

APPETIZERS

* BROCCOLI BITES

VOTED BEST APPETIZER IN MS MAGAZINE

Broccoli, cheese, bacon, onions & jalapeños, fried 'til golden. Served with honey mustard. 8.95

CRAWFISH & PIMENTO DIP

Baked pimento cheese, topped with crawfish tails & served with crostini. 9.95

FRIED CHEESE

Mozzarella sticks served with ranch dressing. 8.95

FRIED MUSHROOMS

Dipped in buttermilk & seasoned flour. Served with ranch dressing. 8.95

CRAB CAKES

Twin Maryland-style crab cakes, Creole mustard, corn salsa & baby greens. 10.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

SALADS

STEAK & WEDGE

Wedge of iceberg lettuce topped with grilled tenderloin, Mississippi caviar, grape tomatoes, chopped hard-boiled eggs, crispy onion straws, green onion & barbecue ranch. 13.95

* CRAB CAKE SALAD

Twin Maryland-style crab cakes, mixed greens, tomatoes, scallions, crispy tortilla strips, cilantro lime vinaigrette & toasted corn salsa. 12.95

BARBECUE CHICKEN SALAD

Black beans, corn, scallions, tomatoes, mixed cheeses & crispy corn tortilla strips. Served with ranch dressing. 10.95

ASIAN CHICKEN SALAD

Crispy fried tenders glazed with sweet garlic chili sauce on baby greens with carrots, grape tomatoes, Asian honey mustard dressing, chives & black sesame seeds. 10.95

HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham, two cheeses & tomato wedges. Served with cheese toast. 9.95

CLASSICS

SERVED WITH CHOICE OF FRENCH FRIES, BAKED BEANS, BACON POTATO SALAD OR CUP OF SOUP.

DOWN HOME BURGER*

[MorningStar burger available]

Fresh ground chuck, cheddar, lettuce, tomato, onion, dill pickle, mayo & mustard on a sourdough bun. 9.95
Add bacon 1.45

THE CLUB

Smoked ham & turkey, lettuce, tomato, two cheeses, bacon, mayo & honey mustard on wheat toast. 8.95

PRIME RIB SANDWICH*

Six-ounce slab of the best slow-roasted prime rib around on toasted French brioche loaf. Served with au jus. 11.95

DESSERTS

* BREAD PUDDING 6.95

JUBILATIONS CREAM CHEESECAKE 4.95

Add strawberry topping 1.50

BROWNIE DELIGHT 5.95

MISSISSIPPI BROWN BUTTER CAKE

Mississippi brown butter cake topped with caramelized peaches & ice cream. 7.95

WOOD-FIRED STEAKS & RIBS

SERVED WITH CAESAR SALAD, HOUSE SALAD OR BOWL OF SOUP & CHOICE OF SMOKED CHEDDAR & JALAPEÑO GRITS, RED-SKINNED MASHED POTATOES, FOUR-CHEESE MACARONI, RICE PILAF, VEGETABLE KABOB, BROCCOLI, ASPARAGUS OR BAKED POTATO.

FILET MIGNON*

Wood-fire grilled, center-cut. 9 ounce 32.95 | 6 ounce 28.95

* MARINATED RIBEYE*

12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple, garlic & ginger. 28.95

NY STRIP*

14-ounce Certified Angus Beef®, seasoned with our chef's blend of herbs & spices. 27.95

BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce. Full rack 24.95 | Half rack 18.95

RIBEYE

Wood-fire grilled 12-ounce Certified Angus Beef® house-cut ribeye, seasoned with our chef's blend of spices. 28.95

PRIME RIB*

OUR HOUSE SPECIALTY

Certified Angus Beef®, melt-in-your-mouth tender & carved to order.

16 oz 30.95 | 12 oz 27.95 | 10 oz 24.95

SEAFOOD & PASTA

SERVED WITH CAESAR SALAD, HOUSE SALAD OR BOWL OF SOUP.

