



## Small Plates

### Burrata "Mozzarella" | \$14

arugula | candied walnuts | roasted butternut squash  
balsamic drizzle | crostini

### Crab "Rangoon" Egg Roll | \$17

crab | scallion cream cheese | thai sweet chili sauce

### Barbacoa Braised Beef Short Rib "Nachos" | \$16

pickled red onion | cilantro | jalapeno | avocado lime  
crema | radish | queso fresco | crispy corn tortillas

### Truffle Fries | \$12

smoked sea salt | lemon rosemary aioli

### Crispy Brussel Sprouts | \$15

flash fried | chipotle honey | candied walnuts

## Handhelds

Served on toasted Brioche bun with chips & pickle  
substitute fries | \$3                      gluten free bun | \$2

### Crab Cake Sandwich | \$19

Maryland style crab cake | lettuce | tomato  
red onion | remoulade

### Buttermilk Fried or Grilled Chicken Sandwich | \$16

lettuce | tomato | red onion | spicy Nashville mayo

### Barn Smash Burger | \$16

2 (4 oz) griddled smashed beef patties | Cooper cheddar  
lettuce | tomato | red onion | bistro sauce

### Smoked Cheddar Burger | \$17

8 oz grilled beef burger | smoked cheddar | arugula  
caramelized onion bacon jam | jalapeno aioli

## From the Garden

### Soup du jour | \$10

chef's seasonal inspiration

### Warming Potato & Leek Soup | \$10

crispy pancetta | cream

### Grecian Quinoa Bowl | \$13

quinoa | tomato | kalamata olives | banana pepper  
cucumber | red onion | feta | Gazebo Room dressing  
bed of mixed greens

### Caesar Salad | \$12

romaine lettuce | Caesar dressing | herbed croutons  
parmesan cheese

### AB Winter Salad | \$13

kale | shaved brussel sprouts | arugula | roasted  
butternut squash | dried cranberries | candied walnuts  
red wine vinaigrette

### House Salad | \$10

mixed greens | tomato | cucumber | carrot | radish  
white balsamic vinaigrette

Add a protein to any salad

6 oz grilled or blackened chicken | \$8

4 oz crab cake | \$14

4 oz filet mignon | \$17

6 shrimp | \$10

## Entrees

### Maryland Style Lump Crab Cakes | \$38

smoked cheddar mac & cheese | crispy brussel sprouts  
remoulade

### Braised Short Rib Pappardelle | \$28

cabernet sauvignon | rosemary | portobella mushrooms  
dressed arugula | parmesan

### Miso Roasted Halibut Fillet | \$40

kimchi fried rice | sesame broccolini | scallion chimichurri

### Grilled Chile Rubbed Filet Mignon | \$42

8 oz filet | sweet potato silk | broccolini | plum sauce

### Buttermilk Fried Chicken | \$27

chicken breast | sweet potato silk | hot honey drizzle  
braised collards greens & ham hock

### Shrimp & Crab Scampi | \$32

bucatini pasta | olive oil | garlic | lemon | white wine  
tomato | spinach | finished with butter

## Sweets

### Creme Brulee | \$9

vanilla cream custard | caramelized sugar

### Sticky Bun | \$10

house made sticky bun | a la mode

### Urban Churn Ice Cream | \$8

locally made | assorted flavors

### Dessert Special | \$10

Chef's seasonal inspiration

## Wine

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### Sparkling *glass | bottle*

Cava Brut \$11 | \$36  
Biutiful | Spain

### White *glass | bottle*

Moscato \$14 | \$42  
Ricossa Antica Casa | Piedmont, Italy

Riesling \$12 | \$36  
Prost | Mosel, Germany

Pinot Grigio \$9 | \$30  
Ca del Sarto | Abruzzo, Italy

Sauvignon Blanc \$10 | \$33  
Cathedral Cove | New Zealand

Chardonnay \$12 | \$36  
Cannonball | California

### Rose *glass | bottle*

Forever Summer \$12 | \$36  
Mirabeau | France

### Red *glass | bottle*

Birds of Prey Red Blend \$14 | \$42  
Aviary | Napa, California

Pinot Noir \$10 | \$30  
Lesse-Fitch | California

Merlot \$10 | \$30  
Oxford Landing Estates | Australia

Cabernet Sauvignon \$15 | \$45  
Liberty School | Paso Robles, California

Tempranillo \$12 | \$36  
Vina Bujanda | Rioja, Spain

Malbec \$10 | \$30  
Minimalista | Argentina

## Beer

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Draft *ask your server for today's draft list*

### Bottles & Cans

Budweiser | Bud Light | \$5  
Miller Lite | Miller High Life | \$5  
Coors Light | \$5  
Michelob Ultra | \$5  
Yuengling Lager | \$5  
Twisted Tea | \$6  
Corona | Corona Light | \$6  
Angry Orchard | \$6  
Heineken | \$6  
Stella Artois | \$6  
Leffe Blonde | \$6  
Sam Adams Boston Lager | \$6  
New Trail Crisp Lager | \$6  
Troegs Perpetual | \$6.50  
Blue Moon | \$6.50  
Goose Island IPA | \$6.50  
Dechutes Black Butte Porter | \$6.50  
High Noon | \$7  
Troegs Black Cherry Limeade | \$7  
Troegs Peach Orangeade | \$7  
New Trail Broken Heels IPA | \$7  
Golden Road Mango Cart | \$7  
Guinness | \$7  
Rotunda Rainbow Nerdz | \$9

### Non Alcoholic

Heineken [0.0] | \$5  
Kaliber [0.5] | \$6  
Guinness [0.5] | \$6  
Lagunitas IPNA [0.5] | \$6  
Athletic Upside Dawn Golden | 0.5% | \$7

## Cocktails

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### Signature

The Sportsman | \$16  
Bluebird Sportsman bourbon  
campari | sweet vermouth | orange peel

Boiling Springs | \$16  
rye whiskey | dry vermouth  
luxardo | bitters | smoked

Train Car | \$15  
cherry infused cognac | lemon juice  
Grand Marnier | dried cherry

Blood Orange Old Fashioned | \$16  
Maker's Mark | blood orange puree  
Cointreau | luxardo | orange bitters

The C.E.O. | \$13  
orange vodka | Cointreau  
blood orange puree | citrus soda

### Seasonal

Rosemary Lemonade | \$13  
Revivalist botanical gin | simple syrup  
lemon | sugared rosemary sprig

Spiced Winter Margarita | \$13  
tequila | lime juice | spiced simple syrup  
pomegranate juice | pink sea salt rim

AB Mule | \$12  
vodka | ginger beer | pomegranate juice | lime  
mint & lime wedge garnish