

CIVIL

PROVISIONS ^{AND} BAR

SHARES

Focaccia Caprese fresh mozzarella, cherry tomato, basil, balsamic (\$8)

Mezze whipped feta - hummus - tzatziki, grilled naan & crudite (\$13/24)

Greek Wings* springer mountain chicken, sumac rub, ranch (\$16)

Roasted Carrot Tortellini* crawfish, red pepper cream sauce (\$18)

SALADS

Grilled Caesar* romaine wedge, croutons, fresh grated parmesan, caesar dressing (\$12)

Ancient Grain Salad arugula, farro, cucumber, feta, cilantro, blood orange vinaigrette (\$12)

PIZZA

Margherita tomato, mozzarella, basil (\$14)

Veggie spinach, sundried tomato, banana pepper, red onion, feta (\$15)

Cacio e Pepe olive oil, mozzarella, parmesan, ricotta, cracked black pepper (\$15)

Carne* pepperoni, italian sausage, red pepper, whipped feta (\$16)

Berries & Creme* prosciutto, arugula, strawberries, st. andre brie, hot honey (\$18)

MAINS

Civil Burger* cheddar, bacon, lettuce, tomato, onion, pickle, poblano aioli - french fries (\$18)

Lamb Burger* whipped feta, greens, cucumber, tomato, pickled jalapeño - french fries (\$19)

Beans & Greens black eyed pea, parsley and cilantro falafel - mushrooms, collard greens, pickled okra (\$16)

Shrimp Scampi* farfalle, lemon and white wine, pecorino, parsley (\$25)

Coq au Vin* braised springer mtn drumstick, parmesan polenta, strawberry onions, portabella (\$26)

Pickett's Trout* quinoa tabbouleh, cherry tomato, grilled lemon (\$28)

Pork Belly* gnocchi, pesto, parmesan, roasted carrots (\$30)

Scallops* crème fraiche, frisée, blood orange (\$35)

Steak & Mash* teres major, mashed potatoes, grilled asparagus, balsamic (\$36)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

Civilized Old Fashioned (\$13)
chattanooga rye, rich turbinado
syrup, bitters, handcut clear ice

Tommy Boy Margarita (\$12)
el destilador blanco tequila, agave,
fresh lime, lemon shrub

Espresso Martini (\$13)
el destilador blanco tequila, coffee
liqueur, cold brew, honey, amaro ciociaro

Brass Monkey (\$15)
evan williams white label, amaretto,
allspice, barrel aged bitters

Brambleberry (\$14)
hendricks gin, montenegro,
blackberry, fresh lemon

Martinez (\$15)
bombay sapphire gin, lo-fi sweet
vermouth, maraschino, bitters

Patio Sipper (\$10)
21 seeds cucumber jalapeño
tequila, fresh lime, soda, mint

Toasted Birdy (\$13)
goslings rum, pineapple, toasted
coconut campari, lime, sugar

Pink Cadillac (\$12)
bitter alibi vodka, strawberry,
pomegranate, lemon

Seasonal Cocktail (\$12)

MOCKTAILS

Sweet Dreams (\$8)
chamomile tea, lemon & honey,
shaken and served up

Not So Bubbly (\$8)
mionetto, blackberry, fresh lemon

Strawberry Lemonade (\$7)

DRAFT BEER

TN Brew Works hippies & cowboys ipa (\$7)

Oddstory monkeys heart ipa (\$7)

Green Man ESB amber ale (\$7)

Michelob Ultra (\$5)

Estrella spanish lager (\$7)

Hutton & Smith basecamp blonde (\$7)

WINE

BUBBLES & ROSE

Conti Ricatti superiore brut prosecco - glera, italy (\$12/43)

Famille Moutard Blanc de Blanc chardonnay - france (\$14/48)

Prisma Rosé pinot noir - casablanca valley, chile (\$11/44)

WHITES

Arca Nova Vinho Verde minho, portugal (\$9/38)

Les Volets Chardonnay haute vallee de l'aude, france (\$10/39)

Picpoul de Pinet languedoc, france (\$11/44)

Les Anges Sauvignon Blanc loire valley, france (\$11/43)

Fox Run Semi Dry Reisling finger lakes, new york (\$12/48)

Gundlach Bundschu Chardonnay sonoma, california (\$15/54)

Cantina Bolzano Pinot Grigio alto adige, italy (\$49)

Greywacke Sauvignon Blanc marlborough, new zealand (\$65)

REDS

Les Reges Bordeaux merlot, cab sauvignon, cab franc - france (\$9/36)

Lomas Del Marques rioja tempranillo - spain (\$9/36)

Ariotti Riccardo Barbera- 1L piedmont, italy (\$11/55)

Chuck Wagner Bonanza cab sauvignon - california (\$11/44)

Domaine Pontbriand gsm, caladoc - cdr, france (\$12/48)

Reserve de Marande pinot noir - languedoc-roussillon, france (\$12/55)

Château Saint-Sulpice Bordeaux merlot, cab sauv, malbec- france (\$14/55)

Terre Rouge Tête-à-Tête gsm - sierra foothills, california (\$15/58)

Easton Zinfandel sierra foothills, california (\$64)

One Time Spaceman - Moon River cab sauvignon - paso robles, ca (\$70)

Secua Blend cab sauvignon, syrah - castilla, spain (\$89)

Radio-Coteau syrah - sonoma coast, california (\$150)

BOTTLES & CANS

Budweiser (\$5)

Yuengling (\$5)

N/A Athletic IPA (\$5)