

STARTERS

CHURCH LADY
DEVILED EGGS ^{CS}

Southern-style deviled eggs | 14

BEE HAVEN BAY FRIED
GREEN TOMATOES

Shaved ham, remoulade sauce
and dressed local greens | 17

THIGH HIGH
CHICKEN BISCUITS

Three biscuits topped with
Chef Art's famous fried
chicken thighs and B&B pickles.
Drizzled with hot honey | 19

SPICY CAULIFLOWER WINGS

Cauliflower florets flash-fried and
tossed in hot honey sauce | 14

New FRIED PICKLES

Hand-cut spears are pickled
in-house, crispy fried and
served with remoulade | 16

KEY WEST SHRIMP
COCKTAIL

Seasoned shrimp tossed with
avocado, mango, cucumber and
our house-made cocktail sauce.

Served with buttermilk
crackers | 19

BUNCH OF PUPPIES

House-made hushpuppies
served with pimento cheese
and red jalapeño jelly | 14

JASPER BOARD

An array of Southern
charcuterie. Shaved honey
ham, smoked sausage, country
ham, pimento cheese, chicken
salad, tomato-bacon jam,
B&B pickles, candied pecans,
crostini and our house
made crackers | 28

BUNS & SUCH

Served with house-made barbecue chips drizzled with icebox dressing

FRIED CHICKEN SANDWICH

BUTTERMILK-BRINED FOR 24 HOURS AND
HAND-BATTERED, DRESSED WITH HOT SAUCE
AIOLI, ICEBERG LETTUCE, TOMATO AND
BREAD AND BUTTER PICKLES | 20

New BRITTON'S CHICKEN SALAD SANDWICH

Britton Smith's recipe with pulled chicken, celery, grapes,
Duke's Mayo and savory spices. Served with lettuce
and tomato on artisan bread. | 19

THE ART BURGER*

Two beef patties topped with
American cheese, Art's special
sauce, tomato-bacon jam, lettuce,
tomato, onion and pickles on a
brioche bun | 20

CUBAN SANDWICH

House smoked pork, shaved
country ham, house made pickles,
yellow mustard and Swiss cheese
pressed between slices of fresh
Cuban bread | 19

CATFISH SANDWICH

Crispy-fried Gulf Coast catfish
fillet topped with lettuce,
tomato, and remoulade sauce on
a brioche bun | 19

THE COUNTRY CLUB

Grilled chicken topped
with white cheddar,
pecan-smoked bacon, red
jalapeño jelly, lettuce and
tomato on a brioche bun | 20

SALADS & SUCH

FRIED CHICKEN SALAD

CRISPY FRIED CHICKEN OVER MIXED GREENS.
PECAN-SMOKED BACON. EGG. HEIRLOOM CHERRY
TOMATOES. RED ONION AND CUCUMBER TOSSED
WITH ICEBOX DRESSING. CHEDDAR BISCUIT
CROUTONS AND FRESH HERBS | 20

HARVEST SALAD

Mixed greens tossed with fire-roasted red peppers and corn,
shredded white cheddar cheese, heirloom cherry tomatoes
and house-made balsamic dressing. Topped with
grilled chicken, avocado and hushpuppies | 21

New CHOPPED BLT SALAD

Double-chopped iceberg lettuce with fried green tomato,
pecan- smoked bacon, blue cheese crumbles, heirloom
tomato and red onion, tossed in blue cheese icebox dressing
and drizzled with balsamic reduction | 18

ADDIE MAE'S CHICKEN & DUMPLING SOUP

Simple, delicious and filled with house-made dumplings,
chicken and veggies. Just like Momma used to make | 14

New BRUNSWICK STEW

A savory tomato-based broth, slow-cooked with
pulled pork, chicken, peas, corn, lima beans,
and fresh herbs and artisanal toast on the side.
Traditionally served every weekend across the South | 14

MAIN PLATES

ART'S FAMOUS FRIED CHICKEN

BUTTERMILK-BRINED FOR 24 HOURS THEN PERFECTLY
FRIED. SERVED WITH CREAMY MASHED POTATOES.
A CHEDDAR DROP BISCUIT AND LOVE | 34