FRESH FISH OF THE DAY*

We bring the freshest seafood from all around the world to your table. Ask what our chefs are preparing today. Market price

HONEY PEPPER SALMON*

Fresh salmon, glazed with honey pepper & served with asparagus & wild rice. 24.95

BLACKENED CATFISH*

Mississippi farm-raised catfish served with smoked cheddar & jalapeño grits, fresh sautéed spinach & finished with a light citrus butter. 18.95

SHRIMP & GRITS*

Jumbo shrimp & a rich Tasso ham gravy with spinach, garlic, onions, bacon & tomatoes atop smoked cheddar & jalapeño grits. 19.95

* CRAB CAKES

Maryland-style crab cakes, Creole mustard, corn salsa, asparagus & rice pilaf. 18.95

CAJUN PASTA

Linguine with spicy seafood Orleans sauce, tomatoes & scallions. Cajun-spiced shrimp & crawfish* 18.95
Cajun-spiced chicken breast 16.95

CHICKEN

SERVED WITH CAESAR SALAD, HOUSE SALAD OR BOWL

LEMON PEPPER CHICKEN

Wood-fire grilled chicken breast seasoned with lemon pepper. Served with red-skinned mashed potatoes & grilled asparagus. 18.95

* DELTA CHICKEN

Cajun-seasoned chicken breast with red-skinned mashed potatoes, veal jus, crawfish cream & scallions. 19.95

CHICKEN TENDERS

Hand breaded & fried 'til golden brown. Served with your choice of side. 13.95

COLUMBUS | STARKVILLE | TUPELO

EATWITHHARVEYS.COM

* THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN REDUCES THE RISK OF FOOD-BORNE ILLNESSES. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF CONSUMED RAW OR UNDERCOOKED. PLEASE LET US KNOW YOUR PREFERENCES AND ALLERGIES. ALL BURGERS COOKED TO MEDIUM WELL.

All items & prices subject to change. 4/21

APPETIZERS

* BROCCOLI BITES

VOTED BEST APPETIZER IN MS MAGAZINE
Broccoli, cheese, bacon, onions & jalapeños, fried 'til golden.
Served with honey mustard. 8.95

CRAWFISH & PIMENTO DIP

Baked pimento cheese, topped with crawfish tails & served with
crostini. 9.95

FRIED CHEESE

Mozzarella sticks served with ranch dressing. 8.95

FRIED MUSHROOMS

Dipped in buttermilk & seasoned flour. Served with ranch dressing.
8.95

CRAB CAKES

Twin Maryland-style crab cakes, Creole mustard, corn salsa
& baby greens. 10.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

SALADS

STEAK & WEDGE

Wedge of iceberg lettuce topped with grilled tenderloin, Mississippi
caviar, grape tomatoes, chopped hard-boiled eggs, crispy onion straws,
green onion & barbecue ranch. 13.95

* CRAB CAKE SALAD

Twin Maryland-style crab cakes, mixed greens, tomatoes, scallions,
crispy tortilla strips, cilantro lime vinaigrette & toasted corn salsa. 12.95

BARBECUE CHICKEN SALAD

Black beans, corn, scallions, tomatoes, mixed cheeses & crispy corn
tortilla strips. Served with ranch dressing. 10.95

ASIAN CHICKEN SALAD

Crispy fried tenders glazed with sweet garlic chili sauce on baby greens
with carrots, grape tomatoes, Asian honey mustard dressing, chives
& black sesame seeds. 10.95

HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham,
two cheeses & tomato wedges. Served with cheese toast. 9.95

QUICHE OF THE DAY

Today's quiche with a Caesar salad, house salad or soup of the day. 9.95

CHICKEN

LEMON PEPPER CHICKEN

Wood-fire grilled chicken breast seasoned with lemon pepper.
Served with red-skinned mashed potatoes & grilled asparagus. 14.95

* DELTA CHICKEN

Cajun-seasoned chicken breast with red-skinned mashed potatoes,
veal jus, crawfish cream & scallions. 13.95

CHICKEN TENDERS

Hand breaded & fried 'til golden brown. Served with Caesar or house
salad or your choice of two: french fries, baked beans, bacon potato
salad or cup of soup. 11.95

HOUSE-MADE SOUPS

CUP 2.45 | BOWL 4.45 WITH SALAD 7.95

| | |
|-----------|------------------------|
| MONDAY | LOADED POTATO |
| TUESDAY | CHICKEN TORTILLA |
| WEDNESDAY | CREAMY CHICKEN NOODLE |
| THURSDAY | CHICKEN & CORN CHOWDER |
| FRIDAY | CRAWFISH CHOWDER |
| SATURDAY | CREAMY CHICKEN NOODLE |
| SUNDAY | CREAMY CHICKEN NOODLE |

