

## Snacks & Small Plates

- OLIVES & NUTS** mediterranean olives, picholine olives, candied pecans 5  
**HOUSE PICKLED VEGGIES** daily selection, green tomato hot sauce, sea salt 4  
**TRUFFLE-PARMESAN RAW FRIES** truffle oil, sea salt, parmesan, balsamic ketchup 6  
**BAKED GOAT CHEESE-ARTICHOKE DIP** basil, crackers, warm pita 9  
**3 CHEESE** Lindale aged gouda, Danish blue cheese, Thomasville Tomme, strawberry-pepper jam, Bell honey 12  
**VEGETABLE ANTIPASTO** marinated artichokes, roasted red peppers, shaved zucchini "salad", balsamic cipollini onions, pepperoncinis, mozzarella 10

## Flatbreads

- TWO CHEESE** manchego, parmesan, basil, tomato marinara 10  
**MARGHERITA** herb pesto, vine ripe tomatoes, grape tomatoes, mozzarella, parmesan 10  
**PESTO DUCK** house-braised duck confit, herb pesto, grape tomatoes, caramelized vidalias, blue cheese 11.5  
**P.A.T.** crispy pancetta, arugula, heirloom grape tomatoes, pesto cream, parmesan, balsamic reduction 11  
**LITTLE PIGGY** pork belly, bourbon bbq sauce, caramelized onion, bacon-cheddar pimento cheese 11

## Three Courses for \$27

choose one item from each section below                      A La Carte price follows each item  
*there is a \$3 upcharge to substitute an extra 1st course for dessert course*  
*we DO NOT split plates                      a \$5 extra plate charge is included when sharing any part of three-course dinners*

### 1<sup>st</sup> Course

- SHRIMP & CORN CHOWDER** Old Bay buttered croutons 7.5  
**CELLAR SPRING SALAD** mixed greens, manchego, candied pecans, strawberries, shaved onions, honey-balsamic vinaigrette 8.5  
**PORK BELLY BIBIMBOP** pickled vegetables, jasmine rice, sunny side up egg, gochujang 11  
**ROASTED BEET SALAD** arugula, toasted almonds, shaved onion, cucumbers, Bulgarian feta, caramelized shallot vinaigrette 9.5  
**DUCK CONFIT QUESADILLA** house-braised duck confit, goat cheese, roasted tomatoes, caramelized onions, horseradish-pepper cream, herb pesto 9.5  
**SEARED RARE YELLOWFIN TUNA NACHOS** green tomato salsa, cilantro sour cream, pepper jack cheese, pickled jalapeños 11

### 2<sup>nd</sup> Course

- CARIBBEAN JERK SEARED LANE SNAPPER** pineapple salsa, roasted jalapeño-honey aioli, saffron rice, cilantro-lime slaw 16  
**TOGARASHI SEARED SEA SCALLOPS** carrot-ginger coulis, kimchi cucumbers, gochujang honey, toasted sesame rice cake 18  
**PAN SEARED FLAT IRON STEAK** roasted garlic-Vidalia onion confit, red wine-rosemary reduction, creamed red potatoes, sautéed veggies 18  
**PANKO FRIED VEAL "SCALLOPINI"** pancetta-thyme bordelaise, crispy shallots, creamed red potatoes, bacon-tarragon sautéed green peas 17  
**VEGGIE FRITTO MISTO** parmesan fried eggplant, zucchini, squash, blistered grape tomatoes, herb orzo, shaved parmesan 14

**or choose any FLATBREAD listed above!**

### 3<sup>rd</sup> Course/Desserts

- BLACK CHERRY-RICOTTA CHEESECAKE** 8  
**TIRAMISU PARFAIT** 8  
**LEMON ICEBOX PIE** 8  
**SEARED POUNDCAKE** 8  
**CHOCOLATE-TOFFEE BREAD PUDDING** 8  
**DESSERT CHEESE** Danish blue cheese, Thomasville Tomme, honey, strawberry jam, crackers 8

*- we ask that you keep all substitutions to a minimum, and that they are mildly reasonable-*

*-Gluten-Free Diners: with respect to those that have severe gluten allergies, we may inquire as to the extent of your intolerance-*

*-20% gratuity is added to all parties of six or more-                      -a \$2 per person Cake Fee is added to parties who bring their own dessert -*

**Due to our limited amount of seating, we have to have a couple of rules...**

**-We cannot accommodate parties larger than 12 persons-**

**-All tables are reserved for Dine-In guests from 6 – 9 pm each night. Just eat something. Or sit at the bar or couch please-**

**Hopefully one day we will have more space. Until then, we thank you for your cooperation.**

**Owner & Executive Chef** – Ricky Mollohan

**Chefs** – Blythe Kelly, Rachel Tisdale, Tyler Bass

**General Manager** – Katy Porter

**Assistant Manager** – Steph Rusher

**Bar Extraordinaire** – Laurel Jeffries

**Part-Time Wine Shop Attendant** – Carlie Flowers

**Waitstaff** – Madison Pickrel, Julie Teal, Tori Cain, Morgan Dixon, Chelsea Diedrich

**Coolest Big Brother** – Max Mollohan

**Prettiest Sister** – Zoey Mollohan

**Inspiration by** – James "Stump" Johnson

please join us at our sister restaurants **Mr. Friendly's New Southern Café & Solstice Kitchen & Wine Bar**

\* Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness \*