**STARTERS**

- **Church Lady Deviled Eggs**
  Southern-style deviled eggs | 12

- **Bee Haven Bay Fried Green Tomatoes**
  Shaved ham, remoulade sauce and dressed local greens | 14

- **THIGH HIGH CHICKEN BISCUITS**
  Three biscuits topped with Chef Art’s famous fried chicken thighs and bread and butter pickles. Drizzled with hot honey | 16

- **Key West Shrimp Cocktail**
  Seasoned shrimp tossed with avocado, mango, cucumber and our house-made cocktail sauce. Served with buttermilk crackers | 17

- **Bunch of Puppies**
  House-made hushpuppies served with pimento cheese and red jalapeño jelly | 10

- **Okra Fries**
  Hand-cut okra, lightly battered and crispy fried. Served with icebox dressing | 12

**SALADS & SUCH**

- **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 | 18

- **1981 Salad**
  Chopped iceberg and spring mix lettuce, honey ham, roasted artichoke, tomato, Swiss cheese and Spanish olives. The secret is in the sauce with Worcestershire, lemon juice, olive oil, garlic and vinegar. Chef Art’s nod to the Tampa classic | 18

- **Addie Mae’s Chicken & Dumpling Soup**
  Simple, delicious and filled with house-made dumplings, chicken and veggies. Just like Momma used to make | 12

**SIDES**

- Cheddar Cheese Drop Biscuits | 7
- French Green Beans | 7
- Creamy Mashed Potatoes | 7
- Roasted Sweet Potatoes | 7
- Momma’s Mac and Cheese | 8
- Southern Slaw | 6
- Braised Kale & Collards | 7
- Bradley’s Grits | 7

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**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 | 29

- **Fried Chicken & Doughnuts**
  Two pieces of Chef Art Smith’s famous fried chicken served with house-made sugar doughnuts and creamy mashed potatoes | 28

- **Shrimp & Grits**
  Pan-seared shrimp with tomato gravy and Tasso ham served over creamy Bradley’s grits | 26

- **Kitchen Plate**
  A sampling of three different house-made sides. Yum, yum and yummy | 19

- **Braised Short Ribs**
  This fancy “pot roast” is made by slow-cooking boneless beef short ribs until they are fork tender. Served over creamy mashed potatoes with a demi-glace sauce and French green beans | 32

**DESSERTS**

- **Shine Cake**
  Chef Art’s signature dessert. An adult only butter cake soaked with moonshine syrup. Served with a seasonal fruit gastrique and scoop of vanilla bean ice cream | 11

- **Hummimgbird Cake**
  The famous pineapple-banana cake with cream cheese frosting, from Chef Art’s bestselling cookbook “Back to the Table.” Served with a seasonal fruit gastrique and scoop of vanilla bean ice cream | 12

- **Doughnuts**
  Freshly made mini sugar doughnuts | 9

- **Hamilton County Chocolate Pecan Pie**
  A 100-year-old traditional Smith Family Farm recipe. Served with a scoop of vanilla bean ice cream | 11

- **Auntie’s Chocolate Cake**
  Aunt Evelyn’s luscious chocolate cake garnished with candied pecans | 11

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**BUNS & SUCH**

- **Fried Chicken Sandwich**
  Buttermilk-brined for 24 hours and hand-battered, dressed with hot sauce aioli, iceberg lettuce, tomato and bread and butter pickles | 18

- **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 | 18

- **Cuban Sandwich**
  House smoked pork, shaved country ham, house made pickles, yellow mustard and Swiss cheese pressed between slices of fresh Cuban bread | 18

- **HFK Barbecue Bun**
  Sweet and spicy barbecue chopped pork piled high and topped with a fried egg and our Southern slaw | 18

- **The Country Club**
  Grilled chicken topped with white cheddar, pecan-smoked bacon, red jalapeño jelly, lettuce and tomato on a brioche bun | 19

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
RUMSHINE PUNCH
Strawberry RumShine, blackberry brandy, homemadesimple syrup, 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 Sprite. Our strongest shine on tap

STRAWBERRY LEMONADE
Strawberry moonshine, freshly muddled strawberries, lemonade and strawberry puree

MOONSHINE MARGARITA
Tequila, moonshine, with a splash of freshly squeezed orange and lime

SWEET TEA SHINE
Sweet tea, fresh-squeezed lemon, and moonshine

CRAFTY MOONSHINE & RESORT COCKTAILS

FLORIDA CRUSH | 13
Tito's Handmade Vodka muddled with orange and strawberries, a splash of fresh squeezed Florida orange juice and agave syrup

