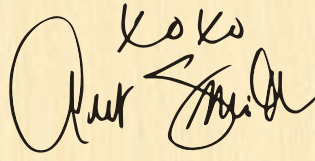


CHEF ART SMITH, FRIEND OF SPLITSVILLE, HAS COLLABORATED WITH OUR CULLINARY TEAM TO CREATE SOME SIGNATURE SOUTHERN DISHES.



nibbles

🐔 HOT HONEY CHICKEN BISCUITS | 12

Two cheddar cheese drop biscuits topped with Chef Art's famous fried chicken thighs tossed in hot honey. Served with house made pickles.



CHEESEBURGER SLIDERS* | 10

Two slider-style burgers topped with American cheese, caramelized onions, special sauce, lettuce, tomato and house made pickles.

Add pecan-smoked bacon for \$2.

CONE OF FRIES | 8

Classic crinkle-cut fries lightly seasoned and served with both house made chive dip and our signature pimiento cheese sauce.

🐔 SHORT RIB SLIDERS | 12

Braised boneless beef short rib topped with Havarti horseradish cheese, frizzled onions, horseradish cream, dressed arugula and house made pickles on a pretzel bun.

BUTTERMILK CHICKEN TENDERS | 10

Chicken tenderloins are buttermilk-brined, hand-battered and golden fried. Served with your choice of our house made sauces: barbecue, honey mustard or ranch.

MACHO NACHOS | 13

Loaded with seasoned ground beef, shredded cheddar jack cheese, queso, black bean corn salsa and drizzled with avocado ranch.

🐔 FRIED GREEN TOMATOES | 10

With Tasso shaved ham, remoulade sauce and dressed greens.

🐔 DEVILED EGGS | 8

Southern-style deviled eggs.



LOADED FRIES | 11

Crinkle-cut fries loaded with nacho cheese, bacon, ranch, scallions and love.

main plates & salads

🐔 CHICKEN LITTLE | 17

Chef Art Smith's famous fried chicken breast with a cheddar cheese drop biscuit, house made pickles and your choice of side.



🐔 SHRIMP & GRITS | 20

Pan-seared shrimp with tomato gravy, herb oil and Tasso ham served over grits.

TAMPA HOT CHICKEN | 18

Buttermilk-brined and hand-battered chicken breast fried to a crisp and glazed with our Fresno hot sauce. Served with fries, chive dipping sauce, house made pickles and a cheddar drop biscuit.

SMOTHERED CHICKEN | 21

Blackened chicken breast smothered in creamed spinach, sautéed mushrooms, pecan-smoked bacon and melted Colby Jack cheese. Served with mashed potatoes and charred broccoli.

POWER BOWL | 18

Sautéed chicken and loads of kale and broccoli stir-fried in tataki sauce and served over roasted sweet potatoes. Topped with avocado and sesame seeds.

SPARKMAN CHOPPED | 15

Mixed greens tossed with fire-roasted red peppers and corn, shredded white cheddar cheese and house made balsamic dressing. Topped with grilled chicken, avocado and croutons.

KITCHEN PLATE | 13

Choose any three of our made-from-scratch sides.

SOUTHERN GODDESS | 15

Chopped fried chicken tenders, avocado, deviled eggs, cucumber, bacon, shaved red onion, roasted corn, and tomatoes over butter and romaine lettuce with green goddess dressing and a spicy honey garlic drizzle.



pizzas

CHEESE PIZZA | 12

House made crust, mozzarella and fresh tomato sauce.

TRIPLE PEPPERONI PIZZA | 14

Our house made cheese pizza loaded with pepperoni.

FIREHOUSE PIZZA | 14

Diced chicken tenders, Fresno hot sauce, mozzarella, blue cheese crumbles, drizzled with ranch dressing.

FIG & PIG FLATBREAD | 12

Crispy flatbread with prosciutto, fig spread, goat cheese, fresh mozzarella, caramelized onions, dried figs and topped with dressed arugula.

SHORT RIB FLATBREAD | 14

Braised short rib, Boursin cheese, caramelized onions, roasted red peppers, broccoli, Gruyere cheese, drizzled with stingin' hot honey and garnished with fresh herbs.

BBQ CHICKEN FLATBREAD | 12

Char-grilled chicken, barbecue sauce, smoked gouda, mozzarella, cilantro and red onion.

buns

SERVED WITH HOUSE MADE CHIPS DRIZZLED WITH RANCH.

CHEESEBURGER DELUXE* | 12

Special burger blend patty topped with melted cheddar and our secret sauce. Served with lettuce, tomato, onion, and house made pickles. *Add pecan-smoked bacon for \$2.*

FOGHORN BURGER* | 14

Smothered in gouda cheese and topped with a fried egg, fried Fresno peppers, Sriracha and cilantro-lime sauce. Served with lettuce, tomato, onion and house made pickles.

MUSHROOM & SWISS BURGER* | 13

Smothered with melted Swiss and savory sautéed mushrooms. Served with lettuce, tomato, onion and house made pickles.



FUNKY CHICKEN | 14

Fried breast of chicken tossed in our Fresno hot sauce and cooled down with ranch dressing, blue cheese crumbles, Southern slaw, tomato and house made pickles.

CHICKEN SANDWICH | 13

Buttermilk-brined, hand-battered and golden fried. Dressed with hot sauce aioli, shaved lettuce, tomato and house made pickles.

BLACK JACK CHICKEN | 13

Grilled blackened chicken breast smothered in melted Colby Jack cheese served on a bun topped with crispy bacon, guacamole, lettuce and tomato.

*These items are cooked to order or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, fish or eggs may increase your risk of foodborne illness.

