

## 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

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## 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