BAR MENU 2018



COCKTAILS 9

JESUS MARIA

Patron, Cointreau, Orange Juice, Lime Juice, Simple Syrup

OLD FASHIONED

Muddled orange and Toschi Vignola Black Cherry, Maker's Mark, Simple Syrup, Soda

HEMINGWAY DAIQUIRI

Appleton Rum, Lime, Luxardo, simple syrup

CUCUMBER GIMLET

Muddled cucumber and lime, Hendricks, Lime Juice, simple syrup

PIMM'S CUP

Muddled lemon and cucumber, Pimm's, Gingerbeer, Ginger Juice

OXFORDIAN

Maker's Mark, Lemon Juice, Simple Syrup, topped with Prosecco

MOSCOW MULE

Tito's, Gingerbeer, Lime Juice, Ginger Juice

SNACKS

"THE GROCERY" BURGER

grilled 5.3 oz Johnny Snack burger, American cheese, lettuce, onion, pickle, mayo, mustard, and special sauce on a brioche bun - served with fries

12 / double patty 16.5 / add an egg 1.5

TIGER SAUCE CHICKEN WINGS (9)

sweet and spicy

SMOKED DEVILED EGGS

pickled red onion **4.5**

MUFFALETTA

the New Orleans classic

11.5 / add fries 3

GRILLED 44 FARMS HOT DOG

all beef hot dog, house-made chili, ketchup, Big Shot Mustard, grated cheddar, onion, bread and butter relish - served with fries

BABA GANOUSH

smoked tomato jam, pickled red onions, radish, herb marinated feta, lemon and basil oil, saba, pita

FRITES

with comeback **6.5**

SHRIMP & GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad Bacon

20