



Bar Menu

Hot Pretzel Baguette

Beer Mustard Butter

3

From the Raw Bar

Oysters Fresh Daily*, ½ dozen

14

Iced Jumbo Shrimp Cocktail, ½ dozen

15

Daily "Pick Three"

Your Custom Trio of Dips and Spreads with
Grilled Country Bread

13

- House Made Pimento Cheese
- Roasted Bell Peppers, Feta Cheese
- Tuscan White Bean, Crispy Prosciutto
- Great Lakes Smoked Whitefish
- Hand Cut Steak Tartare, Sriracha Aioli *
- Char Roasted Eggplant, Pesto, Toasted Pine Nuts
- Dill and Cucumber Tzatziki, Black Olive Tapenade
- Fresh Ricotta Cheese, Olive Oil, Mint,
Red Chili Pepper
- Goat Cheese, Spinach, Chopped Dates

Individual Portions

Single Portion of Above Dips and Spreads

5

BBQ Chicken Spring rolls

Smoked Blue Cheese Dipping Sauce

9

Baja Style Crispy Fish Tacos

Traditional Condiments, Spicy Aioli

12

Mini Pulled Pork Hand Pies

Carolina Sauce

8

Spicy Chili & Garlic Glazed "Tuk Tuk" Wings

Green Papaya Salad, Sesame & Scallions

11

Hoisin & Orange BBQ Glazed Pork Ribs

Asian "Quick Pickled" Cucumber Salad

11

The Big "O" Rings

Tower of Crisp Onion Rings, Comeback Sauce

7

Shrimp and Crab Nachos

Pepper Jack Cheese, Pickled Jalapeño

9

Crispy Point Judith Calamari

Chipotle Aioli

11

Key West Style Blackened Fish Sandwich

Sweet Potato Fries, Lime Mustard Remoulade

14

Twelve Buck Chuck*

BTS Custom Ground Beef, LTOP, Government Cheese
(AKA American), AP Sauce

12

High Thigh

Fresh Ground Chicken Patty, LTOP, Cheddar Cheese,
Lemon Garlic Aioli

12

Haight-Ashbury

Griddled Spicy Black Bean Patty, Pickled Slaw
Feta Cheese, Cilantro Raita & Sweet Potato Fries

12

**Don't forget to ask about our Late Night
Farm Bell Dinners for only \$12**