

STARTERS

**CHURCH LADY
DEVILED EGGS** ^{GS}

Southern-style deviled eggs | 14

**BEE HAVEN BAY FRIED
GREEN TOMATOES**

Shaved ham, remoulade sauce and dressed local greens | 17

**THIGH HIGH
CHICKEN BISCUITS**

Three biscuits topped with Chef Art's famous fried chicken thighs and B&B pickles. Drizzled with hot honey | 19

FRIED PICKLES

Hand-cut spears are pickled in-house, crispy fried and served with remoulade | 16

BUNCH OF PUPPIES

House-made hushpuppies served with pimento cheese and red jalapeño jelly | 14

**KEY WEST SHRIMP
COCKTAIL**

Seasoned shrimp tossed with avocado, mango, cucumber and our house-made cocktail sauce. Served with buttermilk crackers | 19

JASPER BOARD

An array of Southern charcuterie. Shaved honey ham, smoked sausage, country ham, pimento cheese, chicken salad, tomato-bacon jam, B&B pickles, candied pecans, crostini and crackers | 28

FRIED CHICKEN TENDERS

Buttermilk brined tenders are served with sweet and spicy barbecue or hot honey sauce | 17

SPICY CAULIFLOWER WINGS

Cauliflower florets flash-fried and tossed in hot honey sauce | 14

BUNS & SUCH

Served with house-made barbecue chips drizzled with icebox dressing



FRIED CHICKEN SANDWICH

BUTTERMILK-BRINED FOR 24 HOURS AND HAND-BATTERED, DRESSED WITH HOT SAUCE AIOLI, ICEBERG LETTUCE, TOMATO AND BREAD AND BUTTER PICKLES | 20

**BRITTON'S CHICKEN
SALAD SANDWICH**

Britton Smith's recipe with pulled chicken, celery, grapes, Duke's Mayo and savory spices. Served with lettuce and tomato on artisan bread. | 19

THE ART BURGER*

Two beef patties topped with American cheese, Art's special sauce, tomato-bacon jam, lettuce, tomato, onion and pickles on a brioche bun | 20

CUBAN SANDWICH

House smoked pork, shaved country ham, house made pickles, yellow mustard and Swiss cheese pressed between slices of fresh Cuban bread | 19

New **ART'S HOT
CHICKEN SANDWICH**

Crispy-fried chicken breast tossed in our buffalo-style hot sauce and dressed with tangy slaw, B&B pickles and a drizzle of icebox dressing | 21

CATFISH SANDWICH

Crispy-fried Gulf Coast catfish fillet topped with lettuce, tomato, and remoulade sauce on a brioche bun | 19

THE COUNTRY CLUB

Grilled chicken topped with white cheddar, pecan-smoked bacon, red jalapeño jelly, lettuce and tomato on a brioche bun | 20

SALADS & SUCH



FRIED CHICKEN SALAD

CRISPY FRIED CHICKEN OVER MIXED GREENS, PECAN-SMOKED BACON, EGG, HEIRLOOM CHERRY TOMATOES, RED ONION AND CUCUMBER TOSSED WITH ICEBOX DRESSING, CHEDDAR BISCUIT CROUTONS AND FRESH HERBS | 20



HARVEST SALAD

Mixed greens tossed with fire-roasted red peppers and corn, shredded white cheddar cheese, heirloom cherry tomatoes and house-made balsamic dressing. Topped with grilled chicken, avocado and hushpuppies | 21

New **STRAWBERRY FIELDS SALAD** ^{GS}

Crispy prosciutto and fresh burrata cheese served atop chopped romaine, mixed greens, strawberries and red onion tossed in our house-made maple balsamic dressing and drizzled with balsamic reduction | 21

ADDIE MAE'S CHICKEN & DUMPLING SOUP

Simple, delicious and filled with house-made dumplings, chicken and veggies. Just like Momma used to make | 15

MAIN PLATES



ART'S FAMOUS FRIED CHICKEN

BUTTERMILK-BRINED FOR 24 HOURS THEN PERFECTLY FRIED. SERVED WITH CREAMY MASHED POTATOES, A CHEDDAR DROP BISCUIT AND LOVE | 34

They're Back! **BRAISED SHORT RIBS** ^{GS}

This fancy "pot roast" is made by slow-cooking boneless beef short ribs until they are fork tender. Served over garlic mashed potatoes with a demi-glace sauce, roasted carrots and a cheddar drop biscuit | 42

