

**\$7.50 WINE & COCKTAILS • \$5.50 BEER**  
**\$2.50–6.50 SMALL BITES**

**MONDAY – FRIDAY • 3:30PM – 5:30PM**

*available first come first serve at the bar only*

## SMALL BITES

**BABY CHEESEBURGER\*** 2.50

**FRENCH FRIES** 2.50

**DEVIL-ISH EGGS** 3.50

choose: classic • ham • combo

**WHIRLEY POP**

**KETTLE CORN** 4.50

**SKILLET CORNBREAD** 4.50

**BLUE CHEESE**

**BACON DATES** 4.50

**FRIED GREEN TOMATOES** 5.50

**GARLIC BLACK**

**PEPPER WINGS** 6.50

**AVOCADO TOAST** 6.50

lime, extra virgin olive oil

**BRIE FARM BREAD** 6.50

onion jam, crisp apple

**PROSCIUTTO**

**FARM BREAD** 6.50

fig, mascarpone, balsamic

**GLAZED BACON LOLLIS** 6.50

**CORN CHIPS & DIPS** 6.50

guacamole, salsa, pimento cheese

**CHICAGO HOT DOG** 6.50

spicy brown mustard, tomato, onion, relish, pickled peppers, served with house-made potato chips

**BALL PARK HOT DOG** 6.50

yellow mustard, ketchup, relish, onion, served with house-made potato chips

**TEXAS CHILI HOT DOG** 6.50

pimento cheese, onion, served with house-made potato chips

## HIGHBALLS

choose: tonic, soda, or mixer

choose: Founding Spirits Vodka, Founding Spirits Dry Gin, Founding Spirits Bourbon, Founding Spirits Rye white rum, or blanco tequila

## COCKTAILS

### FOUNDING SPIRITS BARREL-AGED COCKTAILS

Three of our favorite classic cocktails aged in-house in oak barrels.

choose: Old Fashioned, Sazerac, or Chelsea's Manhattan

### THE MARGARITA 2019\*

A perfect balance of sweet & sour. Handcrafted to be so light & refreshing you'll want more than one. 100% agave tequila, patrón citrónge, citrus, egg white  
 choose: salt or no salt; pebble ice or cubes

### RUM PUNCH

dark rum, lemon, grapefruit, white tea, Founding Spirits clementine bitters, tiki bitters

### FOUNDING SPIRITS MULE

Founding Spirits Vodka, ginger, mint

### CUCUMBER DELIGHT

Founding Spirits Vodka, domaine de canton, lemon, cucumber, cantaloupe

### FARMER'S DAUGHTER

Founding Spirits Vodka, domaine de canton, st. germain, lime, passion fruit, raspberry, bitters

### THE CONSTITUTION

Founding Spirits Dry Gin infused with chamomile, ginger & blueberry, lemon

### ROSELLA SPRITZ

Founding Spirits Dry Gin, lime, rosella tea

### SOUTHSIDE

Founding Spirits Dry Gin, lemon, mint, orange bitters

### THE BARONESS

Founding Spirits Dry Gin, campari, lime, mint

### EASY PEASY

Founding Spirits Dry Gin, aperol, lemon, cucumber

### FARMER JOHN

Founding Spirits Bourbon, lemon, curaçao

### BOURBON MULE

Founding Spirits Bourbon, lime, ginger

### SUNSTONE COLLINS

Founding Spirits Bourbon infused with sunstone black tea, lemon

### COCONUT OLD FASHIONED

Founding Spirits Bourbon infused with coconut, cinnamon, bitters

## DRAFT BEERS

10oz

choose: IPA, LAGER, WHEAT, SEASONAL

## HOUSE WINE

RED or WHITE

STAY CONNECTED WITH  
**FOUNDING FARMERS**

FoundingFarmers.com

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**NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.**

*\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.*

### WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.