

APPETIZERS

WINGS, WINGS, WINGS 11

choice of buffalo, barbecue, habanero or chipotle ranch with bleu cheese, celery, and carrots

ROASTED PIQUILLO PEPPER HUMMUS 9 V

fresh pita bread, celery and carrots

PORTOBELLO FRIES 9 V

battered portobello mushroom strips, parmesan cheese, truffle aioli

SESAME SEARED TUNA* 12

seared tuna, wakame, teriyaki sauce, sriracha aioli

BACON AND BLEU CHIPS 9

fresh sliced potato chips, crumbled bleu cheese, black pepper bacon, scallion, ranch dressing

FLATBREADS

WILD MUSHROOM FLATBREAD roasted mushrooms, blend mozzarella & goat cheese, baby arugula, truffle oil **13 V**

CAPRESE FLATBREAD fresh mozzarella, roasted tomato, garlic olive oil, fresh basil leaves & arugula **12 V**

BUFFALO CHICKEN FLATBREAD buffalo chicken, cheddar & bleu cheese, onion, ranch dressing & shaved romaine **14**

SANDWICHES + BURGERS

all sandwiches accompanied with fresh chips or french fries and pickle. Substitute a small house salad for \$1 or sweet tater tots, onion rings or chef's seasonal vegetable for \$2

HOUSE BURGER* 13

half pound special blend of short rib, brisket and chuck, lettuce, tomato, onion, ketchup, mayonnaise

FRENCH QUARTER BURGER* 14

half pound special blend of short rib, brisket and chuck, caramelized onions, goat cheese, lettuce, tomato

WAKE ME UP BURGER * 14

served open faced, half pound special blend of short rib, brisket and chuck, hash-brown, american cheese,

bacon, fried egg, lettuce, tomato, onion, sriracha mayonnaise

CAJUN TURKEY BURGER 12

fresh ground turkey, smoked gouda cheese, roasted tomato, baby arugula, chipotle ranch

TURKEY OR CORNED BEEF REUBEN PANINI 13

sliced turkey or corned beef reuben, thick cut marble rye, swiss cheese, sauerkraut, russian dressing

PORTOBELLO AND SPINACH PANINI 12 V

spinach, portobello spinach, provolone cheese, truffle aioli on an italian roll

ENTREES

STEAK* AND A WEDGE 36 GF

12oz angus new york strip steak, wedge salad with bleu cheese dressing

GRILLED FLATIRON* 26

mashed potatoes, grilled asparagus, port wine demi-glace

FISH AND CHIPS 18

beer battered fresh cut cod, fries, slaw, tartar sauce, malt vinegar upon request

PASTA PRIMAVERA 17 V

gemelli pasta, roasted tomato, spinach, portobello mushroom, white wine & vegetable broth

SOUPS + SALADS

CHICKEN, SHRIMP AND SAUSAGE

GUMBO 8

pulled chicken, andouille, the trinity, okra and rice

CHEF SELECTION OF SOUP OF THE DAY 7

HOUSE SALAD 8 V GF

tender baby greens, roasted peanuts, dried cranberries, grape tomato, red onion, red wine vinaigrette

COBB SALAD 13

grilled chicken, tomato, bacon, crumbled bleu cheese, sliced egg, fried avocado, buttermilk ranch dressing

CAESAR SALAD 9

romaine heart ribbons, grape tomato, croutons,

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CHEF SEASONAL MENU

SOUPS + SALADS

HOMEMADE TOMATO SOUP 8 V

tomato broth, vegetables and grilled cheese crouton

NICOISE SALAD* 12 GF

ahi tuna, confit potato, roasted tomato, marinated olive,

hard cooked egg, olive oil and balsamic reduction

GOLDEN BEET SALAD 9 V/GF

olive oil roasted beets, baby arugula, candied walnuts, goat cheese, dried fig, balsamic vinegar reduction

SANDWICHES

GRILLED CHICKEN SANDWICH 12

marinated chicken breast, swiss cheese, guacamole, bacon, lettuce, tomato and ranch dressing

TUNA BLT* 14

seared ahi tuna, black pepper bacon, avocado, lettuce, tomato, sriracha aioli on thick cut texas toast

NEW YORK STRIP STEAK* 14

8 ounce marinated angus steak, grilled roll, fried onion straws, lettuce, tomato and house made steak sauce