New SKILLET-FRIED CHICKEN PAILLARD

Art's spin on piccata. Buttermilk-brined chicken is pounded thin,
hand-breaded and skillet-fried, then topped with lemon butter, garlic
and capers. Served with roasted potatoes and grilled asparagus | 28

FRIED CHICKEN &
DOUGHNUTS

Two pieces of Chef Art Smith's
famous fried chicken served with
EVERGLAZED's hand-crafted
glazed donuts and creamy
mashed potatoes | 32

SHRIMP & GRITS ^{CS}

Pan-seared shrimp with tomato
gravy and Tasso ham served over
creamy Bradley's grits with a
cheddar drop biscuit | 29

COUNTRY FRIED STEAK

Perfectly seasoned, lightly
battered then fried and topped
with sawmill gravy. Served with
creamy mashed potatoes and a
cheddar drop biscuit | 30

BARBECUE-GLAZED
PORK CHOP*

Our signature blueberry
barbecue sauce perfectly
complements this thick-cut,
chargrilled pork chop. Served
with our sweet potato mash and
Southern green beans | 37

KITCHEN PLATE

A sampling of three different
house-made sides.
Yum, yum and yummy | 20

CHOPPED PORK BARBECUE

Lean pork is cooked low and
slow then dressed with our
sweet and spicy barbecue sauce.
Served with Momma's mac and
cheese, Southern Slaw and a
cheddar drop biscuit | 28

CHARGRILLED CHICKEN ^{CS}

Two grilled chicken breasts
served with sliced avocado,
roasted potatoes and
vegetables and a cup of
our Brunswick Stew | 28

ST. AUGUSTINE
MAHI-MAHI

Fresh-caught mahi, grilled and
drizzled with a lemon-garlic
butter sauce, served with
roasted potatoes, carrots,
squash, and snap peas | MKT

SIDES

- ◆ Cheddar Cheese Drop Biscuits | 8
- ◆ Creamy Mashed Potatoes | 7 ^{CS}
- ◆ Momma's Mac and Cheese | 9
- ◆ Braised Kale & Collards | 7 ^{CS}
- ◆ Southern Green Beans | 8 ^{CS}
- ◆ Roasted Veggie & Potatoes | 8
- ◆ Sweet Potato Mash Skillet | 9
- ◆ Southern Slaw | 7 ^{CS}
- ◆ Bradley's Grits | 8 ^{CS}
- ◆ French Fries | 7

Due to the hand-crafted nature of many items (and variations in vendor supplied ingredients) we cannot make a guarantee regarding the allergen content of an individual menu item. Guests with a special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and are individually responsible for ensuring that any such menu item meets their individual dietary requirements.

^{CS} Gluten-sensitive items are modified to be made without gluten-containing ingredients. These kitchens **are not** free of gluten and thus cross-contact of gluten-free items with other food items that contain gluten is often possible.

A MUST TRY

SHINE ON TAP

FL. TRADITION

SHINE ON TAP

RUMSHINE PUNCH

Strawberry RumShine, blackberry brandy, banana liqueur, pineapple juice and house-made grenadine

STRAWBERRY LEMONADE

Strawberry moonshine, freshly muddled strawberries, lemonade and strawberry puree

16-ounce Cocktails

\$15

22-ounce Jumbo Squeeze

\$23

22-ounce Refills

\$15

BLUE HOOCH

Blue Flame moonshine, lemon-infused moonshine, blue curacao, house-made simple syrup, fresh lemon juice and a splash of Sprite. Our strongest shine on tap

MOONSHINE MARGARITA

Tequila, moonshine with a splash of fresh-squeezed orange and lime

SWEET TEA SHINE

Sweet tea, fresh-squeezed lemon and moonshine

SHINE FLIGHT

Take flight with a taste of all five of our Shines on Tap flavors!

