

STARTERS

THIGH HIGH CHICKEN BISCUITS

Three biscuits topped with Chef Art's famous fried chicken thighs and B&B pickles. Drizzled with hot honey | 20



**CHURCH LADY
DEVILED EGGS** ^{CS}

Southern-style deviled eggs | 14

**BEE HAVEN BAY FRIED
GREEN TOMATOES**

Shaved ham, remoulade sauce and dressed local greens | 18

FRIED PICKLES

Hand-cut spears are pickled in-house, crispy fried and served with remoulade | 16

BUNCH OF PUPPIES

House-made hushpuppies served with pimento cheese and red jalapeño jelly | 16

New **BACON-WRAPPED SHRIMP**

Tossed in our house-made hot honey and served over lightly dressed greens with a remoulade dipping sauce | 18

**KEY WEST SHRIMP
COCKTAIL**

Seasoned shrimp tossed with avocado, mango, cucumber and our house-made cocktail sauce. Served with buttermilk crackers | 19

JASPER BOARD

An array of Southern charcuterie. Shaved honey ham, smoked sausage, pimento cheese, smoked salmon dip, tomato-bacon jam, B&B pickles, crostini and crackers | 28

SALADS & SUCH

FRIED CHICKEN SALAD

CRISPY FRIED CHICKEN OVER MIXED GREENS. PECAN-SMOKED BACON, EGG, HEIRLOOM CHERRY TOMATOES, RED ONION AND CUCUMBER TOSSED WITH ICEBOX DRESSING. HOUSE-MADE CROUTONS AND FRESH HERBS | 22

New **SOUTHERN COBB SALAD** ^{CS}

Smoked turkey with corn, cheese, avocado, onions, pecan-smoked bacon, cucumber, tomato and a sliced hard-boiled egg. Served over spring mix and romaine with choice of dressing | 22

HARVEST SALAD

Mixed greens tossed with fire-roasted red peppers and corn, shredded white cheddar cheese, heirloom cherry tomatoes and house-made balsamic dressing. Topped with grilled chicken, avocado and hushpuppies | 22

ADDIE MAE'S CHICKEN & DUMPLING SOUP

Simple, delicious and filled with house-made dumplings, chicken and veggies. Just like Momma used to make | 16

SIDES

- ◆ Creamy Mashed Potatoes | 8 ^{CS}
- ◆ Momma's Mac and Cheese | 10
- ◆ Braised Kale & Collards | 7 ^{CS}
- ◆ Southern Green Beans | 8 ^{CS}
- ◆ Sweet Potato Mash | 9 ^{CS}
Topped with torched marshmallows
- ◆ Grilled Asparagus | 9 ^{CS}
- ◆ Broccoli & Bacon Salad | 7 ^{CS}
- ◆ Southern Slaw | 7 ^{CS}
- ◆ Bradley's Grits | 8 ^{CS}
- ◆ French Fries | 7
- ◆ Broccoli | 9 ^{CS}

PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Due to the hand-crafted nature of many items (and variations in vendor supplied ingredients) we cannot make a guarantee regarding the allergen content of an individual menu item. Guests with a special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and are individually responsible for ensuring that any such menu item meets their individual dietary requirements.

A suggested gratuity of 20% will be added to the bill for parties of 6 or more guests..

BUNS & SUCH

Served with house-made barbecue chips drizzled with icebox dressing

FRIED CHICKEN SANDWICH

BUTTERMILK-BRINED FOR 24 HOURS AND HAND-BATTERED, DRESSED WITH HOT SAUCE AIOLI, ICEBERG LETTUCE, TOMATO AND BREAD AND BUTTER PICKLES | 21

New **BRAISED BEEF SANDWICH**

Slow-cooked pot roast topped with roasted red peppers, melted Swiss, horseradish cream sauce, and a lightly dressed arugula salad. Served on a fresh Cuban roll | 24

THE ART BURGER*

Two beef patties topped with American cheese, Art's special sauce, tomato-bacon jam, lettuce, tomato, onion and pickles on a brioche bun | 20

CUBAN SANDWICH

House-smoked pork, shaved country ham, house-made pickles, yellow mustard and Swiss cheese pressed between slices of fresh Cuban bread | 20

