



Soups & Snacks

Housemade Spent Grain Bread Boule	sea fleur butter	1.50
Seasonal Soup of the Day	cup/bowl	4/6
Beer Cheese Soup	cup/bowl	4/6
Grilled Rice Balls	soy glaze, shaved cabbage, ponzu	4
Chilled Edamame Soy Beans	with smoked sea salt*	5
Housemade “5” Pretzel	buckwheat, sea salt, creamy mustard cheese	5
Pimiento Cheese Crostini	micro greens, spiced green tomato chutney	7
Georgia All-Natural Chicken Wings (6)	Buffalo honey <i>OR</i> spicy Asian	7
Kari Kari	fried crab and cream cheese dumplings, ponzu dipping sauce	7

Little Plates

Beer Battered Onion Rings	smoked tomato mayo	8
Crispy Calamari & Red Onions	lemongrass chili dipping sauce	9
Cornmeal Dusted Crispy Alligator	remoulade slaw, blackened chili glaze	10
Smoked Organic Salmon Dip	red onions, capers, lemon, paprika chips	10
Chili Seared Sea Scallops*	bacon lardoons, orange, micro greens	10
Pair of Braised Organic Lamb Tacos	shaved cabbage, cucumber tzatziki, red pepper gastrique, smoked salt	10
Beer Braised PEI Mussels	garlic, shallots, sweet onions, fennel, focaccia	12
Cheese Plate Trio	spent grain bread, fruit, berry compote, cured pork	12
Gulf Shrimp & Cheddar Grit Cakes	5made organic chorizo sausage, tomatoes, sweet onions, fresh herbs	sm/lg 10/20

Salads

Organic Farm Greens	onions, tomato, radish, sesame/ginger vinaigrette	sm/lg 4/7
Iceberg Wedge*	spicy pecans, tomatoes, red onions, buttermilk Danish blue cheese dressing	4/7
Heart of Romaine Caesar	white anchovy, aged parmesan, focaccia croutons	4/7
Balsamic Roasted Beets*	arugula, goat cheese, maple-glazed walnuts, lemon zest	4/7
“Club Salad”	chicken, bacon, ham, field greens, onion, pickles, tomatoes, croutons, 5made ranch	8/12
<u>Salad additions:</u>		
Chicken Breast <i>OR</i> Portabella Mushroom		7
Organic Salmon <i>OR</i> Shrimp <i>OR</i> Scallops		7
All Natural Grilled Steak		10

Grilled Pizzas**

White 5 Cheese	fontina, parmesan, white cheddar, goat & blue cheese	14
Spicy Sopressatta	with marinara, fontina, parmesan, white cheddar	14
Granny Serrano	ham, caramelized apples, sweet onions & parsley	14
Wild Mushroom and Asparagus	sweet onions, rosemary & thyme	14
Vine Ripe Tomatoes & Basil	fontina, parmesan, white cheddar cheese	14

menu

EXECUTIVE CHEF - DAVID LARKWORTHY CHEF DE CUISINE - PHILLIP RAINWATER

SANDWICHES

Sandwiches and burgers are served on housemade bread and come with a choice of fries, sweet potato fries, potato salad or coleslaw. You may substitute a cup of soup or small house salad for an additional 1.50.

Additional Toppings: Pimento Cheese, Cheddar, Swiss, Blue or Goat Cheese, Bacon, Avocado, Pico de Gallo, Mushrooms or Grilled Onion, add 1.00 each.

GA Organic Lemon Chicken Salad	toasted almonds, focaccia bread	10
Grilled Portabella Mushroom	goat cheese, focaccia bread, balsamic	10
Black Bean Burger	grilled green tomato, roasted garlic mayo	11
Vidalia Onion Turkey Burger	5made bun, cranberry katsup	11
Georgia Organic Grass Fed Beef Burger	5made bun, lettuce, tomato, onion	12
Cuban	organic pork, ham, serrano ham, swiss, pickles, mojo aioli mustard	12
Georgia Organic BBQ Pork or BBQ Chicken Sandwich	5made hop or chipotle BBQ sauce	12
Organic Brisket Reuben	5made kraut, Swiss, 5000 island, rye flatbread	14
Antelope “Patty Melt”	bacon, cheddar, onions, shrooms, rye flatbread	16

