Potato and Pimento Cheese Croquettes 6
with buttermilk-jalapeno dip  v

Pickle-Brined Crispy Chicken Wings 8
with buttermilk-jalapeno dip

Deviled Ham Tea Sandwiches 8.5
with sweet pickles and whipped, local honey mustard

Blue Corn and Avocado Tostada 10
with marinated crab, finger lime, sorrel, and black sesame tahini  gf

Berbere-Spiced Sweet Potato Fries 7
with vanilla and chamomile-infused maple cream dip  v

Feta Cheese with Garlic-Roasted Olives 10
whipped local feta, preserved lemon, and salt and pepper crostini  v

Weekly Charcuterie Plate 16
with house-made accompaniments

Flatbread of the Day 14
artisanal flatbread with seasonal vegetables and cheeses

Panini of the Day 12
craft charcuterie and cheese, freshly prepared, and served with fries

v vegetarian  vg vegan  gf gluten-free
SIGNATURE COCKTAILS

Fountain Lady  14
Suntory whisky, Drambuie, muddled clementine, cinnamon, and clove bitters

Ariel  14
Muddled grapefruit, grapefruit juice, Hayman's gin, sweet vermouth, Campari, and aquafaba

Rose Mallow Margarita  8
Hibiscus simple syrup, tequila, triple sec, fresh lime and lemon juice

11/75  8
Hayman's gin, fresh lemon juice, hibiscus simple syrup, and prosecco

Eleven Gibson  8
House-infused cucumber vodka, dry vermouth, and cocktail onion

DRAFT BEER  6

DAILY SELECTIONS ON TAP

Bentonville Brewing Co.
Black Apple Hard Cider
Fossil Cove
Ozark Beer

WINE  8

Imagery  WINE BY THE GLASS

Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir

HAPPY HOUR

Half-price beer and wine
Take advantage of our weeknight happy hour special. Wednesday–Friday, 4 to 6:30 pm