ART'S HOT CHICKEN SANDWICH

Crispy-fried chicken breast tossed in our buffalo-style hot sauce and dressed with ranch slaw, B&B pickles and a drizzle of icebox dressing | 22

CATFISH SANDWICH

Crispy-fried Gulf Coast catfish fillet topped with lettuce, tomato, and remoulade sauce on a brioche bun | 20

THE COUNTRY CLUB

Grilled chicken topped with white cheddar, pecan-smoked bacon, red jalapeño jelly, lettuce and tomato on a brioche bun | 22

MAIN PLATES

ART'S FAMOUS FRIED CHICKEN

BUTTERMILK-BRINED FOR 24 HOURS THEN PERFECTLY FRIED. SERVED WITH CREAMY MASHED POTATOES. A CHEDDAR DROP BISCUIT AND LOVE | 34

MEATLOAF MAIN PLATE

House-made meatloaf served with creamy mashed potatoes, Southern green beans and a cheddar drop biscuit | 30

SMOTHERED CHICKEN

Chef Art's famous fried chicken thigh atop creamy mashed potatoes and sauteed broccolini, smothered in house-made onion gravy and topped with crispy bacon | 32



SKILLET-FRIED CHICKEN PAILLARD

Art's spin on piccata. Buttermilk-brined chicken is pounded thin, hand-breaded and skillet-fried, then topped with lemon butter, garlic and capers. Served with roasted potatoes and grilled asparagus | 32

FRIED CHICKEN & DOUGHNUTS

Two pieces of Chef Art Smith's famous fried chicken served with EVERGLAZED's hand-crafted glazed donuts and creamy mashed potatoes | 32

New **BARBECUE SALMON** ^{CS}

Cured for 24 hours in a dry rub, grilled, and basted with our house-made barbecue sauce. Topped with crispy potato strings and served with creamy mashed potatoes and grilled asparagus | 38

COUNTRY FRIED STEAK

Perfectly seasoned, lightly battered then fried and topped with sawmill gravy. Served with creamy mashed potatoes, Southern green beans and a cheddar drop biscuit | 34

New **SOUTHERN POT ROAST** ^{CS}

Slow-cooked braised beef with roasted tomatoes, house-made demi-glace and lemon butter sauce. Served with creamy mashed potatoes, broccolini, and carrots | 42

CHARGRILLED CHICKEN ^{CS}

Two grilled chicken breasts served with sliced avocado, creamy mashed potatoes and a cup of our broccoli & bacon salad | 30

SHRIMP & GRITS ^{CS}

Pan-seared shrimp with tomato gravy and Tasso ham served over creamy Bradley's grits with a cheddar drop biscuit | 30

^{CS} Gluten-sensitive items are modified to be made without gluten-containing ingredients. These kitchens are not free of gluten and thus cross-contact of gluten-free items with other food items that contain gluten is often possible.



ONE SIP TESTS YOUR GRIT. ONE GLASS PROVES IT.

RUMSHINE PUNCH

Strawberry RumShine, blackberry brandy, banana liqueur, pineapple juice and house-made grenadine

STRAWBERRY LEMONADE

Strawberry moonshine, freshly muddled strawberries, lemonade and strawberry puree

OUR STRONGEST SHINE ON TAP.

BLUE HOOCH

Blue Flame moonshine, lemon-infused moonshine, blue curacao, house-made simple syrup, fresh lemon juice and a splash of soda water.

MOONSHINE MARGARITA

Tequila, moonshine with a splash of fresh-squeezed orange and lime

SWEET TEA SHINE

Sweet tea, fresh-squeezed lemon and American Born Dixie moonshine

16-ounce Cocktails

\$16

22-ounce Jumbo Squeeze

\$24

22-ounce Refills

\$16

SHINE FLIGHT

Take flight with a taste of all five of our Shines on Tap flavors!