Main Plates

“Ploughman’s”	5made bratwurst, 3 salads, blue cheese, French bread	12
“Fish and Chips”	beer battered fresh fish, malted tartar sauce	16
3 Fried Fish Tacos	chili slaw, mango-green tomato salsa, black beans & rice	16
Grilled Ravioli	crawfish, andoullie sausage, red pepper, sweet onion, asparagus & spicy parmesan cream sauce	17
Sweet Tea Brined Southern Fried GA Pastured Hen	braised local greens, smashed potatoes & Serrano ham gravy	18
Georgia Rabbit Enchiladas	sweet onions, spicy cheese sauce, carrot salsa	18
Organic Salmon*	spicy red Thai curry sauce, vegetables & sticky rice	18
Ropa Vieja	braised all natural steak, tomatoes, peppers, onions, garlic, lime, avocado-mashed potatoes & plantain chips	18
Coca-Cola Cured Duck Breast	sesame bok choy, local mushroom, blueberry garlic sweet & sour and sticky rice	22
Grilled Maine Lobster	smoked potato salad, cole slaw, maple grilled corn, butter & lemon	30
Georgia Organic Grass Fed Beef Filet	grilled tomato, beans, blue cheese horseradish compound butter	5oz. 25 10oz. 40

SIDES

Smoked Fingerling Potato Salad	5
Hand-cut Pommes Frites (real French fries)	5
Hand-cut Sweet Potato Fries, Cocoa Chili	5
Sautéed Spinach with Shallots*	5
Cheddar Stone-Ground Grit Cakes	5
Spaetzle with Parmesan & Sweet Onions	5
Tiny Green Beans*	5
Grilled Asparagus with Marinated Tomatoes*	6
Expensive Mushrooms under a Brick*	6

**Denotes Gluten Free menu items. Many other items can be prepared Gluten Free by changing them slightly. Please inform your server of any food allergies.
**Pizzas are available Gluten Free upon request.*

We proudly serve White Oak Farms GA Organic Pastured Poultry. It is better for the environment and for us, much higher in omega 3 fatty acids and lower in cholesterol.

Please inform us of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food-borne illness.

18 % Gratuity is suggested for parties of 6 or more.
Please drink responsibly; SafeRide is available upon request.



RIVERVIEW FARMS



BLENDED/ SINGLE MALT WHISKEY

Aberlour 12 (SW)	12
Balcones Texas Single Malt	12
Bunnahabain 12yr (SW)	9
Bunnahabain 18yr (SW)	14
Bushmills White Label (IW)	9
Crown Royal (CW)	9
Dewars (BW)	9
Glenfiddich (SW)	11
Glenlivet (SW)	11
Glenrothes Select Reserve (SW)	12
Highland Park 12yr (SW)	12
Irishman (IW)	7
Jameson (IW)	8
Johnnie Walker Black / Red (BW)	10/9
Lagavulin 16yr (SW)	15
MaCallan 12yr (SW)	14
MaCallan 18yr (SW)	15/30
New Holland Zeppelin Single Malt	15
Oban 14yr (SW)	12
Peat Monster (SW)	12
Yamazaki Single Malt (JW)	11

BOURBON

1792 Bourbon	9
Angel’s Envy	10
Baker’s	12
Basil Hayden’s	12
Belle Meade	10
Berkshire	9
Blanton’s	11
Booker’s	12
Breaking & Entering	10
Buffalo Trace	9
Bulleit	9
Bulleit 10yr	11
Eagle Rare	12
Elijah Craig 12yr	10
Evan Williams Single Barrel	9
Four Roses Single Barrel	10
Four Roses Small Batch	14
Four Roses Yellow Label	8
Henry McKenna 10yr	9
High West Silver	10
Jefferson’s Presidential 21yr	25
Jim Beam	7
Jim Beam Black	9
Johnny Drum	8
Johnny Drum Private Stock	10
Knob Creek	9
Lexington	9
Maker’s Mark	9
Maker’s Mark 46	10
New Holland Beer Barrel	10
Noah’s Mill	10
Old Pogue	9
Rowan's Creek	12
Sam Houston	9
Wathen’s	10
Willeit Single Barrel	12
Woodford Reserve	12
Woodford Reserve Double Oaked	14

RYE WHISKEY

Bulleit Rye	9
Jefferson’s Rye	11
High West Double Rye	10
High West Rendezvous Rye	10
High West Silver Rye	12
Hirsch 3yr Rye	9
Masterson’s 10yr Rye	11
Michter’s Rye	10
Redemption High Rye	9
Templeton	14