APPETIZERS

SMOKED BRISKET SOFT TACOS 12

napa cabbage, jalapeño peach salsa, avocado, chipotle ranch dressing

TRUFFLED DEVEILED EGGS 6

candied pepper bacon, truffle salt, smoked paprika

BLUE CRAB DIP 12

gulf crab, cream cheese, old bay seasoning, panko, parmesan cheese, fresh toasted baguette

CALAMARI FRITTO 11

fried squid rings, sweet peppers, thai chili sauce, sriracha aioli, basil

TEMPURA FRIED SPICY CRAB ROLL 9

teriyaki dipping sauce, napa cabbage slaw

FRIED MANCHEGO CHEESE 9 V

grilled apple, honey, jalapeno, date olive flatbread

YAKITORI 10

grilled turkey meatballs, sweet and sour dipping sauce

GRILLED LOCAL OYSTERS* 12

garlic butter, blistered lemon, fried parsley, saltine crackers

ENTREES

OVEN ROASTED CHICKEN BREAST 21

catcatorie style with roasted peppers, onion, mushroom, tomato, marsala jus and creamy polenta

CAST IRON BLACKENED GROUPER 26

red grouper, truffle scented rice, roasted okra, corn and tomato with tomato jus

CENTER CUT RIB EYE* 26

12 ounce angus steak, roasted lyonnaise potato, broccolini and shallot butter

CHICKEN AND KALE MUSHROOM RAVIOLI 20 GF

filled pasta pockets, wilted kale, shitake mushroom, red grapes, porcini cream and crumbled goat cheese

SHRIMP AND GRITS 24

sauteed jumbo shrimp, garlic and parmesan cheese grits, roasted bell pepper, vidalia onion and mushroom

V-vegetarian GF-gluten free

Items marked with an asterisk (*) are served raw or undercooked.

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

ARTBAR
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SIGNATURE COCKTAILS

- BANANA COCONUT RUM PUNCH** rumhaven coconut rum, banana liqueur, pineapple & orange juice, grenadine **9**
- GEORGIA MULE** peach nectar, titos vodka, ginger beer, lime juice **9**
- MIXED BERRY MOJITO** rum, vanilla vodka, fresh blueberries, mint, sweet and sour **10**
- ANGRY APPLE PIE** amaretto di serrano, apple pucker, angry orchard cider, orange juice **10**
- TIKI BLOSSOM** rum, lime, elderflower liqueur, grenadine, club soda **9**
- HAWAIIAN DREAM** vanilla vodka, grand marnier, pineapple juice, lime, grenadine **10**

BOTTLES

- Amstel Light 6.5
- Angry Orchard 6.5
- Beck's 6.5
- Budweiser 5.5
- Bud Light 5.5
- Coors Light 5.5
- Corona Extra 6.5
- Corona Light 6.5
- Heineken 6.5
- Heineken Light 6.5
- Michelob Ultra 5.5
- Miller Lite 5.5
- O'Doul's (Non-Alcoholic) 5.5
- Sam Adams Lager 6
- Stella Artois 6.5
- Rolling Rock 5.5

DRAUGHT

- Blue Moon 6
- Bud Light 6
- Fat Tire 6.5
- Guinness 7
- Red Hare Long Day Lager ♦ 6.5
- Stella 6.5
- Samuel Adams Lager 6.5
- Samuel Adams Seasonal 6.5
- Yuengling 6
- Sweetwater 420 ♦ 6.5
- Sweetwater IPA ♦ 6.5

WHISKEY/BOURBON

- angels envy
- beer barrel
- canadian club
- charred oak
- crown royal
- dawsonville moonshine ♦
- gentleman jack
- jack daniels
- jack daniels single barrel
- jack daniels honey
- jack daniels fire
- jameson's irish whiskey
- jim beam
- jim beam rye
- knob creek
- knob creek 9
- maker's mark
- maker's mark 46
- seagram's 7
- seagram's vo
- seagram's 7 dark honey
- southern comfort
- thirteen colony southern whiskey bourbon ♦
- wild turkey 101
- wild turkey honey
- woodford reserve

♦Indicates a locally crafted beverage



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ArtBar Features Quarterly Rotating Art Installations By Kudzu Art Zone, A Local Organization Of Whose Focus Is The Support And Advancement Of Local Art And Artists Throughout The Community.

