

STARTERS

**THIGH HIGH CHICKEN BISCUITS**

Three biscuits topped with Chef Art's famous fried chicken thighs and B&B pickles. Drizzled with hot honey | 20



**CHURCH LADY  
DEVILED EGGS** <sup>GS</sup>

Southern-style deviled eggs | 14

**BEE HAVEN BAY FRIED  
GREEN TOMATOES**

Shaved ham, remoulade sauce and dressed local greens | 17

**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 | 15

**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, tomato-bacon jam, B&B pickles, candied pecans, crostini and crackers | 28

**SPICY CAULIFLOWER WINGS**

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

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

*New* **1981 SALAD** <sup>GS</sup>

Honey ham, roasted artichoke, tomato, Swiss cheese, and Spanish olives with chopped romaine and spring mix lettuce. The secret is in the sauce with Worcestershire, lemon juice, olive oil, garlic and vinegar. Chef Art's nod to the Tampa classic | 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

**ADDIE MAE'S CHICKEN & DUMPLING SOUP**

Simple, delicious and filled with house-made dumplings, chicken and veggies. Just like Momma used to make | 16

SIDES

- ◆ Cheddar Cheese Drop Biscuits | 8
- ◆ Creamy Mashed Potatoes | 8 <sup>GS</sup>
- ◆ Momma's Mac and Cheese | 10
- ◆ Braised Kale & Collards | 7 <sup>GS</sup>
- ◆ Southern Green Beans | 8 <sup>GS</sup>
- ◆ Roasted Veggie & Potatoes | 8
- ◆ Broccoli & Bacon Salad | 7 <sup>GS</sup>
- ◆ Southern Slaw | 7 <sup>GS</sup>
- ◆ Bradley's Grits | 8 <sup>GS</sup>
- ◆ 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.

For parties of 6 or more, a gratuity of 18% will be added to the bill.

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

*New* **MEATLOAF SANDWICH**

House-made meatloaf topped with melted white cheddar, chunky ketchup, lettuce and B&B pickles on a ciabatta bun. | 20

**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

**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 | 20

**THE COUNTRY CLUB**

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

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



*New* **MEATLOAF MAIN PLATE**

House-made meatloaf served with creamy mashed potatoes, Southern green beans and a cheddar drop biscuit | 30

*New* **SMOTHERED CHICKEN**

Chef Art's famous fried chicken thigh atop creamy mashed potatoes and sauteed broccolini, smothered in house-made onion gravy and topped with crispy bacon | 32



**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 | 30

**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** <sup>GS</sup>

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, Southern green beans and a cheddar drop biscuit | 32

**KITCHEN PLATE**

A sampling of three different house-made sides. Yum, yum and yummy | 24

**CHARGILLED CHICKEN** <sup>GS</sup>

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** <sup>GS</sup>

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

<sup>GS</sup> 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  
**\$16**

22-ounce  
Jumbo Squeeze  
**\$24**

22-ounce  
Refills  
**\$16**

### 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

### 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

### *New* DRAGON FRUIT MOJITO | 17

Siesta Key Silver Rum with prickly pear puree, purple dragon fruit, fresh mint and lime

### 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

### *New* THE HONEYBEE | 16

Tom Cat Gin, honey syrup and fresh squeezed lemon topped with house-made honey foam

### OLD FASHIONED ELDER | 16

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

### *New* COWBOY COLADA | 16

Old Forester Rye with pineapple, Coco Lopez, and maraschino cherry juice. A whiskey twist to the classic piña colada!

## 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 CRAFT | 10

Ask Your Server

### LOST COAST TANGERINE WHEAT | 10

Eureka, CA | Wheat Ale Fruited

### 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

### STONE DELICIOUS HAZY | 10

Escondido, CA | Hazy IPA

### FLORIDA AVENUE LUMINESCENCE | 9

Wesley Chapel, FL | Hazy IPA

### CROOKED CAN FLORIDA SUNSHINE | 10

Orlando, FL | Pilsen Malt Lager

### YUENGLING | 7.5

Pottsville, PA | Amber Lager

### HIGH NOON | 10 <sup>GS</sup>

Flavored Hard Seltzer