





Events ♡ Catering
Cocktail Classes

Great
Southern
Food!




APPETIZERS

- Skillet Corn Bread  8.99
Served piping hot in a cast iron skillet with a side of house-made honey, cinnamon butter, and a side of house-made peach butter
- House-Made Pimento Cheese  11.99
Served with pickled onions and saltine crackers
- Deviled Eggs 10.99
Six house-made deviled eggs with your choice of toppings: classic, bacon jam, orange marmalade.
- Fried Green Tomatoes  10.99
Lightly coated in a panko breading and fried to a delicate crisp, served with a horseradish cream sauce

QUICHES SOUPS

- Spinach & Sun-Dried Tomato  8.99
Sautéed spinach, sun-dried tomatoes, shallots, eggs, and cheddar
- Ham & Gruyere 8.99
Smoked ham, gruyere, eggs, and shallots
- Tomato Pie  8.99
Fresh heirloom tomatoes, basil, cheddar, and scallions
- Ham & Bean Soup 8.99
Navy beans, ham, carrots, celery, and onions in a hearty broth
- Chicken Noodle Soup 8.99
Slow-cooked chicken, onions, carrots, and celery in a rich chicken broth with egg noodles

PICK TWO *Your choice of two items for 14.99*

- Tomato Pie  Ham & Bean Soup • Caesar Salad
- Chicken Noodle Soup • Ham & Gruyere Quiche
- Spinach & Sun-Dried Tomato Quiche 
- Traditional Tossed Salad 

 Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

BURGERS

- Served with fries or sweet potato fries*
- The Distillery Burger * 21.99
1/2 lb burger with whiskey bacon jam, Muenster cheese, lettuce, and tomato on a potato bun
 - Build Your Own Burger * 14.99
A burger just the way you like it with your choice of protein, cheese, and toppings
- Protein**
- 1/2 lb Beef Patty Grilled Chicken
 - Blackened Chicken Veggie Patty 
- Cheese (+1.50)**
- American Cheddar Provolone
 - Muenster Swiss Pimento Cheese (+2.00)
- Toppings**
- Lettuce Tomato Onion Pickles Bacon (+1.50)
 - Grilled Peppers & Onions (+1.00)
 - Sautéed Mushrooms (+1.00)

SANDWICHES


- Served with fries or sweet potato fries*
- French Dip 22.99
Thinly sliced beef on a toasted baguette with melted provolone and horseradish cream sauce, served with savory au jus
 - Blackened Chicken Sandwich 16.99
Blackened chicken breast with grilled peppers & onions, Swiss cheese, and honey mustard on a potato bun
 - Turkey & Ham Club 18.99
Traditional triple decker layered with thinly sliced turkey, ham, bacon, American cheese, lettuce, tomato, and mayo on toasted white bread
 - Patty Melt * 18.99
1/2 lb burger with Swiss cheese and grilled onions on a griddled marbled rye

SALADS

Add **grilled or blackened chicken 7⁰⁰, shrimp 9⁰⁰, salmon 11⁰⁰**
 Ranch, Caesar, Blue Cheese, Honey Mustard, Balsamic
 Vinaigrette, House Special, **Vegetarian Caesar**

The Distillery Salad *Contains tree nuts* 18.99
 Mixed greens, fried chicken, tomato, red onion,
 cucumber, fire-roasted corn, egg, candied pecans,
 and cheddar cheese

Caesar Salad 11.99
 Romaine lettuce, house-made Caesar dressing,
 shaved parmesan cheese, and house-made croutons

Traditional Tossed Salad  11.99
 Mixed greens, tomato, cucumber, red onion, croutons,
 egg, and cheddar cheese

SEAFOOD

Salmon 31.99
 Blackened or grilled, served with mashed potatoes,
 grilled vegetables, and grilled lemon

Fried Shrimp *Contains shellfish* 24.99
 Twelve hand-breaded shrimp served with two sides

Fried Catfish 21.99
 Two large catfish filets, hand-breaded and fried to
 perfection, served with two sides

Shrimp & Grits *Contains shellfish* 28.99
 Jumbo shrimp served atop our house-made smoked
 gouda grits with andouille sausage, bacon, and
 scallions in a Cajun cream sauce with garlic toast

Lowcountry Boil *Contains shellfish* 26.99
 Shrimp, new potatoes, corn on the cob, and andouille
 sausage in a light Cajun broth

DRINKS

Coke
 Diet Coke
 Coke Zero
 Sprite
 Mr. Pibb

Root Beer
 Fruit Punch
 Lemonade
 Coffee
 Sweet/Unsweet Tea

ENTREES

Served with your choice of two sides
 (excludes Chicken & Biscuits and Savannah Rice & Beans)


Baby Back Ribs 29.99
 Full rack of ribs served glazed with your choice of
 bourbon or sweet BBQ sauce

Fried Chicken 26.99
 Golden on the outside, impossibly juicy on the inside,
 four pieces of pure comfort made with just the right
 amount of salt, pepper, and Southern spices

Chicken & Biscuits 25.99
 Chicken breast, angel biscuit, and mashed potatoes
 topped with carrots, peas, and country gravy

Chicken Tender Basket 18.99
 Six hand-breaded chicken tenders, served with your
 choice of dipping sauce

Ribeye Steak * market price
 14 oz ribeye grilled and served to your desired temperature

Savannah Rice & Beans  14.99
 A deliciously Southern mix of long grain rice, red beans,
 peppers, onions, celery, and house spices
 Add **andouille sausage 5⁰⁰, grilled or blackened chicken 7⁰⁰,**
shrimp 9⁰⁰, salmon 11⁰⁰

SIDES

5.99 each or choose 4 for 18.99

Fries 	Green Beans 
Sweet Potato Fries 	Macaroni & Cheese 
Side Tossed Salad 	Collard Greens
Side Caesar Salad	Mashed Potatoes 
Savannah Red Rice	

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C. J. Burcey
 By his attorney
 Charles E. Foster