DAILY SPECIALS

AVAILABLE MONDAY THROUGH FRIDAY 9.50

| | |
|-----------|---|
| MONDAY | GRILLED BBQ CHICKEN WITH BAKED BEANS AND POTATO SALAD |
| TUESDAY | HOUSE-MADE MEATLOAF WITH MASHED POTATOES AND BROCCOLI |
| WEDNESDAY | FRIED CHICKEN WITH FOUR CHEESE MACARONI AND BAKED BEANS |
| THURSDAY | HAMBURGER STEAK WITH MUSHROOM GRAVY AND MASHED POTATOES |
| FRIDAY | CORNMEAL FRIED CATFISH WITH COLE SLAW AND FRENCH FRIES |

SANDWICHES & BURGERS

SERVED WITH CHOICE OF FRENCH FRIES, BAKED BEANS, BACON
POTATO SALAD OR CUP OF SOUP.

DOWN HOME BURGER* [MorningStar burger available]
Fresh ground chuck, cheddar, lettuce, tomato, onion, dill pickle, mayo &
mustard on a sourdough bun. 9.95 Add bacon 1.45

THE CLUB

Smoked ham & turkey, lettuce, tomato, two cheeses, bacon, mayo &
honey mustard on wheat toast. 8.95

PRIME RIB SANDWICH*

Six-ounce slab of the best slow-roasted prime rib around on toasted
French brioche loaf. Served with au jus. 11.95

SEAFOOD & PASTA

FRESH FISH OF THE DAY*

We bring the freshest seafood from all around the world to your table.
Ask what our chefs are preparing today. Market price

HONEY PEPPER SALMON*

Fresh salmon, glazed with honey pepper & served with asparagus &
wild rice. 15.95

BLACKENED CATFISH*

Mississippi farm-raised catfish served with smoked cheddar & jalapeño
grits, fresh sautéed spinach & finished with a light citrus butter. 12.95

SHRIMP & GRITS*

Jumbo shrimp & a rich Tasso ham gravy with spinach, garlic, onions,
bacon & tomatoes atop smoked cheddar & jalapeño grits. 12.95

* CAJUN PASTA

Linguine with spicy seafood Orleans sauce, tomatoes & scallions.
Cajun-spiced shrimp & crawfish* 14.95 | Cajun-spiced chicken breast 13.95

WOOD-FIRED STEAKS & RIBS

SERVED WITH CHOICE OF RED-SKINNED MASHED POTATOES, FOUR-
CHEESE MACARONI, RICE PILAF, VEGETABLE KABOB, BROCCOLI,
ASPARAGUS OR BAKED POTATO. ADD HOUSE OR CAESAR SALAD 2.45

* PRIME RIB*

OUR HOUSE SPECIALTY
Certified Angus Beef®, melt-in-your-mouth tender & carved to order.
16 oz 26.95 | 12 oz 22.95 | 10 oz 19.95

* MARINATED RIBEYE*

12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple,
garlic & ginger. 25.95

BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce.
Full rack 21.95 | Half rack 15.95

