Bar Menu APPETIZERS

AFFEITZERS	
Local Artisan Cheese and Charcuterie Plate fruit, nuts, and crostini	\$ 12
Applewood Smoked Baby Back Ribs glazed with house bbg and cabbage coleslaw	\$ 14
Crispy Cornmeal Calamari	\$ 12
sliced peppers and house marinara Tempura Fried Georgia Shrimp	\$ 14
with julienne vegetables and sweet chili aioli Southern Fried Brussels Sprouts	\$ 10
with bacon, parmesan, and balsamic reduction Jumbo Chicken Wings	\$ 13
celery sticks and house blue cheese dressing Blackened Tuna Tataki	\$ 13
pickled ginger vegetable slaw and wasabi aioli	Ş 13
Coldwater Lobster Flatbread roasted tomatoes, arugula, and basil pesto	\$ 15
GREENS AND LEAFY	
Tavern Salad	\$5/8
baby greens, tomatoes, carrots, cucumbers,	
red onions, croutons, and choice of dressing Classic Caesar Salad	\$5/8
shaved parmesan, herb baked croutons, Caesar dressi	_
HBCC Seasonal Salad with Baby Greens smoked bacon, blue cheese crumbles, avocado,	\$ 11
with a creamy bbq ranch	A
Arugula & Baby Kale Salad charred local peaches, Tomme cheese, toasted almor	\$ 13
with a sweet lemon vinaigrette	103,
BYO BURGER	
1. Select A Protein	
Sirloin Beef Turkey Patty All-Natural Chicken	Breast
2. Select A Style	
Traditional	\$ 13
choice of cheese, lettuce, tomato, onion Black & Blue	\$ 15
cajun seasoning, blue cheese, bacon	Ų 15
Patty Melt	\$ 14
marble rye with caramelized onion, american cheese Bubba's BBQ	\$ 15
cheddar, onion rings, bbq_sauce, bacon	γ 15
3. Select A Side	
SIDES	
French Fries, Sweet Potato Fries, Onion Rings,	\$ 3
Potato Chips, Coleslaw, Fruit Cup, Side Salad	