**SKILLET-FRIED
CHICKEN PAILLARD**

Art's spin on piccata. Buttermilk-brined chicken is pounded thin, hand-breaded and skillet-fried, then topped with lemon butter, garlic and capers. Served with roasted potatoes and grilled asparagus | 29

**FRIED CHICKEN &
DOUGHNUTS**

Two pieces of Chef Art Smith's famous fried chicken served with EVERGLAZED's hand-crafted glazed donuts and creamy mashed potatoes | 32

SHRIMP & GRITS ^{GS}

Pan-seared shrimp with tomato gravy and Tasso ham served over creamy Bradley's grits with a cheddar drop biscuit | 29

COUNTRY FRIED STEAK

Perfectly seasoned, lightly battered then fried and topped with sawmill gravy. Served with creamy mashed potatoes and a cheddar drop biscuit | 30

New **BABY BACK RIBS** ^{GS}

A full rack of ribs is slow-smoked for 5 hours then basted with our house-made sweet and spicy barbecue sauce. Served with fries and broccoli & bacon salad | 34

KITCHEN PLATE

A sampling of three different house-made sides. Yum, yum and yummy | 22

CHOPPED PORK BARBECUE

Lean pork is cooked low and slow then dressed with our sweet and spicy barbecue sauce. Served with Momma's mac and cheese, Southern Slaw and a cheddar drop biscuit | 29

CHARGRILLED CHICKEN ^{GS}

Two grilled chicken breasts served with sliced avocado, roasted potatoes and vegetables and a cup of our broccoli & bacon salad | 29

ST. AUGUSTINE MAHI-MAHI ^{GS}

Fresh-caught mahi, grilled and drizzled with a lemon-garlic butter sauce, served with roasted potatoes, carrots, squash, and snap peas | MKT

SIDES

- ◆ Cheddar Cheese Drop Biscuits | 8
- ◆ Creamy Mashed Potatoes | 8 ^{GS}
- ◆ Momma's Mac and Cheese | 9
- ◆ Braised Kale & Collards | 7 ^{GS}
- ◆ Southern Green Beans | 8 ^{GS}
- ◆ Broccoli & Bacon Salad | 7 ^{GS}
- ◆ Roasted Veggie & Potatoes | 8
- ◆ Roasted Sweet Potatos | 9 ^{GS}
- ◆ Southern Slaw | 7 ^{GS}
- ◆ Bradley's Grits | 8 ^{GS}
- ◆ French Fries | 7

Due to the hand-crafted nature of many items (and variations in vendor supplied ingredients) we cannot make a guarantee regarding the allergen content of an individual menu item. Guests with a special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and are individually responsible for ensuring that any such menu item meets their individual dietary requirements.

^{GS} Gluten-sensitive items are modified to be made without gluten-containing ingredients. These kitchens **are not** free of gluten and thus cross-contact of gluten-free items with other food items that contain gluten is often possible.





SHINE ON TAP

16-ounce
Cocktails
\$15

22-ounce
Jumbo Squeeze
\$24

22-ounce
Refills
\$15

RUMSHINE PUNCH

Strawberry RumShine, blackberry brandy, banana liqueur, pineapple juice and house-made grenadine

BLUE HOOCH

Blue Flame moonshine, lemon-infused moonshine, blue curacao, house-made simple syrup, fresh lemon juice and a splash of soda water. Our strongest shine on tap

STRAWBERRY LEMONADE

Strawberry moonshine, freshly muddled strawberries, lemonade and strawberry puree

MOONSHINE MARGARITA

Tequila, moonshine with a splash of fresh-squeezed orange and lime

SWEET TEA SHINE

Sweet tea, fresh-squeezed lemon and American Born Dixie moonshine

SHINE FLIGHT

Take flight with a taste of all five of our Shines on Tap flavors!