DESSERTS

* BREAD PUDDING 6.95

JUBILATIONS CREAM CHEESECAKE 4.95
Add strawberry topping 1.50

BROWNIE DELIGHT 5.95

MISSISSIPPI BROWN BUTTER CAKE

Mississippi brown butter cake topped with caramelized peaches &
ice cream. 7.95

SPARKLING

FREIXENET BRUT CAVA // PENEDES, SPAIN

LA MARCA PROSECCO // VENETO, ITALY

AMELIA SPARKLING ROSÉ // BORDEAUX, FRANCE

VEUVE CLICQUOT YELLOW LABEL // CHAMPAGNE, FRANCE

WHITE

STEMMARI PINOT GRIGIO // SICILY, ITALY

DOMAINE FRANCK MILLET SAUVIGNON BLANC // SANCERRE, FRANCE

THE CROSSINGS SAUVIGNON BLANC // MARLBOROUGH, NEW ZEALAND

CASTELLO DEL POGGIO MOSCATO // PAVIA, ITALY

LEFTIE "MAIDEN VOYAGE" WHITE BLEND // CALIFORNIA

KINGS RIDGE PINOT GRIS // WILLAMETTE VALLEY, OR

KUNG FU GIRL RIESLING // COLUMBIA VALLEY, WA

MACON-LUGNY "LES CHARMES" CHARDONNAY // FRANCE

CAKEBREAD CHARDONNAY // NAPA VALLEY, CA

HARKEN CHARDONNAY // CALIFORNIA

ROSÉ

YES WAY ROSÉ GRENACHE ROSÉ // FRANCE

LOVE DRUNK CHARDONNAY + PINOT NOIR // OREGON

RED

DOMAINE FICHET 'TRADITION' PINOT NOIR // BURGUNDY, FRANCE

UNDERWOOD PINOT NOIR // OREGON

ETUDE "LYRIC" PINOT NOIR // SANTA BARBARA CO., CA

RENATO RATTI OCHETTI NEBBIOLO // LANGHE, ITALY

ALEXANDER VALLEY VINEYARDS CABERNET FRANC // CALIFORNIA

BELLE GLOS "DAIRYMAN" PINOT NOIR // RUSSIAN RIVER VALLEY, CA

HAND WORK TEMPRANILLO BLEND // CASTILLA LA MANCHA, SPAIN

DON MIGUEL GASCON MALBEC // MENDOZA, ARGENTINA

DA CAPOGIRO MONTEPULCIANO D'ABRUZZO // ITALY

COLUMBIA CREST H3 MERLOT // COLUMBIA VALLEY, WA

HEDGES C.M.S CABERNET + MERLOT + SYRAH // COLUMBIA VALLEY, WA

FREAKSHOW CABERNET SAUVIGNON // LODI, CA

HESS "ALLOMI" CABERNET SAUVIGNON // NAPA VALLEY, CA

RAMEY CABERNET SAUVIGNON // NAPA VALLEY, CA

ORIN SWIFT "PALERMO" CABERNET BLEND // NAPA VALLEY, CA

LOCATIONS F RED BLEND // FRANCE

APOTHIC ZINFANDEL BLEND // CALIFORNIA

BEAR FLAG ZINFANDEL // SONOMA COUNTY, CA

MOUNT PEAK "GRAVITY" PETITE SIRAH BLEND // SONOMA CO., CA

GLASS
BOTTLE
FLIGHT

9 | 34 | -

10 | 38 | -

11 | 42 | 6

- | 98 | -

8 | 30 | 4

13 | 50 | 8

9 | 34 | 5

7 | 26 | 4

8 | 30 | 4

9 | 34 | 5

8 | 30 | 4

10 | 38 | 6

- | 76 | -

9 | 34 | 5

8 | 30 | 5

12 | 46 | 7

13 | 50 | 8

9 | 34 | 5

11 | 42 | 6

13 | 50 | 8

14 | 54 | 8

- | 88 | -

8 | 30 | 5

9 | 34 | 5

8 | 30 | 5

9 | 34 | 5

9 | 34 | 5

11 | 42 | 6

16 | 60 | 9

- | 120 | -

- | 98 | -

12 | 46 | 6

8 | 30 | 5

13 | 50 | 8

- | 78 | -

WINE FLIGHTS

BUBBLES

Freixnet Brut Cava // La Marca Prosecco // Amelia Sparkling Rosé

13

CALIFORNIA DREAMIN'

Harken Chardonnay // Lyric Pinot Noir // Freakshow Cabernet

14

PACIFIC NORTHWEST

Kung Fu Girl Riesling // Underwood Pinot Noir // Hedges CMS Red Blend

11

TOUR DE FRANCE

Domaine Franck Millet Sancerre // Amelia Sparkling Rosé // Domaine Fichet Bourgogne

17

THAT'S AMORE!

Stemmari Pinot Grigio // Renato Ratti Nebbiolo // da Capogiro Montepulciano d'Abruzzo

12

CRISP WHITES

The Crossings Sauvignon Blanc // Kings Ridge Pinot Gris // Macon Lugny 'Les Charmes' Chardonnay

