

TO SHARE

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|  ONION RINGS \$10
Hand Battered Onion Rings, Cajun Remoulade |  FRIED GREEN TOMATOES... \$12
Cornmeal Breaded Green Tomatoes, Arugula Salad, Whipped Goat Cheese | PIMENTO CHEESE BALLS... \$10
Deep Fried House-Made Pimento Cheese Balls, <i>Five Brothers</i> Select Sauce & Evan Williams Roasted Red Pepper Jelly |
|  DEILED EGGS \$10
Beet-Soaked Eggs, Miso Yolk Filling, Fried Leeks | FOUNDERS BOARD \$32
Wagyu Salami, Rotating Cheeses, Pickled Vegetables, Lavash, Elijah Craig Preserves | |

SALADS

Add Grilled Chicken (\$5.00) or Fried Chicken (\$7.00). Available Dressings: House Ranch, Bleu Cheese, Tahini Ranch, Red Wine Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Elijah Craig Bourbon Caesar

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|  STRAWBERRY SPINACH \$16
Spring Greens, Baby Spinach, Fresh Strawberries, Red Onions, Candied Pecans, Goat Cheese Crumbles, Creamy Balsamic Vinaigrette | |
|  COBB SALAD \$18
Chopped Greens, Tomato, Bacon, Grilled Chicken, Egg, Avocado, Chives, Blue Cheese Crumbles, Red Wine Honey Vinaigrette | |
|  CAESER SALAD \$14
Crisp Romaine Lettuce, Grilled Lemon, Croutons, Fresh Parmesan, Tossed in House-Made Elijah Craig Bourbon Caesar Dressing | |
|  KALE SALAD \$14
Fresh Kale, Roasted Sweet Potato, Grape Tomatoes, Pickled Red Onion & Fresno Peppers Tossed in House-Made Tahini Ranch | |

SOUPS

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|  CREAMY TOMATO BASIL \$7 | |
| SOUP OF THE DAY \$9 | |

SANDWICHES

Served with a side of your choice. Gluten free bun available upon request.

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|  PESTO CHICKEN SALAD \$16
Herb Roasted Chicken, Dried Apricots, Bourbon Walnuts, Bib Lettuce, Fresh Pesto, Croissant Bun | |
|  SMASH BURGER \$21
Double Wagyu Beef Patties, Sharp Cheddar Cheese, Bacon, House Burger Sauce, Lettuce, Tomato, Red Onion, Larceny Pickles on a Brioche Bun | |
|  FRIED CHICKEN CUTLET \$18
Ale-8-One Brined Chicken Breast, Apple & Cabbage Slaw, Larceny Pickles, Five Brothers House Sauce | |

MAINS

SHRIMP & GRITS..... \$21
Jalapeño Cheese Grits, Blackened Shrimp, Tomato Gravy

 **OPEN-FACED REUBEN**..... \$16
House Corned Beef, Spring Valley Farms Chow Chow, Sauerkraut, Swiss Mornay, Marbled Rye

CHICKEN & DUMPLINGS..... \$20
Roasted Chicken, Matzah Ball Dumplings, Green Onion, Carrots

GRILLED CHEESE & TOMATO SOUP..... \$18
Five Brothers Cheese Blend, House-Made Sourdough, Creamy Tomato Basil Soup (add Bacon +\$2)

 **MAX'S GARDEN** \$16
Seasonal Vegetables & Spreads, Toasted Flatbread

SIDES

 **HAND-CUT FRIES**.....\$5

 **KETTLE CHIPS**\$5

JALAPEÑO CHEESE GRITS.....\$5

 **SEASONAL VEGETABLES**\$5

 **HOUSE SALAD**\$5

DESSERTS

 **HEAVENLY ICE CREAM FLOAT**.....\$8
Vanilla Ice Cream, Oak Creek Barrel Aged Blonde Root Beer
Add a pour of Evan Williams Signature Black Label \$5

BOURBON BALL CHOCOLATE CAKE...\$10

SEASONAL DESSERT MARKET \$

CAN BE MODIFIED & OR IS



GLUTEN FREE



DAIRY FREE

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.*

Monday – Saturday: 11:00 AM – 4:30 PM
Sunday: 1:00 PM – 4:30 PM