

# DINNER



## STARTERS

SPINACH & SMOKED GOUDA DIP 13  
BLACK TRUFFLE, HOUSE FRY BREAD

CREAMY TOMATO SOUP 9  
CORN & CRAB HUSH PUPPY

STILLHOUSE SALAD 13  
LITTLE GEM LETTUCE, FRIED CAPRIOLE GOAT  
CHEESE, GARDEN PICKLES, TOASTED SUNFLOWER,  
LEMON & HERB VINAIGRETTE

CAESAR SALAD 13  
BABY ROMAINE, SHAVED GRANA PADANO, LONG  
PEPPERCORN, HERBED BRIOCHE CROUTONS,  
CAESAR DRESSING, BACON BAGNA CAUDA

URBAN BRUSCHETTA 11  
WHIPPED RICOTTA, 8YR AGED BALSAMIC, ARUGULA,  
CRUSTY BREAD

SPICY LAMB MEATBALLS 17  
FREEDOM FARMS LAMB, WEISENBERGER GRITS,  
AGED WHITE CHEDDAR, SAMBAL & MINT TOMATO  
SAUCE

CHARCUTERIE 21  
CHEF'S ASSORTMENT OF 2 MEATS, 2 CHEESES &  
ACCOUTREMENTS

FRESH BAKED BREAD 7  
CHEF'S SELECTION OF HOUSE BAKED BREAD &  
BUTTER

## MAINS

STILLHOUSE BOURBON BURGER 19  
BLACK HAWK WAGYU, LOCAL WHITE CHEDDAR,  
BOURBON GLAZE, BRIOCHE BUN WITH  
HANDCUT FRIES

THYME & CITRUS ROASTED  
AIRLINE CHICKEN 27  
FARM VEGETABLE SUCCOTASH, FRESH HERBS &  
BUTTER

BUCATINI BOLOGNESE 25  
FREEDOM RUN LAMB & BROADBENT PORK, WHITE  
BOLOGNESE, SHAVED GRANA PADANO

STEAK FRITTES MKT\$  
CHEF'S DAILY STEAK SELECTION, HAND CUT FRIES,  
DEMI-GLACE

BISON FILET 59  
LYONNAISE FINGERLING POTATOES, HERBED  
BOURBON BUTTER

CAST IRON KUROBUTA PORK  
TENDERLOIN 31  
FIRE CIDER MARINADE, BELLY BRAISED GREENS,  
APPALACHIAN SPOONBREAD

PAN FRIED RUBY TROUT 35  
SAUTÉED SPINACH & GIGANTÉ BEANS, CITRUS HERB  
BEURRE BLANC

SAUTEED GULF SHRIMP 27  
WEISENBERGER GRITS, LOCAL WHITE CHEDDAR,  
CAJUN CREAM

## SIDES

HAND CUT FRIES 7  
LOCAL WHITE CHEDDAR WEISENBERGER GRITS 7  
SAUTEED FARM VEGETABLES 9  
BELLY BRAISED GREENS 5  
ROASTED FINGERLING POTATOES 9  
BOURBON BACON BRUSSELS SPROUTS 9  
SMALL HOUSE SALAD 5