13

BOLD REDS

Hand Work Tempranillo // Bear Flag Zinfandel // Locations F Red Blend

15

ASK YOUR SERVER ABOUT A 'BUILD YOUR OWN' FLIGHT

SEASONAL COCKTAILS

BLOOD ORANGE MARGARITA

Altos Reposado Tequila, Blood Orange Liqueur, Lime & Agave

9

FRENCH 75

Wonderbird Gin, Lemon, La Marca Prosecco

9

COSMOPOLITAN

Citrus Infused Cathead Vodka, Cranberry Syrup, Orange Liqueur, Lime

8

HEMINGWAY

Plantation 3 Stars Rum, Grapefruit, Lime, Cherry Liqueur

8

EL DIABLO

Casamigos Reposado Tequila, Lime, Creme de Cassis, Ginger Beer

10

STRAWBERRY MINT JULEP

Woodford Reserve Bourbon, Wild Strawberry Liqueur, Lime, Mint & Fresh Strawberries

10

ON TAP

1817 ROTATING

1817 BREWERY, OKOLONA, MS

MP

REBELLION RED

RED LAGER // YELLOWHAMMER, HUNTSVILLE, AL

5

GHOST RIVER GOLD

GOLDEN ALE // GHOST RIVER, MEMPHIS, TN

5

SOUTHERN PECAN

BROWN ALE // LAZY MAGNOLIA, KILN, MS

5

TRAFFIC IPA

AMERICAN IPA // CROSSTOWN, MEMPHIS, TN

5

GHOST IN THE MACHINE

DOUBLE IPA // PARISH BREWING CO., BROUSSARD, LA

7

HEFEWIEZEN

WHEAT BEER // YAZOO BREWING CO., NASHVILLE, TN

5

MICHELOB ULTRA

4

DIDN'T FINISH THE WHOLE BOTTLE?

take it home!

For your convenience, an 18% gratuity will be added to parties of eight or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip you wish to pay.

STK 3/21

SPARKLING

| | | | |
|--|----|----|---|
| FREIXENET BRUT CAVA // PENEDES, SPAIN | 9 | 34 | - |
| LA MARCA PROSECCO // VENETO, ITALY | 10 | 38 | - |
| AMELIA SPARKLING ROSÉ // BORDEAUX, FRANCE | 11 | 42 | 6 |
| VEUVE CLICQUOT YELLOW LABEL // CHAMPAGNE, FRANCE | - | 98 | - |

WHITE

| | | | |
|---|----|----|---|
| STEMMARI PINOT GRIGIO // SICILY, ITALY | 8 | 30 | 4 |
| DOMAINE FRANCK MILLET SAUVIGNON BLANC // SANCERRE, FRANCE | 13 | 50 | 8 |
| THE CROSSINGS SAUVIGNON BLANC // MARLBOROUGH, NEW ZEALAND | 9 | 34 | 5 |
| CASTELLO DEL POGGIO MOSCATO // PAVIA, ITALY | 7 | 26 | 4 |
| LEFTIE "MAIDEN VOYAGE" WHITE BLEND // CALIFORNIA | 8 | 30 | 4 |
| KINGS RIDGE PINOT GRIS // WILLAMETTE VALLEY, OR | 9 | 34 | 5 |
| KUNG FU GIRL RIESLING // COLUMBIA VALLEY, WA | 8 | 30 | 4 |
| MACON-LUGNY "LES CHARMES" CHARDONNAY // FRANCE | 10 | 38 | 6 |
| CAKEBREAD CHARDONNAY // NAPA VALLEY, CA | - | 76 | - |
| HARKEN CHARDONNAY // CALIFORNIA | 9 | 34 | 5 |

ROSÉ

| | | | |
|--|----|----|---|
| YES WAY ROSÉ GRENACHE ROSÉ // FRANCE | 8 | 30 | 5 |
| LOVE DRUNK CHARDONNAY + PINOT NOIR // OREGON | 12 | 46 | 7 |

