# Cellar Selections

## Sparkling Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Marca, DOC Prosecco, Italy</td>
<td>10.25</td>
</tr>
<tr>
<td>Stanford Governor’s Cuvée, California</td>
<td>9.25</td>
</tr>
</tbody>
</table>

## White Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Callaway Vineyard, Chardonnay, California</td>
<td>7.25</td>
</tr>
<tr>
<td>Kendall-Jackson, Vintner’s Reserve, Chardonnay</td>
<td>12.25</td>
</tr>
<tr>
<td>Sonoma-Cutrer, Chardonnay, California</td>
<td>15.25</td>
</tr>
<tr>
<td>Stella Rosa, Moscato, Italy</td>
<td>9.25</td>
</tr>
<tr>
<td>Handcraft, Pinot Grigio, California</td>
<td>8.25</td>
</tr>
<tr>
<td>Stellina di Notte, Pinot Grigio, Italy</td>
<td>10.25</td>
</tr>
<tr>
<td>Chateau Ste. Michelle, Riesling, Washington State</td>
<td>9.25</td>
</tr>
<tr>
<td>Day Owl, Rosé, California</td>
<td>8.25</td>
</tr>
<tr>
<td>Rodney Strong, Sauvignon Blanc, California</td>
<td>10.25</td>
</tr>
<tr>
<td>Esk Valley, Sauvignon Blanc, New Zealand</td>
<td>12.25</td>
</tr>
</tbody>
</table>

## Red Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Callaway Vineyard, Cabernet Sauvignon, California</td>
<td>7.25</td>
</tr>
<tr>
<td>Louis M. Martini, Cabernet Sauvignon, California</td>
<td>11.25</td>
</tr>
<tr>
<td>Kendall-Jackson, Cabernet Sauvignon, California</td>
<td>13.25</td>
</tr>
<tr>
<td>Don Miguel Gascon, Malbec, Argentina</td>
<td>9.25</td>
</tr>
<tr>
<td>Callaway Vineyard, Merlot, California</td>
<td>7.25</td>
</tr>
<tr>
<td>Chateau St. Jean, Merlot, California</td>
<td>12.25</td>
</tr>
<tr>
<td>Acacia, Pinot Noir, California</td>
<td>11.25</td>
</tr>
<tr>
<td>Erath Winery, Pinot Noir, Oregon</td>
<td>15.25</td>
</tr>
<tr>
<td>Apothic Red, Winemaker’s Blend, California</td>
<td>10.25</td>
</tr>
<tr>
<td>Ravenswood, Zinfandel, California</td>
<td>12.25</td>
</tr>
</tbody>
</table>

# Cocktails

## Rosemary Gin Spritzer / 10.25
- Drumshanbo® Gunpowder Irish Gin, House-made Rosemary Simple Syrup, Fresh Lemon Juice, Seltzer, Rosemary Sprig

## Georgia Peach Margarita / 9.25
- Altos® Tequila, Peach Schnapps, Fresh Lemon & Lime Juice, Sugar Rim

## Mint Julep / 10.25
- Michter’s® Small Batch Bourbon, Martel Cognac, Mint Simple Syrup, Seltzer, Mint Sprig

## Spicy Mule / 12.25
- Belle Isle® Honey Habanero Moonshine, Fresh Lime Juice, Ginger Beer, Habanero Salt

## Classic Daiquiri / 9.25
- Captain Morgan® White Rum, Fresh Lime Juice, Sugar

## Rye Old Fashioned / 10.25
- Bulleit® Rye, Sugar Cube, Bitters, Lemon & Orange Twists, Luxardo Cherry

## Cason’s Signature Bloody Mary / 11.25
- Crop® Organic Cucumber Vodka, Fresh Lime Juice, Lemon, Cured Beef Jerky, BBQ Salt Rim