LOCAL VINEYARDS

- WOLF PLENTITUDE 36 B**
- FROGTWON INCLINATION 36 B**
- WOLF CLARET 64 B**

SPARKLING WINES

- FREIXENET** spain **10 HB**
- WYCLIFF** california **28 B**
- 071 PROSECCO** italy **32 B**
- ARIA ESTATE BRUT** spain **34 B**
- MUMM CUVÉE NAPA—CHEF DE CAVES** california **42 B**
- TAITTINGER BRUT “LA FRANCAISE”** france **45 HB**
- CUVÉE DOM PERIGNON** france **280 B**

BLUSH/FRUITY

- BERINGER WHITE ZINFANDEL** california **7 G 28 B**
- CK MONDAVI MOSCATO** willow springs **7 G 28 B**
- CHATEAU ST. MICHELLE COLUMBIA VALLEY RIESLING** washington **7.5 G 29 B**
- CH BERRIES KINHEIMER HUBERTUSLAY KABINET** germany **49 B**

WHITES

- CK MONDAVI CHARDONNAY** willow springs **7 G 28 B**
- BANFI LE RIME PINOT GRIGIO** italy **7.5 G 29 B**
- PROTEA CHENIN BLANC** south Africa **7 G 38 B**
- CASA LAPOSTOLLE SAUVIGNON BLANC** chile **7.5 G 32 B**
- FRANCIS COPPOLA PINOT GRIGIO** sonoma **8.5 G 32 B**
- RAINSTORM PINOT GRIS** oregon **34 B**
- J LOHR RIVERSTONE ESTATE CHARDONNAY** central coast **10 G 36 B**
- KENDALL JACKSON VINTNERS RESERVE CHARDONNAY** california **11 G 40 B**
- CONUNDRUM WHITE BLEND** california **40 B**
- VAVASOUR SAUVIGNON BLANC** new zealand **10 G 40 B**
- LANDMARK CHARDONNAY** california **42B**
- SANTA MARGHERITA PINOT GRIGIO** italy **52 B**
- LATOUR POUILLY FUISSE CHARDONNAY** france **68 B**
- CAKEBREAD CELLARS CHARDONNAY** napa valley **88 B**
- CLOUDY BAY SAUVIGNON BLANC** new zealand **90 B**

FULL BODY REDS

- CK MONDAVI CABERNET SAUVIGNON** wildcreek canyon **7 G 28 B**
- ALMOS MALBEC** argentina **7.5 G 29 B**
- FRANCIS COPPOLA SYRAH** sonoma **29 B**
- ROBERT MONDAVI PRIVATE SELECTION CABERNET** central coast **30 B**
- EPICA CABERNET** chile **8 G 32 B**
- BANFI CHIANTI CLASSICO** italy **33 B**
- ROSEMOUNT SHIRAZ** australia **8 G 34 B**
- LOUIS MARTINI CABERNET** sonoma **10 G 40 B**
- DOMAINE BOUSQUET RESERVE MALBEC** argentina **36 B**
- CHAPOUTIER CDR RED “BELLERUCHE” BLEND** france **40 B**
- FRANCISCAN CABERNET** california **42 B**
- CHATEAU DE LA LIGNE CABERNET/MERLOT—BORDEAUX** france **47 B**
- J. LOHR CABERNET** paso robles **53 B**
- FOLIE A DEUX CABERNET** sonoma **66 B**
- TWO HANDS SHIRAZ** australia **64 B**
- MARKHAM CABERNET** napa valley **84 B**
- LOUIS MARTINI ZINFANDEL** sonoma **89 B**
- BANFI BRUNELLO DI MONTALCINO** italy **130 B**
- RODNEY STRONG SYMMETRY** alexander valley **135 B**
- RODNEY STRONG BROTHER RIDGE CABERNET** alexander valley **140 B**
- CAYMUS CABERNET** napa valley **145 B**
- JUSTIN ISOSCELES** california **155 B**

LIGHT BODY REDS

- CK MONDAVI MERLOT** wildcreek canyon **7 G 28 B**
- MIRASSOU PINOT NOIR** california **7.5 G 29 B**
- KIM CRAWFORD PINOT NOIR** california **11 G 36 B**
- LATOUR PINOT NOIR—DOMANE DE VALMOISSINE** france **40 B**
- J LOHR LOS OSOS MERLOT** paso robles **10 G 42 B**
- CLOS DU BOIS MERLOT SONOMA** north coast **47 B**
- BELLE GLOS MEIOMI PINOT NOIR** california **50 B**
- MARKHAM MERLOT** napa valley **73 B**

G— GLASS PRICE B- BOTTLE PRICE