Dinner

SMALL PLATES

BREAD SERVICE *{for two}*
Bakehouse Eatery butterhorns, whipped honey butter / 4.5

OYSTERS ON THE HALF SHELL
rotating selections / MKT*

SOUTHERN CAESAR SALAD
local romaine wedge, boiled peanuts, fried speck, pickled okra, cornbread croutons, parmesan, caesar dressing / 17

GOOD OLE BOY SALAD
mixed greens, cherry tomatoes, cucumbers, carrots, bacon lardons, sunflower seeds, cheddar, croutons, buttermilk dressing / 17

ESCARGOT
garlic-herb, parmesan butter, grilled baguette / 14

CRAB CLAWS
cornmeal dusted, onions, jalapeños, lime / 38

DRUMETTES
spice rub, honey glaze, kimchi slaw / 19

SOUTHERN NOSH PLATE
fried green tomatoes, speck, house pickles, pepper jelly, pimento cheese, fried saltines, candied pecans / 26

ENTREES

HALIBUT
grilled shitake mushrooms, charred shishitos, fingerling potatoes, sweet corn miso puree, brown butter-lime sauce / 50*

SCALLOPS
orzo, grilled eggplant, tomatoes, radishes, green béchamel, chile-melon vinaigrette / 55*

FRENCHED CHICKEN
brussels sprouts, carrot-ginger purée, blackberry-bourbon reduction, yukon potato chips / 36*

PORK CHOP
soy glaze, pineapple rice, bok choy, tomatoes, peas / 36*

FILET
8 oz. center cut filet, seasonal vegetable, mushrooms, potato gratin, red wine reduction / 74*

FEATURED FARMS & MILLS

Short Creek Homestead
Albertville, AL

4G Farms
Grant, AL

Swimming Buck Farm
Horton, AL

Ironspring Orchard
Crossville, AL

Green Hills Hydroponics
Albertville, AL

for us to better serve you, modifications & substitutions are politely declined

splitting plates may incur additional charges

guests paying with cash will receive a 3.8% discount

After Dinner Service

FRENCH PRESS COFFEE

MAMA MOCHA'S COLOMBIA
huila lohas / 8

MAMA MOCHA'S SWISS WATER
brazilian roast decaf / 8

ESPRESSO / 8

CAPPUCCINO / 12.5

HOT CHOCOLATE / 8

HOT TEA / 8

Desserts

PEANUT BUTTER PIE
toasted meringue, banana chips / 16

BREAD PUDDING
blueberries, white chocolate, butter rum sauce, whipped cream / 16

TIRAMISU
lady fingers, espresso, sweet cream, cocoa / 14

SCOOPS:
VANILLA ICE CREAM / 6
SORBET / 7

Exécutive Chef / Owner: CRYSTAL MCKONE
Front of House Manager : NOAH BILBREY…*Sous-Chef* : ROBERT ENGLAND… *Bar Manager* : MATTHEW STOKES

Parties of 6 or more may incur an automatic 20% gratuity -- Incomplete checks are subject to an automatic 20% gratuity
In addition to menu prices, a 10% sales tax is added --A 10% city liquor tax is added to all cocktails & spirits

