\$50
Meiomi Pinot Noir, Monterey County	\$55
Belle Glos Pinot Noir, Santa Maria Valley	\$60
Other	
Sangria Lolea, No. 2 Sparkling White Sangria, Spain	\$9/\$36
Sunseeker Rose, California	\$10/\$40