

Bar Menu

APPETIZERS

Local Artisan Cheese and Charcuterie Plate fruit, nuts, and crostini	\$ 12
Applewood Smoked Baby Back Ribs glazed with house bbq and cabbage coleslaw	\$ 14
Crispy Cornmeal Calamari sliced peppers and house marinara	\$ 12
Tempura Fried Georgia Shrimp with julienne vegetables and sweet chili aioli	\$ 14
Southern Fried Brussels Sprouts with bacon, parmesan, and balsamic reduction	\$ 10
Jumbo Chicken Wings celery sticks and house blue cheese dressing	\$ 13
Blackened Tuna Tataki pickled ginger vegetable slaw and wasabi aioli	\$ 13
Braised Beef Short Rib Flatbread aged cheddar, house bbq, and pickled onions	\$ 13

GREENS AND LEAFY

Tavern Salad baby greens, tomatoes, carrots, cucumbers, red onions, croutons, and choice of dressing	\$5 / 8
Classic Caesar Salad shaved parmesan, herb baked croutons, Caesar dressing	\$5 / 8
HBCC Seasonal Salad with Baby Greens dried cranberries, goat cheese,, toasted almonds, with a fresh herb balsamic vinaigrette	\$ 11
Fried Chicken Salad with Baby Spinach pineapple, red pepper, candies pecans, and honey mustard dressing	\$ 13

BYO BURGER

1. Select A Protein

Sirloin Beef | Turkey Patty | All-Natural Chicken Breast

2. Select A Style

Traditional choice of cheese, lettuce, tomato, onion	\$ 13
Black & Blue cajun seasoning, blue cheese, bacon	\$ 15
Patty Melt marble rye with caramelized onion, american cheese	\$ 14
Bubba's BBQ cheddar, onion rings, bbq sauce, bacon	\$ 15

3. Select A Side

SIDES

French Fries, Sweet Potato Fries, Onion Rings, Potato Chips, Coleslaw, Fruit Cup, Side Salad	\$ 3
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