\$36

ASK YOUR SERVER FOR A MOONSHINE & WHISKEY MENU

CRAFT COCKTAILS

FLORIDA CRUSH | 14

Tito's Handmade Vodka muddled with orange and strawberries, a splash of fresh squeezed Florida orange juice and agave syrup

CUCUMBER COOLER | 14

Tito's Handmade Vodka with lime juice, simple syrup and crisp cucumber slices

THE LOCAL | 14

RumHaven coconut water rum, lime, simple syrup and fresh pineapple

WOODFORD BLUES | 15

Homecomin's own Woodford Reserve Private Select Bourbon, blueberry puree and agave

SPICY WATERMELON MARGARITA | 15

Dobel Barrel-Strength Anjeo and Dobel Diamante tequilas, chili simple syrup and fresh watermelon

MULESHINE | 15

Midnight Moon Moonshine, peach puree fresh lime juice and a splash of Q Spectacular Ginger Beer

MOONSHINE MASH | 15

Watermelon-infused moonshine, fresh watermelon, lime juice and simple syrup

STRAWBERRY RANCH WATER | 16

Dobel Diamante tequila, muddled strawberries and lime, agave syrup, splash of Topo Chico and tajin rim

MEMPHIS BELLE | 15

Ole Smoky Mango Habanero Whiskey, muddled strawberries, fresh lime and house-made simple syrup

ESPRESSO MARTINI | 15

Mr. Black Coffee Liqueur, caramel vodka and cold brew concentrate are shaken to a frothy delight

WHITE PEACH SANGRIA | 16

Peach moonshine, La Perlina Moscato and fresh peach puree muddled with orange and mango. Garnished with a moonshine-soaked peach wedge

TROPICAL ITCH | 18

Woodford Britton Barrel Select Bourbon, Plantation OFTD Rum, Cointreau, passionfruit, pineapple and lemon juices garnished with your very own bamboo back scratcher

CRANBERRY GIN FIZZ | 14

Fords Gin, cranberry, lemon juice, and a dash of orange bitters

OLD FASHIONED ELDER | 16

Michter's Bourbon, St. Germain Elderflower, dash of bitters, and fancy cherry

APPLE PIE A LA MODE | 14

Ole Smoky Apple Pie Moonshine, caramel vodka, apple juice, lemon, and cinnamon simple syrup

THE HUMMINGBIRD | 17

Banana cream rum, vanilla bean rum, muddled pineapple, blueberry and pineapple purees, and served with our signature hummingbird cake pop

WINES

REDS

glass | bottle

House Pinot Noir	10 40
La Crema Pinot Noir	16 64
J Vineyards Pinot Noir	14 56
House Merlot	10 40
The Stag Red Blend	14 56
House Cabernet	10 40
Raeburn Cabernet	15 60
Hess Allomi Cabernet	18 72
Honig Cabernet	19 76

WHITES

glass | bottle

House Chardonnay	10 40
Raeburn Chardonnay	14 56
House Pinot Grigio	10 40
Santa Margherita Pinot Grigio	17 68
House Sauvignon Blanc	10 40
La Perlina Moscato	12 48
Honig Sauvignon Blanc	14 56
La Marca Prosecco	13 52
La Vieille Ferme Rosé	14 56
La Vieille Ferme Reserve Sparkling Rosé	14 56
Schramsberg Blanc de Blancs	36

Half Bottle

COLD CANS

MILLER LITE | 7

Milwaukee, WI | American Lager

MICHELOB ULTRA | 7.5

St. Louis, MO | American Lager

CORONA | 8

Mexico | Pilsner-Style Lager

STELLA ARTOIS | 9

Belgium | Euro Pale Lager

COORS LIGHT | 7

Golden, CO | Light Lager

ROTATING LOCAL CRAFT | 10

Ask Your Server

HIDDEN SPRINGS ORANGE CRUSH | 11

Tampa, FL | Wheat Ale 16oz

FLORIDA AVENUE IPA | 9

Wesley Chapel, FL | American IPA

ORANGE BLOSSOM PILSNER | 9

Orlando, FL | Honey Pilsner

ORANGE BLOSSOM CITY BEAUTIFUL | 9

Orlando, FL | American IPA

GOLDEN ROAD BREWING

MANGO CART | 10

Los Angeles, CA | Wheat Ale 16oz

FLORIDA AVENUE LUMINESCENCE | 9

Wesley Chapel, FL | Hazy IPA

HIDDEN SPRINGS ZFG | 11

Tampa, FL | American Pale Ale 16oz

YUENGLING | 7.5

Pottsville, PA | Amber Lager

HIGH NOON | 10 ^{GS}

Flavored Hard Seltzer