RED

| | | | |
|--|----|-----|---|
| DOMAINE FICHET 'TRADITION' PINOT NOIR // BURGUNDY, FRANCE | 13 | 50 | 8 |
| UNDERWOOD PINOT NOIR // OREGON | 9 | 34 | 5 |
| ETUDE "LYRIC" PINOT NOIR // SANTA BARBARA CO., CA | 11 | 42 | 6 |
| RENATO RATTI OCHETTI NEBBIOLO // LANGHE, ITALY | 13 | 50 | 8 |
| ALEXANDER VALLEY VINEYARDS CABERNET FRANC // CALIFORNIA | 14 | 54 | 8 |
| BELLE GLOS "DAIRYMAN" PINOT NOIR // RUSSIAN RIVER VALLEY, CA | - | 88 | - |
| HAND WORK TEMPRANILLO BLEND // CASTILLA LA MANCHA, SPAIN | 8 | 30 | 5 |
| DON MIGUEL GASCON MALBEC // MENDOZA, ARGENTINA | 9 | 34 | 5 |
| DA CAPOGIRO MONTEPULCIANO D'ABRUZZO // ITALY | 8 | 30 | 5 |
| COLUMBIA CREST H3 MERLOT // COLUMBIA VALLEY, WA | 9 | 34 | 5 |
| HEDGES CMS CABERNET+MERLOT+SYRAH // COLUMBIA VALLEY, WA | 9 | 34 | 5 |
| FREAKSHOW CABERNET SAUVIGNON // LODI, CA | 11 | 42 | 6 |
| HESS "ALLOMI" CABERNET SAUVIGNON // NAPA VALLEY, CA | 16 | 60 | 9 |
| RAMEY CABERNET SAUVIGNON // NAPA VALLEY, CA | - | 120 | - |
| ORIN SWIFT "PALERMO" CABERNET BLEND // NAPA VALLEY, CA | - | 98 | - |
| LOCATIONS F RED BLEND // FRANCE | 12 | 46 | 6 |
| APOTHIC ZINFANDEL BLEND // CALIFORNIA | 8 | 30 | 5 |
| BEAR FLAG ZINFANDEL // SONOMA COUNTY, CA | 13 | 50 | 8 |
| MOUNT PEAK "GRAVITY" PETITE SIRAH BLEND // CALIFORNIA | - | 78 | - |



We are proud to offer two award winning selections from Mississippi's first meadery. Queen's Reward produces wine made from honey in lieu of grapes. Every glass uses honey sourced directly from Mississippi and is produced and bottled in Tupelo.

| | | | |
|---|---|----|--|
| QUEENS REWARD MEAD TRADITIONAL DRY Floral & spice notes along with a hint of citrus & banana | 9 | 34 | |
| QUEENS REWARD MEAD SCARLETT NOIR Pinot noir grape meets honey for a smooth & slightly sweet mead | 9 | 34 | |

GLASS
BOTTLE
FLIGHT

WINE FLIGHTS

| | |
|---|----|
| BUBBLES | 13 |
| Freixnet Brut Cava // La Marca Prosecco // Amelia Sparkling Rosé | |
| CALIFORNIA DREAMIN' | 14 |
| Harken Chardonnay // Lyric Pinot Noir // Freakshow Cabernet | |
| PACIFIC NORTHWEST | 11 |
| Kung Fu Girl Riesling // Underwood Pinot Noir // Hedges CMS Red Blend | |
| TOUR DE FRANCE | 17 |
| Domaine Franck Millet Sancerre // Amelia Sparkling Rosé // Domaine Fichet Bourgogne | |
| THAT'S AMORE! | 12 |
| Stemmari Pinot Grigio // Renato Ratti Nebbiolo // da Capogiro Montepulciano d'Abruzzo | |
| CRISP WHITES | 13 |
| The Crossings Sauvignon Blanc // Kings Ridge Pinot Gris // Macon Lugny 'Les Charmes' Chardonnay | |
| BOLD REDS | 15 |
| Hand Work Tempranillo // Bear Flag Zinfandel // Locations F Red Blend | |

ASK YOUR SERVER ABOUT A 'BUILD YOUR OWN' FLIGHT

SEASONAL COCKTAILS

| | |
|--|----|
| BLOOD ORANGE MARGARITA | 9 |
| Altos Reposado Tequila, Blood Orange Liqueur, Lime & Agave | |
| FRENCH 75 | 9 |
| Wonderbird Gin, Lemon, La Marca Prosecco | |
| HEMINGWAY | 8 |
| Plantation 3 Stars Rum, Grapefruit, Lime, Cherry Liqueur | |
| COSMOPOLITAN | 8 |
| Citrus Infused Cathead Vodka, Cranberry Syrup, Orange Liqueur, Lime | |
| EL DIABLO | 10 |
| Casamigos Reposado Tequila, Lime, Creme de Cassis, Ginger Beer | |
| STRAWBERRY MINT JULEP | 10 |
| Woodford Reserve Bourbon, Wild Strawberry Liqueur, Lime, Mint & Fresh Strawberries | |

