

SIGNATURE PLATES

North Forest Flatbread 16

Thyme-roasted shiitake mushrooms, roasted garlic, fresh mozzarella, arugula, and Alabama white BBQ sauce

+4 Add shaved country ham

Grilled Fontanini Sausage 13

Grilled sausage link, classically prepared Beluga lentils, and dark-beer whole-grain mustard

Grilled Chicken Thigh Skewers 12

Black pepper vanilla glaze, cured egg yolk, shaved Brussels sprout slaw

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

SHAREABLES

Pimento Cheese 11

With truffle salt and vinegar potato chips, grilled ciabatta *v*

Herbed-Parmesan Truffle Fries 10

With Comeback sauce *v*

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