## Scarlet Belle / 10.25
- Blueberry-Lime Infused Titos® Vodka, Fresh Lemon & Lime Juice, Sparkling Wine

## Tequila Honeysuckle / 9.25
- Altos® Tequila, Fresh Lime & Orange Juice, Local Honey, Habanero Salt

## Espresso Russian/ 10.25
- Belle Isle® Coffee Moonshine, Cream, Kahlúa® Liquor, Cocoa Dust
SCOTCH, BOURBON & WHISKEY

SCOTCH

Balvenie® 12 year 13.25
Chivas Regal® 12 year 10.25
Chivas Regal® 18 year 18.25
Chivas Regal® 25 year 52.25
Glenfiddich® 12 year 10.25
Glenlivet® 12 year 12.25
Glenlivet® 15 year 18.25
Johnnie Walker® Black 10.25
Johnnie Walker® Blue 34.25
Macallan® 12 year 12.25
Macallan® 18 year 35.25
Oban® 14 year 14.25
Tomatin® 12 year 9.25

BOURBON & WHISKEY

13th Colony® Southern Bourbon 11.25
Angel’s Envy® Bourbon 14.25
Basil Hayden® Bourbon 14.25
Blade and Bow® Bourbon 13.25
Blanton’s® 13.25
Booker’s® Bourbon 16.25
Bulleit® 9.25
Bulleit® Rye 12.25
Crown Royal® Special Reserve 13.25
Crown Royal® XO 14.25
Elijah Craig® Small Batch Bourbon 9.25
Four Roses® Single Barrel 13.25
Gentleman Jack® 9.25
Jameson® 9.25
Knob Creek® 12.25
Knob Creek® Rye 12.25
Larceny® Bourbon 8.25
Makers Mark® 9.25
Michter’s® Rye 12.25
Redemption® Bourbon 8.25
Willett® Pot Still Reserve 11.25
Woodford Reserve® 9.25

LOCAL CRAFT BEER

WE PROUDLY FEATURE LOCAL CRAFT BEERS
FROM SOME OF GEORGIA’S BEST BREWERIES
INCLUDING OUR OWN SIGNATURE BREW, CASON’S CRAFT.

BOTTLED BEERS

Amstel® Light Bud Light®
Budweiser® Coors® Light
Corona® Corona® Light
Dos Equis® Guinness®
Heineken® Michelob® Ultra
Miller Lite® Redd’s® Apple Ale
SweetWater® 420 Yuengling®

SMALL PLATES

CHARCUTERIE BOARD / 15
Sweet Grass Dairy Blue and Thomasville Tomme Cheeses,
Prosciutto, Soppressata, Pickled Onions and Olives,
Smoked Almonds, Peach Jam, Rustic Bread

HOPPIN’ JOHN PIMENTO DIP / 9
Andouille Sausage, Black Eyed Peas,
House Pimento Cheese, Rustic Bread

JALAPENO AND CRAFT BEER CHEESE DIP / 7
Local Lager-Spiked, House-Made Potato Chips

DEVILED FARM EGGS / 8
Lemon Herb Aioli, Watercress,
Pickled Onions, Chow-Chow

BLACKENED SHRIMP & GRITS / 13
Buttermilk Fried Green Tomato,
Callaway Gardens Speckled Heart® Grits,
Red Pepper Jam

SWEET CORN FRITTERS / 9
Powdered Sugar, Peach Chutney

BUFFALO WINGS / 11
Buttermilk Ranch Dip, Vegetable Crudities

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
19% Gratuity will be added to groups of 8 or more people
**SOUPS & SALADS**

**CHARLESTON SHE CRAB**
Lump Crab, Dry Sherry
* Cup / 6 * Bowl / 9

**SOUP DU JOUR**
Chef’s Daily Selection
* Cup / 6 * Bowl / 9

**HARVEST KALE CAESAR / 10**
Chopped Kale, Shaved Parmesan, Garlic Croutons,
Buttermilk Caesar Dressing

**HOUSE SALAD / 9**
Arcadian Greens, Hothouse Cucumber, Tomato, Candied Pecans,
Sweet Grass Dairy Tomme Cheese, Apple Vinaigrette

**SPINACH AND STRAWBERRY SALAD / 10**
Baby Spinach, Fresh Strawberries, Toasted Almonds,
Sliced Avocado, Chèvre Cheese, Smoked Sesame Vinaigrette