ON TAP

| | |
|---|----|
| 1817 ROTATING | MP |
| 1817 BREWERY, OKOLONA, MS | |
| 1817 AMBER | 6 |
| AMBER ALE // 1817 BREWERY, OKOLONA, MS | |
| CHANDELEUR ROTATING | MP |
| CHANDELEUR BREWING CO., GULFPORT, MS | |
| BELGIAN WHITE | 5 |
| WHEAT ALE // YELLOWHAMMER, HUNTSVILLE, AL | |
| REBELLION RED | 5 |
| RED LAGER // YELLOWHAMMER, HUNTSVILLE, AL | |
| SOUTHERN PECAN | 5 |
| BROWN ALE // LAZY MAGNOLIA, KILN, MS | |
| TRAFFIC IPA | 5 |
| AMERICAN IPA // CROSSTOWN, MEMPHIS, TN | |
| GHOST IN THE MACHINE | 7 |
| DOUBLE IPA // PARISH BREWING CO., BROUSSARD, LA | |
| GOTTA GET UP TO GET DOWN | 5 |
| COFFEE MILK STOUT // WISEACRE, MEMPHIS, TN | |
| GHOST RIVER GOLD | 5 |
| GOLDEN ALE // GHOST RIVER, MEMPHIS, TN | |
| GUINNESS | 5 |
| MICHELOB ULTRA | 4 |

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take it home!