\$34

ASK YOUR SERVER FOR A MOONSHINE & WHISKEY MENU

CRAFT COCKTAILS

FLORIDA CRUSH | 14

Tito's Handmade Vodka muddled with orange and strawberries, a splash of fresh squeezed Florida orange juice and agave syrup

CUCUMBER COOLER | 14

Tito's Handmade Vodka with lime juice, simple syrup and crisp cucumber slices

THE LOCAL | 14

RumHaven coconut water rum, lime, simple syrup and fresh pineapple

WOODFORD BLUES | 15

Woodford Reserve Private Select Bourbon, house-made blueberry syrup and agave

SPICY WATERMELON MARGARITA | 15

Jalapeno-infused tequila, Dobel Barrel-Strength Anejo, chili simple syrup and fresh watermelon

MULESHINE | 14

Midnight Moon Moonshine, peach puree fresh lime juice and a splash of Q Spectacular Ginger Beer

MOONSHINE MASH | 14

Watermelon-infused moonshine, fresh watermelon, lime juice and simple syrup

ZOMBIE | 15

Plantation Over-Proofed Dark Rum, Fireball Cinnamon Whisky, lime juice, and pineapple purée. Tiki time!

ESPRESSO MARTINI | 15

Mr. Black Coffee Liqueur, vodka and cold brew concentrate are shaken to a frothy delight

WHITE PEACH SANGRIA | 15

Peach moonshine, La Perlina Moscato and fresh peach puree muddled with orange and mango. Garnished with a moonshine-soaked peach wedge

TROPICAL ITCH | 18

Woodford Britton Barrel Select Bourbon, Plantation OFTD Rum, Cointreau, passionfruit, pineapple and lemon juices garnished with your very own bamboo back scratcher

CRANBERRY GIN FIZZ | 14

Fords Gin, cranberry, lemon juice, and a dash of orange bitters

OLD FASHIONED ELDER | 16

Michter's Bourbon, St. Germain Elderflower, dash of bitters, and fancy cherry

APPLE PIE A LA MODE | 14

Ole Smoky Apple Pie Moonshine, caramel vodka, apple juice, lemon, and cinnamon simple syrup

WINES

REDS

glass | bottle

House Pinot Noir

10 | 40

La Crema Pinot Noir

14 | 56

Meiomi Pinot Noir

16 | 64

House Merlot

10 | 40

The Stag Red Blend

14 | 56

House Cabernet

10 | 40

Kendall-Jackson Cabernet

15 | 60

Hess Allomi Cabernet

18 | 72

Honig Cabernet

19 | 76

WHITES

glass | bottle

House Chardonnay

10 | 40

Kendall-Jackson Chardonnay

14 | 56

House Pinot Grigio

10 | 40

Santa Margherita Pinot Grigio

17 | 68

House Sauvignon Blanc

10 | 40

La Perlina Moscato

12 | 48

Honig Sauvignon Blanc

13 | 52

Notorious Pink Rosé

13 | 52

Schramsberg Blanc de Blancs

36

Half Bottle

COLD CANS

MILLER LITE | 7

Milwaukee, WI | American Lager

MICHELOB ULTRA | 7.5

St. Louis, MO | American Lager

CORONA | 8

Mexico | Pilsner-Style Lager

STELLA ARTOIS | 9

Belgium | Euro Pale Lager

COORS LIGHT | 7

Golden, CO | Light Lager

ROTATING LOCAL CRAFT | 9

Ask Your Server

HIDDEN SPRINGS ORANGE CRUSH | 10

Tampa, FL | American Pale Ale

FLORIDA AVENUE IPA | 9

Wesley Chapel, FL | American IPA

OYSTER CITY BREWING MANGROVE | 9

Apalachicola, FL | Mango Pale Ale

ORANGE BLOSSOM CITY BEAUTIFUL | 9

Orlando, FL | American IPA

SHIPYARD BLOOD ORANGE WHEAT | 9

Orlando, FL | Belgian Style Wheat

FLORIDA AVENUE LUMINESCENCE | 9

Wesley Chapel, FL | Hazy IPA

HIDDEN SPRINGS ZFG | 10

Tampa, FL | American Pale Ale

YUENGLING | 7

Pottsville, PA | Amber Lager

HIGH NOON | 9 GS

Flavored Hard Seltzer

GS Gluten Sensitive