CUCUMBER COOLER | 13
Tito's Handmade Vodka with lime juice, simple syrup and crisp cucumber slices

ROYAL SANGRIA | 13
Red wine blend, fresh seasonal fruits, agave, lime juice and blackberry brandy

FIG & BERRIES | 13
Fresh muddled strawberries with 130 Silver Tequila, fig jam, agave and lime juice

THE LOCAL | 13
RumHaven coconut water rum, lime, simple syrup and fresh pineapple

MOONSHINE MASH | 13
Watermelon-infused moonshine, fresh watermelon, lime juice and simple syrup

WHITE PEACH SANGRIA | 13
Peach moonshine, La Perlina Moscato and fresh peach puree muddled with orange and mango. Garnished with a moonshine-soaked peach wedge

MULESHINE | 13
Belle Isle Moonshine, peach puree, fresh lime juice and a splash of Q Spectacular Ginger Beer

APPLE PIE A LA MODE | 13
Ole Smoky Apple Pie Moonshine, vanilla vodka, apple juice, cinnamon, house-made simple syrup and a dash of lemon

FLORADAORA | 13
Fords Gin, freshly muddled raspberries, lime juice, simple syrup and a splash of Q Spectacular Ginger Beer

OLD FASHIONED ELDER | 13
Michter's Bourbon, St. Germain Elderflower, dash of bitters, garnished with an orange peel and fancy cherry

DRAFT BEER

16 ounces

BUD LIGHT | 7
St. Louis, MO | American Lager

YUENGLING | 7.5
Pottsville, PA | American Amber Lager

BLUE MOON | 8.5
Golden, CO | Belgian White Ale

BOLD CITY DUKE'S GOLD NOSE | 9
Jacksonville, FL | Brown Ale

BIG STORM BREWING CO. | 10
Tampa, FL | Rotating Draft

FLORIDA AVENUE IPA | 10
Tampa, FL | IPA

CANS & BOTTLES

MILLER LITE | 5.5
Milwaukee, WI | American Lager

MICHELOB ULTRA | 5.5
St. Louis, MO | American Lager

CORONA | 6.5
Mexico | Pilsner-Style Lager

STELLA ARTOIS | 7.5
Belgium | Euro Pale Lager

KEYBILLY ISLAND ALE | 8
Lakeland, FL | Amber Ale

ROME CITY IPA | 8
Lakeland, FL | American IPA

COORS LIGHT | 5.5
Golden, CO | Light Lager

CIGAR CITY FLORIDA CRACKER | 8
Tampa, FL | Belgian-Style White Ale

OMISSION ULTIMATE LIGHT | 8
Portland, OR | Golden Ale

PERSIMMON HOLLOW BLOOD ORANGE | 8
Deland, FL | American Pale Wheat

ANGRY ORCHARD CRISP APPLE | 10
Walden, NY | Hard Cider

ORLANDO BREWING CO. O/TOWN BROWN | 8
Orlando, FL | Brown Ale

CROOKED CAN FLORIDA SUNSHINE | 8
Winter Garden, FL | Pilsen Malt Lager

O'DOUl'S | 6
St. Louis, MO | Non-Alcoholic

WHITE CLAW | 8
Flavored Hard Seltzer

MOONSHINE & WHISKEY

FLIGHTS

All flights come with your choice of three selections. Choose between our house-infused or branded moonshines or world-class bourbons, ryes and American whiskies

MOONSHINE | $20
Served with a spiced pickle juice chaser and candied pecans

WHISKEY | $26
Served with a beer chaser and candied pecans

WINES

GRES

HOUSE PINOT NOIR
La Crema Pinot Noir
Meomi Pinot Noir
House Merlot
Fros Leap Zinfandel
House Cabernet
Kendall-Jackson Cabernet
Hess Allomi Cabernet
Honig Cabernet

HOUSE CHARDONNAY
Kendall-Jackson Chardonnay
Cuavison Chardonnay
House Pinot Grigio
Santa Margherita Pinot Grigio
House Sauvignon Blanc
Honig Sauvignon Blanc

HOUSE CHARDONNAY
Kendall-Jackson Chardonnay
Cuavison Chardonnay
House Pinot Grigio
Santa Margherita Pinot Grigio
House Sauvignon Blanc
Honig Sauvignon Blanc
Notorious Pink Rosé

SCHRAMSBERG BLANC DE BLANCS
Half Bottle

GLUTEN SENSITIVE