**ADD TO YOUR SALAD**
Grilled Shrimp +6 / Fried or Grilled Chicken +5
Grilled Salmon +8

**SANDWICHES & SUCH**

Served with choice of Steak Fries, House-Made Potato Chips, or Fresh Fruit

**MONTEREY GRILLED CHICKEN AND AVOCADO / 13**
Sliced Avocado, Pimento Cheese, Green Leaf, Tomato,
Pickled Onion, Ciabatta

**CHICKEN AND WAFFLE BLT / 14**
Buttermilk Fried Chicken, Jalapeno Cheddar Waffle,
Applewood Bacon, Green Leaf, Tomato, Bourbon Maple Syrup

**ANGUS CHEESE BURGER / 14**
Half-Pound Angus Beef, Cheddar Cheese, Green Leaf,
Tomato, Bermuda Onion, Brioche

**PIMENTO BURGER / 16**
Half-Pound Angus Beef, Applewood Bacon, Pimento Cheese,
Fried Green Tomato, Green Leaf, Chow-Chow, Brioche

**CLASSIC FRENCH DIP / 15**
Shaved Harris Ranch Prime Rib, Sautéed Onion,
Bell Peppers, Swiss Cheese, Natural Pan Jus, Ciabatta

**PORTOBELLO BURGER / 10**
Marinated Portobello Mushroom, Provolone Cheese,
Lettuce, Tomato, Onion, Spicy Mignonaise, Brioche

**CASON’S CRAFT FISH AND CHIPS / 12**
Beer Battered Atlantic Cod, Spicy Remoulade, Steak Fries

**CHICKEN FRITTERS / 12**
Buttermilk Fried Chicken Bites, Honey Mustard Dip

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10% Gratuity will be added to groups of 8 or more people.

**SUPPER**

**AVAILABLE DAILY, 5 P.M. TO 9 P.M.**

**GORGONZOLA ENCRUSTED FILET MIGNON / 34**
6oz. Harris Ranch Center Cut Beef,
Gorgonzola Cheese, Fresh Market Vegetable,
Truffle Mashed Potatoes, Merlot Demi-glace

**ROASTED PRIME RIB**
8oz. / 8oz. / 12oz. / 30oz.
Harris Ranch, Fresh Market Vegetable,
Truffle Mashed Potatoes, Pan Jus

**CHICKEN OSCAR / 26**
Springer Mountain Farms French-Cut Chicken Breast,
Grilled Asparagus, Lump Crab, Hollandaise, Risotto

**CITRUS SALMON / 28**
Marinated and Seared, Rainbow Swiss Chard,
Saffron Rice, Meyer Lemon Beurre Blanc

**SHRIMP AND GRITS / 32**
Andouille Sausage, Smoked Ham Hocks, Bell Peppers,
Sweet Onion, Okra, Smoked Cheddar,
Calloway Gardens Speckled Heart® Grits

**KANSAS CITY STRIP STEAK / 34**
12 oz. Marinated and grilled Bone-in Steak,
Roasted Fingerling Potato, Broccolini,
Peppercorn Jus

**BUFFALO RICOTTA AND SPINACH RAVIOLI / 19**
Sundried Tomato, Rainbow Swiss Chard,
Portobello Mushrooms, Bell Peppers,
Garlic Oil, Parmesan

**DESSERTS**

**CREME BRULLEE / 9**
Caramelized Sugar, Madagascar Vanilla,
Bourbon, Whipped Cream

**WHITE CHOCOLATE WALNUT BREAD PUDDING / 7**
Caramel Sauce, Powdered Sugar, Vanilla Bean Ice Cream

**CHOCOLATE SPOON CAKE / 12**
Chocolate Pudding Cake, Raspberry Drizzle,
White Chocolate Sauce, Vanilla Whipped Cream

**KEY LIME TART / 9**
Raspberry Drizzle, Vanilla Whipped Cream, Seasonal Berries

**VANILLA BEAN CHEESECAKE / 14**
Graham Cracker Crust, Caramel, Fresh Berries

**ICE CREAM / 5**
Vanilla Bean, Chocolate, Butter Pecan, Muscadine,
Mint Chocolate Chip, Seasonal Fruit Sorbet

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