

The Winchester Tavern

SNACKS \$ 8

④ **Three Onion Dip**
House Made Chips

Vidalia Onion Rings
Remoulade

④ **Herbed Shoestring Fries**
Garlic Aioli

④ **Roasted Thai Chili
Cashews**
Sambal - Cilantro

④ **Cajun Blackened Pork
Rinds**

④ **Salt & Vinegar Pork Rinds**

④ **Mexican Street Corn
Popcorn**
Queso Fresco - Cilantro - Tajin Brown Butter

Korean BBQ Popcorn
Gochutgaru Korean Chili - Sesame - Tamari Butter

TAPAS

- SOUTHWESTERN DUCK RANGOON*** \$15
Hudson Valley Duck - Sweet Corn - Cream Cheese - Adobo Aioli
- ④ **CALABASH FRIED GREEN TOMATOES** \$16
Pickled Shrimp - Chow Chow - Remoulade
- ④ **SPANISH OCTOPUS*** \$20
Piquillo Pepper Romesco - Toasted Cashew - Lemon Oil
- ④ **SEA-CUTERIE BOARD*** \$28
Smoked Fish - Fish Dip - Crudo - Tinned Fish
- COLORADO ELK MEATBALLS*** \$17
Wild Mushroom Velouté - Roasted Grapes - Onion Crisp
- ④ **CRISPY FALAFEL** \$14
Tahini - Tomato Pesto - Lemon Crema
- ④ **DEVILED FARM EGGS** \$14
Candied Bacon - Tomato Coulis - Micro Arugula
- ④ **GIRL DINNER** \$23
Dirty martini dip - House Chips & Your Choice of Vodka or
Gin Dirty Martini - Bleu Cheese Olives

HANDHELDS

SERVED WITH SIDE SALAD OR HOUSE MADE CHIPS

- ④ **APPLE BUTTER SMASH BURGER*** \$22
Aged Cheddar - Caramelized Vidalia
- LOBSTER GRILLED CHEESE** \$26
Gruyère - Cheddar - Boursin - Sundried Tomato Mayo - Brioche
- ④ **SPICY TUNA TEMAKI*** \$23
Nori Wrap - Ahi Tuna - Salmon Caviar - Rice - Tamari
- FRIED GREEN TOMATO PO-BOY** \$19
Appalachian Green Tomatoes - Arugula - Hell Town Chowchow
- Remoulade
- ④ **CRISPY PORK BELLY BAHN MI*** \$21
Carrots - Cucumber - Kimchi Jalapeños - Garlic Aioli

CAVIAR*

Chive Cream Fraîche - Capers - Egg - Tomato - Toast Point
1 oz Oстера - \$90
1 oz American Hackleback - \$65
1 oz Salmon - \$25
Add Devaux Cuvee D Champagne - \$70

④ Gluten Free or Can Be Made Gluten Free

Please no modifications or substitutions

* Consuming raw or uncooked food increases the chance of food borne illness
We fry in tallow


On Parties of 6 or more we respectfully add a 20% gratuity



Libations


1838 Sazerac

Cognac ~ Demerara ~ Peychaud's ~ Herbsaint




The Black Tie Man

Rye ~ Averna ~ Black Walnut ~ Bitters




Bonded Old Fashioned

*Bottled in Bond ~ Demerara ~ Bitters ~
Amarena*




The Fine Print

*Vodka ~ Gin ~ Lillet ~ Italicus ~ Lemon Oil
~ Shaken, not stirred*



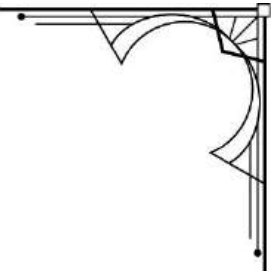
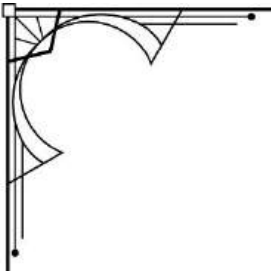

La Vinda

*Reposado ~ Ancho Reyes ~ Blood Orange ~
Lime ~ Agave*




Honey & Fire

*Peach Soju ~ Ancho Reyes ~ Peach ~ Lemon ~
Hot Honey ~ Soda*




Tomato Gimlet

*Gin ~ Tomato Water ~ Lime Juice ~ Saline ~
Basil*




Orange Julius*

*Orange Vodka ~ Dry Curacao ~ Licor 43 ~
Cream ~ Citrus ~ Egg White ~ Cream Soda*
*Please have patience, this drink does take longer to craft.




The Transparent Lie

*Rum ~ Dry Curacao ~ Lemon ~ Demerara ~
Red Wine*




Bitter Paradise

*Rum ~ Dry Curacao Yuzu ~ Chartreuse ~
Lime ~ Yuzu ~ Pineapple ~ Grapefruit ~
Bitters*




White Gold

Bourbon ~ Rum ~ Saffron ~ Honey ~ Citrus



Midnight Butcher

Bacon Mezcal ~ Sweet Vermouth ~ Campari



Scuba Diving in Dubrovnik

*Gin ~ Chartreuse ~ Maraschino ~ Lime ~
Laphroaig*