	By the Stem	By the Bottle
WHITES		
PIZZOLATO, Moscato (IT)	13.5	--
DR. LOOSEN, riesling (DE)	15.5	55
HYLAND ESTATE, chardonnay (OR)	18	63
BANFI, 'san angelo', pinot grigio (IT)	17	60
RAPAURA, sauvignon blanc (NZ)	17	60
DOMAINE REVERDY, sancerre (FR)	--	70
BUBBLES/ROSE		
PIZZOLATO, prosecco (IT)	13.5	65
DOMAINE FONTSAINTE, gris de gris rose (FR)	16	56
ANDRE CLOUET, champagne (FR)	--	100
LOUIS ROEDERER, cristal champagne (FR)	--	500
REDS		
ON (OUT OF NECCESSITY), pinot noir (OR)	20	70
TENUTA LA PERGOLA, monferrato rosso (IT)	14	49
RIDGE COAST RANGE, red blend (CA)	17	60
ORIN SWIFT, "You Had Me At Hell No" merlot (CA)	20	70
DRY CREEK VINEYARDS, cabernet sauvignon (CA)	18	63
BROC CELLARS, love red (CA)	--	55
PIATTELLI, reserve cabernet sauvignon (ARG)	--	60
OZV, zinfandel (CA)	--	63
AUSTIN HOPE, cabernet sauvignon (CA)	--	70
MONTSANTO, chianti (IT)	--	75
DONATI, cabernet sauvignon (CA)	--	78
TRUE MYTH, pinot noir (CA)	--	84
CHATEAU FORTIA, 'chateauneuf-du-pape' red blend (FR)	--	95
ANDIS, cabernet franc (FR)	--	100
BOTELLA BY SEA SMOKE, pinot noir (CA)	--	110
BARON DE BRANE, margaux (FR)	--	120
JEREMY ARNAUD, bourgogne rouge les veuillots (FR)	--	125
HALL, cabernet sauvignon (CA)	--	125
CAYMUS, cabernet sauvignon (CA)	--	140
GOLDSCHMIDT, 'forefather' cabernet sauvignon (OR)	--	130
HERVE SOUHAUT 'LA SOUTERONNE', gamay (FR)	--	132
BANFI, brunello di montalcino sangiovese (IT)	--	150
CA'MARCANDA, promis toscana rosso (IT)	--	155
PLUMPJACK, merlot (CA)	--	160
VENGE, cabernet sauvignon (CA)	--	172
MOLLYDOOKER, blue eyed boy shiraz (AUS)	--	182
NICKEL & NICKEL, 'DeCarle', cabernet sauvignon (CA)	--	190
CRANE ASSEMBLY, 'el coco' red blend (CA)	--	203
LAIL, 'blueprint' cabernet sauvignon (CA)	--	220
CHATEAU MALARTIC LAGRAVIERE, bordeaux (FR)	--	225
CHATEAU GRAND PUY LACOSTE, pauillac bordeaux (FR)	--	300
ODETTE, cabernet sauvignon (CA)	--	375

Cocktails

HOUSE CLASSICS

OTSH OLD FASHIONED
george dickel bourbon, vanilla simple, hoodoo, angostura & orange bitters / 18

FLORAS GARDEN
ketel one, aperol, lemon, simple, st germaine, rose topper / 17

MILE HIGH CLUB
sage brown butter infused whiskey, amaro, aperol, pineapple, lemon / 18

SEASONAL COCKTAILS



MAMA HAPPY
cathead, kahlua, vanilla simple, licor 43, chocolate bitters, cream / 16

NIPSEY DAISERS
cathead honeysuckle, hendricks grand cabaret, honey, lemon, grapefruit, st. germaine / 17 *w/scooter stick* / 20

BERRY TIPSY
tequila, lime, strawberry, basil orgeat syrup, grand marnier / 16

Beers

CRAFT + LOCAL

FAT BOTTOM, sandy blonde ale (Nashville, TN) / 8
MONDAY NIGHT BREWING, glow up shandy (Birmingham, AL) / 8
DAY DRINKING, watermelon rosé (WA) / 8
EDMUNDS OAST, arcade pale ale (Charleston, SC) / 8
BURIAL, shadowlock pilsner (Asheville, NC) / 8
GREEN MAN BREWING, lager (Ashville, NC) / 8
YAZOO BREWING, wild honey wheat (Nashville, TN) / 8
WESTBROOK, whipped pineapple gose (SC) / 8
OYSTER CITY, apalach ipa (FL) / 8

DOMESTIC

Michelob Ultra / 5
Coors Light / 5
Miller Lite / 5

IMPORT

Stella / 6

{BUY THE KITCHEN A ROUND / 25}