



DAILY SELECTIONS (until 6pm)

\$5 22oz domestic drafts | \$6 22oz Great Oak drafts
\$6 + \$11 select bourbon

SUN
\$3 mimosas
\$6 bloody marys
11-4

MON
\$6 mules

TUES
\$4 Great Oak
pints

WEDNESDAY
half-off select
sushi 11-4
(dine in only)

THURS
\$6 select
bourbon
& scotch

FRI
\$6 house
margarita

SAT
\$6 select wine
by the glass

APPETIZERS

- Potstickers 9**
5 seared pork & veggie filled wontons with soy ginger sauce
- Edamame 8**
freshly steamed edamame with sea salt
- Firecracker Shrimp 10**
8 hand battered shrimp drizzled with firecracker aioli
- Fried Pickles 8**
hand battered pickle chips with sriracha ranch
- Hand Cut Garlic Fries 8**
one pound of fresh cut fries tossed in garlic & herb parmesan, served with BBQ aioli | substitute sweet potato fries +\$1
- Spinach Dip 9**
creamy spinach dip topped with mozzarella, served with tortilla chips
- Traditional Wings 13**
8 jumbo wings tossed in your choice of buffalo, garlic parmesan, cajun dry rub, honey sriracha, or Southern Craft BBQ sauce
- Hummus 8**
our house made blend topped with olive oil & paprika, served with tomato, cucumber & warm pita
- Crab Rangoons 8**
4 crab salad stuffed wontons with firecracker aioli & sweet chili sauce
- Lamb Lollipops* 18**
4 grilled rosemary & garlic spiced lollipops finished with BBQ sauce & maple glazed brussels sprouts

SALADS

- blue cheese, ranch, sesame ginger, honey mustard, raspberry vinaigrette, balsamic vinaigrette, seasonal dressing, Olive Oil Divine champagne +\$1 or bourbon balsamic +\$1
- add-ons: grilled or fried chicken +\$4, blackened or fried shrimp +\$6, blackened or grilled salmon* +\$8
- Seasonal Chopped 12**
our creative blend of locally sourced ingredients that reflect our restaurant as well as the seasons
- Strawberry Spinach 10**
fresh spinach & strawberries topped with candied cashews, goat cheese & raspberry vinaigrette
- House 7**
lettuce, tomato, red onion, bacon, egg, blue cheese crumbles & house made croutons
- Boomtown 12**
house salad topped with buffalo buttermilk fried chicken

FEATURED ENTRÉES

all steaks are 100% USDA black angus beef & are finished with beef tallow & smoked flake salt | add blackened or sautéed shrimp for \$6 served with 2 sides | add a side salad for \$2.50

- ★ **Butcher's Cut Steak* MKT**
chef's selection of preferred cuts
- Surf & Turf* 48**
8oz filet mignon & 4 sautéed shrimp
- Filet Mignon* 44**
8oz center cut
- 40 Day Dry Aged Ribeye* 44**
12oz prime cut, pronounced flavors of savory, earthy, nutty beef marbling
- Ribeye* 45**
16oz prime cut
- Bone-In Pork Chop* 26**
center prime cut, topped with jalapeño strawberry bacon jam

CLASSIC ENTRÉES

- add a side salad for \$2.50
- Sea Bass* 36**
mild & buttery chilean sea bass topped with beurre blanc & served with parmesan risotto & choice of side
- Blackened Salmon* 20**
8oz salmon filet served with cheese grits, asparagus & red pepper jam
- Shrimp 'N' Grits 18**
seared shrimp served with grits in cajun mushroom cream sauce, topped with a fried green tomato | add Southern Craft house bacon for \$2
- Bison Chopped Steak* 16**
served with mashed potatoes, homemade brown gravy, mushrooms & sautéed onions
- Chef's Seasonal Pasta 15**
chef's choice of fresh pasta, ask your server for details
add-ons: grilled chicken +\$4, blackened or grilled salmon* +\$8, blackened shrimp +\$6
- Mahi Mahi Tacos* 14**
cajun marinated pan seared mahi mahi, red cabbage, pico de gallo & firecracker aioli in flour tortillas, served with a grilled corn salad
substitute firecracker shrimp +\$1
lettuce wrap gluten free option
- Buttermilk Chicken 14**
buttermilk marinated fried chicken with hand cut garlic fries & your choice of BBQ aioli or apple butter
- Herb Chicken 15**
grilled chicken breast, black rice & carrots topped with pesto cream sauce
- Blackened Chicken 16**
cajun seasoned grilled chicken breast, black rice, pico de gallo, avocado & side of sriracha

These are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee our products are allergen-free because we use shared equipment. Parties and reservations of 8 or more are subject to 20% gratuity.