\$36

ASK YOUR SERVER FOR A MOONSHINE & WHISKEY MENU

CRAFT COCKTAILS

FLORIDA CRUSH | 14

Tito's Handmade Vodka muddled with orange and strawberries, a splash of fresh squeezed Florida orange juice and agave syrup

CUCUMBER COOLER | 14

Tito's Handmade Vodka with lime juice, simple syrup and crisp cucumber slices

WOODFORD BLUES | 15

Homecomin's own Woodford Reserve Private Select Bourbon, blueberry puree and agave

SPICY WATERMELON MARG | 15

Dobel Anjeo and Dobel Diamante tequilas, chili simple syrup and fresh watermelon

MULESHINE | 15

American Born Moonshine, peach puree fresh lime juice and a splash of Q Spectacular Ginger Beer

MOONSHINE MASH | 15

Watermelon-infused moonshine, fresh watermelon, lime juice and simple syrup

STRAWBERRY RANCH WATER | 16

Dobel Diamante tequila, muddled strawberries and lime, agave syrup, splash of Topo Chico and tajin rim

ESPRESSO MARTINI | 15

Mr. Black Coffee Liqueur, caramel vodka and cold brew concentrate are shaken to a frothy delight

New **FIRST CLASS FIG | 17**

A modern take on the classic Paper Plane. Hemmingway Rye mixed with Aperol, amaro, fig puree and fresh squeezed lemon. Finished with a frothy top and a dried fig

WHITE PEACH SANGRIA | 16

Peach moonshine, La Perlina Moscato and fresh peach puree muddled with orange and mango. Garnished with a moonshine-soaked peach wedge

TROPICAL ITCH | 18

Woodford Britton Barrel Select Bourbon, Plantation OFTD Rum, Cointreau, passionfruit, pineapple and lemon juices garnished with your very own bamboo back scratcher

THE HONEYBEE | 16

Tom Cat Gin, honey syrup and fresh squeezed lemon topped with house-made honey foam

OLD FASHIONED ELDER | 16

Michter's Bourbon, St. Germain Elderflower, dash of bitters, and fancy cherry

New **OLD CUBAN | 16**

Diplomatico Reserve Rum, lime, house-made simple syrup, dash of bitters. Topped with prosecco and fresh mint

WINES

REDS

glass | bottle

House Pinot Noir	10 40
La Crema Pinot Noir	16 64
House Merlot	10 40
The Stag Red Blend	14 56
House Cabernet	10 40
Hess Allomi Cabernet	18 72
Honig Cabernet	19 76
Orin Swift Merlot	16 64
King Estate Pinot Noir	14 56

WHITES

glass | bottle

House Chardonnay	10 40
Raeburn Chardonnay	14 56
House Pinot Grigio	10 40
Santa Margherita Pinot Grigio	17 68
House Sauvignon Blanc	10 40
La Perlina Moscato	12 48
Honig Sauvignon Blanc	14 56
La Marca Prosecco	14 56
Coppola Prosecco Rosé	14 56
RoseBlood Rosé	14 56
Schramsberg Blanc de Blancs	36
Half Bottle	

COLD CANS

MILLER LITE | 7

Milwaukee, WI | American Lager

MICHELOB ULTRA | 7.5

St. Louis, MO | American Lager

MODELO | 8

Mexico | Lager

STELLA ARTOIS | 9

Belgium | Euro Pale Lager

COORS LIGHT | 7

Golden, CO | Light Lager

ROTATING CRAFT | 10

Ask Your Server

VON TRAPP DUNKEL | 10

Austria | Dunkel Style Beer

FLORIDA AVENUE IPA | 9

Wesley Chapel, FL | American IPA

ORANGE BLOSSOM PILSNER | 9

Orlando, FL | Honey Pilsner

ORANGE BLOSSOM CITY BEAUTIFUL | 9

Orlando, FL | American IPA

CROOKED CAN SPACE COWBOI HAZY | 10

Orlando, FL | Double Hazy IPA

FLORIDA AVENUE LUMINESCENCE | 9

Wesley Chapel, FL | Hazy IPA

CROOKED CAN FLORIDA SUNSHINE | 10

Orlando, FL | Pilsen Malt Lager

YUENGLING | 7.5

Pottsville, PA | Amber Lager

HIGH NOON | 10 ^{GS}

Flavored Hard Seltzer