TENNESSEE WHISKEY

Gentleman Jack	11
George Dickel #8	9
George Dickel #12	10
Jack Daniels	8
Jack Daniels Single Barrel	14
NEW WHISKEY	
13 th Colony Southern Corn Whiskey	9
American Spirit Whiskey	9
Balcones Blue Corn Whiskey	9
Balcones Rumble	10
Balcones Rumble Reserve	12
Balcones True Blue	12
Bols Genever	10
Breckenridge Bourbon Whiskey	10
Corsair Triple Smoke	10
Journeyman	9
Michter’s US 1	9
New England Corn	9

SPIRIT FLIGHTS (3 Per Flight)

Flight One (\$7 - \$10)	13
Flight Two (\$11 - \$12)	16
Flight Three (\$13 - \$15)	19
***Spirit Flights are offered as three (3) 1oz. pours, allowing you to experience a small sampling of great barrel-aged cocktails and spirits.	
***McCallan 18yr & Jefferson Presidential 21yr are not available in the Flight.	

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Bombay Sapphire	8
Corsair Barrel Aged	10
Farmer Organic	9
Hendricks	9
Journeyman	9
Rusty Blade	12

RUM

Bacardi Silver	8
Caliche Rum	9
Neisson	9
Ron Zacapa	12
Sailor Jerry Spiced	8

TEQUILA/MEZCAL

Del Maguey Vida Mezcal	8
Del Maguey Single Village Mezcal	10
Espolon Blanco	8
Espolon Reposado	10
Herradura Blanco	8
Herradura Reposado	9
Herradura Anejo	10
Lajita Mezcal Reposado	10

VODKA

Absolut	8
Belvedere	12
Grey Goose	9
Hangar One	9
Karlssons Gold Potato	9
Ketel One	9
Square One Cucumber	9
Tito’s	8

ABSINTHE

Lucid	10
Pernod	10
Vieux Carre’	10

COGNAC

Camus VSOP	10
Hennessy VS	11

spirits menu

WINES

WHITE	GL/BTL
Argyle Riesling, OR	9 36
Petit Chenin Blanc, So. Africa	9 36
Pine Ridge Chenin Blanc/Viognier, CA	10 40
Calina Chardonnay, Chile	9 36
Seven Falls Chardonnay, WA	10 40
Carmel Road Chardonnay, CA	11 44
Santa Julia Pinot Grigio, Argentina	9 36
Kings Ridge Pinot Gris, WA	10 40
La Crema Pinot Gris, CA	11 44
900 Grapes Sauvignon Blanc, N. Zealand	9 36

RED	GL/BTL
B Side Red Blend, CA	10 40
Parker Station Pinot Noir, CA	9 36
Wallace Brook Pinot Noir, OR	11 44
Spellbound Cabernet Sauvignon, CA	9 36
Deep Purple Zinfandel, CA	9 36
Cannonball Merlot, CA	9 36
Santa Rita Carmenere, Chile	9 36
Castillo de Monseran Garnacha, Spain	9 36
Kaiken Malbec, Argentina	10 40

ROSE/SPARKLING	GL/BTL
Charles + Charles Rose', WA	9 36
Pascual Toso Brut, Argentina	8 32

PORTS	GL/BTL
Taylor Fladgate Tawny Port 10 Yr	9 50
Croft Ruby Port	8 40

OUR BREW MASTER’S CELLAR



To the left is a QR code that you can scan in with any QR reader and learn all about the various beers available on our Brew Master’s Cellar reserve list.

A very special list of beers hand-crafted by our brewers that have been aged in our natural subterranean cellar in our brewery. Just like fine wine and fine liquor, certain beers simply beg to be laid down for extended periods of time. These beers will continuously change with time, slowly improving as they develop new flavors, while creating complexities unique to each batch. While some flavors are created due to the maturation time, other flavors fade to the background as the beer gets older. Time often adds wonderful surprises and is an ever changing, mysterious process.

Some of these beers have been aged in oak barrels, whiskey barrels, or wine barrels for added complexities. These beers are all bottled by hand in 750 ml bottles, vintage dated, corked and caged. These beers are bottle-conditioned and, thus, naturally carbonated which adds yet another layer of complexity and improves the cellaring process. They are great to share with friends – even better with strangers – or to celebrate life’s special occasions. We offer them to you straight from our Brew Master’s Cellar and we hope you enjoy....Cheers!

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