SIGNATURE PLATES

North Forest Flatbread  16
Thyme-roasted shiitake mushrooms, roasted garlic, fresh mozzarella, arugula, and Alabama white BBQ sauce
+3 Add shaved country ham

Grilled Fontanini Sausage  13
Grilled sausage link, classically prepared Beluga lentils, and whole–grain mustard  gf

Grilled Chicken Thigh Skewers  12
Black pepper vanilla glaze, cured egg yolk, shaved Brussels sprout slaw  gf

Signature Soup of the Day  Cup 5 | Bowl 8
Rotating selection of seasonal soup with grilled ciabatta

Cranberry White Chocolate Crème Brûlée  9
With hazelnut and candied orange zest  gf

SHAREABLES

Pimento Cheese Toast  11
With truffle salt and vinegar potato chips, grilled ciabatta  v

Herbed-Parmesan Truffle Fries  10
With Comeback sauce  v, gf

Weekly Charcuterie Plate  20
With house-made accompaniments

v  vegetarian  vg  vegan  gf  gluten-free
SIGNATURE COCKTAILS

Thinking Cap 14
“Cheers to 10 Years” anniversary gin, coffee liquor, crème de cacao, cold brew, absinthe, and tonic water

Tequila Mockingbird 11
Tequila, apple cider, lime juice, and honey simple syrup

Ginger All the Way 12
Dark rum, allspice Dram, gingerbread syrup, clove bitters, and ginger beer

Smokey and the Bandits 14
Rye whiskey, Earl Grey simple syrup, muddled lemon, bitters, and smoked rosemary

Old No. 11 12
“Cheers to 10 Years” anniversary gin, Angostura bitters, sugar, and a burnt orange peel

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