SIDES

CHARRED BROCCOLI | 5
CREAMY GRITS | 5
MAC N CHEESE | 6

SOUTHERN SLAW | 5
MASHED POTATOES | 5
FRENCH FRIES | 5

CHEDDAR BISCUITS | 5
CREAMED SPINACH | 5
HOUSE MADE CHIPS | 5

SWEETS

SUGAR DOUGHNUTS | 6
BACON PECAN DOUGHNUTS | 7
SPRINKLED DOUGHNUTS | 6

cocktails on tap

\$12 | SQUEEZE BOTTLE \$20 | REFILLS \$12

SPIKED SWEET TEA

Sweet tea, fresh-squeezed lemon and sweet tea vodka.

HABLO MARGARITA

A nod to our old neighbors. Tequila, Cointreau, fresh-squeezed orange and lime juice.

MAI TAI

151 Rum with Amaretto, pineapple and tropical juices.

RUM RUNNER

151 Rum, crème de banana, blackberry brandy, pineapple juice, grenadine and lime juice.

WHITE RUSSIAN

The Dude abides this frozen version with vodka, coffee liqueur and cream.

FROZE'

A refreshing, fruity frozen slushy with rose', strawberry, lemonade and vodka.

hand crafted spirits

WATERMELON SMASH | 12

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

MOSCOW MULE | 12

Stolichnaya Vodka, peach puree, fresh lime juice and a splash of Q Spectacular Ginger Beer.

SPICY MANGO MARGARITA | 12

Seedless Fresno slices muddled with fresh mango and blended with 1800 Silver Tequila, lime juice and simple syrup. Topped with sparkling grapefruit soda and garnished with a Fresno pepper.

CUCUMBER COOLER | 12

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

WHITE SANGRIA | 12

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

OLD FASHIONED ELDER | 12

Our version of the classic. Michter's Bourbon, St. Germain Elderflower, dash of bitters, garnished with an orange peel and fancy cherry.

FLORIDA CRUSH | 12

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

LONG ISLAND TEA | 14

Tito's, Bacardi, Cuervo Silver, triple sec and sour mix topped with a splash of Coke. Top shelf.

SKINNY STRAWBERRY | 12

Fresh muddled strawberries with Dobel Diamante Tequila, fig jam, agave and lime juice.

RED SANGRIA | 11

Red wine, fresh seasonal fruits, agave, lime juice and blackberry brandy.

wine

REDS

House Cabernet Sauvignon	\$8/32
Kendall-Jackson Cabernet Sauvignon.....	\$10/40
Hess Alomi Cabernet Sauvignon	\$14/56
House Merlot	\$8/32
Buena Vista "The Count" Red Blend.....	\$12/48
House Pinot Noir.....	\$8/32
Meomi Pinot Noir.....	\$12/48
La Crema Pinot Noir	\$13/52

WHITES

House Chardonnay.....	\$8/32
Kendall-Jackson Chardonnay	\$10/40
House Pinot Grigio	\$8/32
La Crema Pinot Grigio.....	\$10/40
Santa Margherita Pinot Grigio	\$13/52
House Sauvignon Blanc	\$8/32
Honig Sauvignon Blanc.....	\$12/48

BLUSH & BUBBLY

La Perlina Moscato.....	\$10/40
Juliette Rose'	\$8/32
Sofia Blanc de Blanc	\$12/48

cold cans

3 Daughters Rose Cider Cider | 6

3 Daughters Beach Blonde Ale Blonde Ale | 6

Angry Orchard Cider | 6

Ballast Point Grapefruit Sculpin Sculpin IPA | 7

Bells 2 Hearted IPA IPA | 7

Big Top Hawaiian Lion Coconut Porter | 6.5

Blue Moon Belgian-Style Wheat Ale | 6

Blue Point Toasted Lager Vienna Lager | 5.25

Bold City Duke's Cold Nose Brown Ale | 6

Brew Bus — You're My Boy Blueberry Wheat | 6

Bud Light Light Lager | 5.25

Budweiser Pale Lager | 5.25

CCB — Florida Cracker Witbier | 6

CCB — Jai Alai IPA | 6.5

Coors Banquet Lager | 5.25

Coors Light Light Lager | 5.25

Corona Pale Lager | 6

Corona Premier Light Lager | 6

Dos Equis Golden Pilsner | 6

Duvel Single Fermented Belgian Golden Ale | 9

Florida Ave Passion Hibiscus Wheat Ale | 6

Founders All Day IPA IPA | 6

Funky Buddha Floridian Hefeweizen | 6

Funky Buddha Pineapple Pineapple Blonde Ale | 6

Golden Road Mango Cart Mango Wheat | 6

Goose Island IPA | 6

Guinness Irish Dry Stout | 7.5

Hidden Springs Zero F's Given IBU Pale Ale | 8.5

Kona Big Wave Amber Lager | 5.5

Labatt's Blue Canadian Pilsener | 5.25

Michelob Ultra Light Lager | 5.5

Miller Lite Light Lager | 5.25

Modelo Especial Pilsner Style Lager | 6

Moosehead Canadian Lager | 6

Motorworks Midnight Espresso Coffee Porter | 8.5

Odoul's Non-Alcoholic | 4

Orange Blossom Pils Pale Lager | 6

Pabst Blue Ribbon Lager | 5.25

Pacifico Mexican Pilsner | 6

Peroni Pale Lager | 6

Rome City IPA IPA | 6

Sam Adams Boston Lager Lager | 6

Shock Top Witbier | 5.5

Spiked Seltzer Grapefruit Malt | 5.5

Stella Artois Belgian Pilsner | 6.5

Sweetwater 420 Extra Pale Ale | 6

Tampa Bay Reef Donkey Pale Ale | 7.5

Victory Golden Monkey Belgium Tripel | 7

White Claw Black Cherry Hard Seltzer | 5.5

Yuengling Lager | 5.25