

# Seasonal Selections

FROM THE CHEF

## Wedge Salad

Iceberg lettuce topped with blue cheese dressing, glazed pecans, granny smith apple, bacon bits and pickled red onions.

\$17.50



## Duck Legs

Fried Duck Legs in a crispy batter, tossed in a roasted mango puree.

\$16

## Short Rib

4-hour Braised Short-Rib set atop roasted fingerling potatoes, parsnips and carrots. Finished with a cherry demi-glace.

\$34



## Peach Cobbler

Roasted peaches covered in a flaky granola crunch, served a la mode.

\$12



# Cocktail Favorites

FROM THE BAR

*Created by Carley*

## Not Your Grandma's Cookies



Join us by the fireplace with our one and only sugar cookie cocktail, featuring Absolut Vanilla, Disaronno Amaretto, and notes of spices like cinnamon to keep the fire warm.

\$12

## Ginger Skipper *Created by Skip*

A crisp and refreshing twist of Winter, blending cordials such as Frangelico with our signature Sugarfield Bourbon whiskey, finishing the palate with hints of ginger, giving you a cold weather snap with a Louisiana twist.



\$13

*Created by Brittany*

## Blackberry Smash

Come on in and unwind with our signature Basil Hayden bourbon smash, made with our fresh blackberries, mint and in-house citrus, otherwise known as a true winterberry surprise.



\$13

## Bon Temps Cheri *Created by Sam*

Get cozied up with a cherry pie inspired cocktail this season incorporating ingredients such as our house made maple cocktail syrup, Toschi cherries, Absolut Vanilla and Tito's, bringing the "good times to you, my dear."



\$12