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TUP 3/21

SPARKLING

FREIXENET BRUT CAVA // PENEDES, SPAIN

LA MARCA PROSECCO // VENETO, ITALY

AMELIA SPARKLING ROSÉ // BORDEAUX, FRANCE

VEUVE CLICQUOT YELLOW LABEL // CHAMPAGNE, FRANCE

WHITE

STEMMARI PINOT GRIGIO // SICILY, ITALY

DOMAINE FRANCK MILLET SAUVIGNON BLANC // SANCERRE, FRANCE 13 | 50 | 8

THE CROSSINGS SAUVIGNON BLANC // MARLBOROUGH, NEW ZEALAND 9 | 34 | 5

CASTELLO DEL POGGIO MOSCATO // PAVIA, ITALY 7 | 26 | 4

LEFTIE "MAIDEN VOYAGE" WHITE BLEND // CALIFORNIA 8 | 30 | 4

KINGS RIDGE PINOT GRIS // WILLAMETTE VALLEY, OR 9 | 34 | 5

KUNG FU GIRL RIESLING // COLUMBIA VALLEY, WA 8 | 30 | 4

MACON-LUGNY "LES CHARMES" CHARDONNAY // FRANCE 10 | 38 | 6

CAKEBREAD CHARDONNAY // NAPA VALLEY, CA - | 76 | -

HARKEN CHARDONNAY // CALIFORNIA 9 | 34 | 5

ROSÉ

YES WAY ROSÉ GRENACHE ROSÉ // FRANCE 8 | 30 | 5

LOVE DRUNK CHARDONNAY + PINOT NOIR // OREGON 12 | 46 | 7

RED

DOMAINE FICHET 'TRADITION' PINOT NOIR // BURGUNDY, FRANCE 13 | 50 | 8

UNDERWOOD PINOT NOIR // OREGON 9 | 34 | 5

ETUDE "LYRIC" PINOT NOIR // SANTA BARBARA CO., CA 11 | 42 | 6

RENATO RATTI OCHETTI NEBBIOLO // LANGHE, ITALY 13 | 50 | 8

ALEXANDER VALLEY VINEYARDS CABERNET FRANC // CALIFORNIA 14 | 54 | 8

BELLE GLOS "DAIRYMAN" PINOT NOIR // RUSSIAN RIVER VALLEY, CA - | 88 | -

HAND WORK TEMPRANILLO BLEND // CASTILLA LA MANCHA, SPAIN 8 | 30 | 5

DON MIGUEL GASCON MALBEC // MENDOZA, ARGENTINA 9 | 34 | 5

DA CAPOGIRO MONTEPULCIANO D'ABRUZZO // ITALY 8 | 30 | 5

COLUMBIA CREST H3 MERLOT // COLUMBIA VALLEY, WA 9 | 34 | 5

HEDGES C.M.S CABERNET + MERLOT + SYRAH // COLUMBIA VALLEY, WA 9 | 34 | 5

FREAKSHOW CABERNET SAUVIGNON // LODI, CA 11 | 42 | 6

HESS "ALLOMI" CABERNET SAUVIGNON // NAPA VALLEY, CA 16 | 60 | 9

RAMEY CABERNET SAUVIGNON // NAPA VALLEY, CA - | 120 | -

ORIN SWIFT "PALERMO" CABERNET BLEND // NAPA VALLEY, CA - | 98 | -

LOCATIONS F RED BLEND // FRANCE 12 | 46 | 6

APOTHIC ZINFANDEL BLEND // CALIFORNIA 8 | 30 | 5

BEAR FLAG ZINFANDEL // SONOMA COUNTY, CA 13 | 50 | 8

MOUNT PEAK "GRAVITY" PETITE SIRAH BLEND // SONOMA CO., CA - | 78 | -

GLASS
BOTTLE
FLIGHT

9 | 34 | -

10 | 38 | -

11 | 42 | 6

- | 98 | -

8 | 30 | 4

13 | 50 | 8

9 | 34 | 5

7 | 26 | 4

8 | 30 | 4

9 | 34 | 5

8 | 30 | 4

10 | 38 | 6

- | 76 | -

9 | 34 | 5

8 | 30 | 5

12 | 46 | 7

13 | 50 | 8

9 | 34 | 5

11 | 42 | 6

13 | 50 | 8

14 | 54 | 8

- | 88 | -

8 | 30 | 5

9 | 34 | 5

8 | 30 | 5

9 | 34 | 5

9 | 34 | 5

11 | 42 | 6

16 | 60 | 9

- | 120 | -

- | 98 | -

12 | 46 | 6

8 | 30 | 5

13 | 50 | 8

- | 78 | -

WINE FLIGHTS

BUBBLES 13

Freixnet Brut Cava // La Marco Prsecco // Amelia Bordeaux Rosé

CALIFORNIA DREAMIN' 14

Harken Chardonnay // Lyric Pinot Noir // Freakshow Cabernet

PACIFIC NORTHWEST 11

Kung Fu Girl Riesling // Underwood Pinot Noir // Hedges CMS Red Blend

TOUR DE FRANCE 17

Domaine Franck Millet Sancerre // Amelia Bordeaux Rosé // Domaine Fichet Bourgogne

THAT'S AMORE! 12

Stemmari Pinot Grigio // Renato Ratti Nebbiolo // da Capogiro Montepulciano d'Abruzzo

CRISP WHITES 13

The Crossings Sauvignon Blanc // Kings Ridge Pinot Gris // Macon Lugny 'Les Charmes' Chardonnay

BOLD REDS 15

Hand Work Tempranillo // Bear Flag Zinfandel // Locations F Red Blend

ASK YOUR SERVER ABOUT A 'BUILD YOUR OWN' FLIGHT

SEASONAL COCKTAILS

BLOOD ORANGE MARGARITA 9

Altos Reposado Tequila, Blood Orange Liqueur, Lime & Agave

FRENCH 75 9

Wonderbird Gin, Lemon, La Marca Prosecco

HEMINGWAY 8

Plantation 3 Stars Rum, Grapefruit, Lime, Cherry Liqueur

COSMOPOLITAN 8

Citrus Infused Cathead Vodka, Cranberry Syrup, Orange Liqueur, Lime

EL DIABLO 10

Casamigos Reposado Tequila, Lime, Creme de Cassis, Ginger Beer

STRAWBERRY MINT JULEP 10

Woodford Reserve Bourbon, Wild Strawberry Liqueur, Lime, Mint & Fresh Strawberries

ON TAP

1817 ROTATING MP

1817 BREWERY, OKOLONA, MS

BELGIAN WHITE 5

WHEAT ALE // YELLOWHAMMER, HUNTSVILLE, AL

TRAFFIC IPA 5

AMERICAN IPA // CROSSTOWN, MEMPHIS, TN

SOUTHERN PECAN 5

BROWN ALE // LAZY MAGNOLIA, KILN, MS

GHOST IN THE MACHINE 7

DOUBLE IPA // PARISH BREWING CO., BROUSSARD, LA

GHOST RIVER GOLD 5

GOLDEN ALE // GHOST RIVER, MEMPHIS, TN

GUINNESS DRAUGHT 5

MICHELOB ULTRA 4

DIDN'T FINISH THE WHOLE BOTTLE?

take it home!

For your convenience, an 18% gratuity will be added to parties of eight or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip you wish to pay.