








NEW

SEASONAL SPECIALS

-  **LOCAL The Frank-N-Furter** \$10
 Prichard's Spiced Rum, sour apple pucker, blue curacao, pineapple juice, caramel drizzle, and a splash of sprite.
 + *Rum*
-  **LOCAL Time Warp** \$10
 Picker's pineapple Vodka, Deep Eddy Lemon Vodka, Coconut Rum, lemonade, blue curacao, and a cherry garnish.
 + *Vodka, Rum*
-  **LOCAL Harvest Moon** \$10
 Prichard's Spiced Rum, cranberry juice, lime juice, triple sec, and simple syrup.
 + *Rum*
-  **LOCAL Honey Apple** \$11
 Green Apple Wooshine, lemon juice, orange juice, and honey. Garnished with a lemon.
 + *Moonshine*
-  **LOCAL Autumn Shine** \$9
 Fruit Punch Wooshine, pineapple juice, cranberry juice, black raspberry, and apple juice.
 + *Moonshine*
-  **Pumpkin Pie** \$12
 Whipped cream vodka, creme de cacao liquor, cream, and pumpkin pie spice. Garnished with whipped cream, caramel drizzle, and a sprinkle of pumpkin spice.
 + *Vodka*
-  **Roasted Almond** \$9
 Disaronno, coffee liquor, and cream.
 + *Amaretto*
-  **LOCAL Cinnamon Frost** \$12
 Jack Daniel's Tennessee Fire Whiskey, whipped cream vodka, apple juice, and cream. Garnished with caramel drizzle, a cinnamon sugar rim, and a cinnamon stick.
 + *Whiskey, Vodka*
-  **LOCAL Winter Tonic** \$10
 Ghost Rail gin, grapefruit juice, lavender bitters, and tonic.
 + *Gin*
-  **LOCAL Buttered White Russian** \$10
 Big Machine Vodka, coffee liquor, buttershots, and half & half. Served with a pinch of nutmeg.
 + *Vodka*

-  **LOCAL Snowman's Coffee** \$11
 Pickers Vodka, Bailey's, coffee liquor, and coffee. Garnished with whip cream and a cinnamon stick.
 + *Vodka*
-  **Frosted Cranberry Mimosa** \$10
 La Marca Prosecco and cranberry juice. Garnished with sugar rim and cranberries.
 + *Sparkling Wine*
-  **Santa's Margarita** \$11
 Lunazul Tequila, cranberry juice, triple sec, lime juice, sweet and sour, and sprite. Garnished with a salt rim and cranberries.
 + *Tequila*

SIGNATURE COCKTAILS

VODKA

-  **LOCAL Blueberry Lemonade** \$9
 Picker's blueberry vodka and lemonade.
-  **NEW LOCAL Brittany's Secret Sauce** \$12
 Big Machine Vodka and our own bartender's proprietary Bloody Mary blend. Garnished with a pepperoncini, an olive, a pickle, celery, and a spicy salt rim
-  **LOCAL Pickers Pleasure** \$10
 Picker's pineapple vodka, coconut rum, peach schnapps, orange and cranberry juices.

WHISKEY, WHISKY, AND BOURBON

-  **LOCAL Ole Fashion Reserve** \$13.5
 Davidson Reserve TN Whiskey, bitters, simple syrup, cherry, and orange.
-  **LOCAL Tennessee Gentleman** \$9
 Gentleman Jack, sweet & sour, and ginger ale.

RUM

-  **LOCAL Prichard's Painkiller** \$10
 Prichard's Spiced Rum, coconut rum, pineapple and orange juice.

HALF PRICED BOTTLES OF WINE
 EVERY THURSDAY. ALL WINES!
 ALL DAY!

WHITE WINES & ROSÉ

LaMarca Prosecco \$9

NEW Lafage Rosé \$15.50

Pale rose, iodine, spicy, mineral nose. Ample minerality as well as a medium-bodied, racy profile on the palate.

Mezzacorona Pinot Grigio \$8

A delightful Pinot Grigio to be enjoyed for its aromatic crisp green apple, mineral and honeysuckle notes.

Wycliff California Champagne \$20

Available by the bottle only.

NEW October Night Chardonnay \$13.25

Made by J Lohr, this wine has exotic floral aromas of gardenia, meyer lemon, ripe apple, and baking spices. Traditional Burgundian winemaking techniques, such as malolactic fermentation and weekly stirring of the lees in French oak barrels, were used to complement these aromatics.

RED WINES

Ben Marco Malbec \$13.50

Argentine Malbec with romas of ripe red fruits and roasted coffee beans, great balance, very fine tanins, and a thread of acidity going through its core.

Cakebread Pinot Noir \$126

This Pinot Noir displays a beautifully fragrant nose of bright raspberry, strawberry, red cherry, cranberry, and pomegranate fruit, with a darker plum tone and hints of rose petal and oak toast adding complexity.

+ Available by the bottle only.

Flaco Tempranillo \$24

This wine evokes ripe red berries and floral pastilles, and a hint of white pepper lends a spicy touch. Plush, seamless and gently sweet, offering raspberry and cherry compote flavors that become more energetic on the back half.

+ Limited time availability. By the bottle only.

J Lohr Cabernet Sauvignon \$10.50

Layered aromas of black cherry, currant, and blueberry are accented in an authentic barrel-aged bouquet of dark chocolate, cocoa powder, and roasted coffee.

Justin Cabernet Sauvignon \$15.50

Bright with a medium ruby core and aromas of red and black cherry, cinnamon, cocoa, cedar, and flowers

Montefresco Montepulciano \$24

Named for its ideal position on an Abruzzo hill caressed by constant gentle Adriatic breezes. You'll find clean flavors of cherry, plum, blueberry and dark berry with medium plus soft acidity, medium tannin and body.

+ Limited time availability. By the bottle only.

Prisoner - Unshackled Red Blend \$53

The blend is Prisoner-like with Zinfandel, Malbec, Petite Sirah, Syrah, Tannat and Tempranillo aged 10 months in 30% New French and American oak barrels. With aromas of raspberry, blueberry and crushed violets and flavors of spiced dried cherries.

+ Available by the bottle only.

Volunteer 2017 Cabernet Sauvignon \$99

An aroma of black currant, oak cask, and notes of pipe tobacco precede flavors of ripe black cherries and rich dark chocolate.

+ Available by the bottle only.

LOCAL WINES

Arrington Firefly Rosé \$12

Hints of fresh strawberries and watermelon are followed by complex flavors of pomegranate, watermelon, and crisp green apple.

Arrington Red Fox Run \$12

Aromatic notes of wild strawberry and black tea are followed by flavors of mixed berries, vanilla and black plum.

Love&Exile Anonymous Sauvignon Blanc \$9.75

A dangerously crisp and refreshing wave of pineapple, lemon and tropical fruit with a dry finish.

Lynchburg Black \$10

A unique and flavorful blend of sweet succulent blackberries in a traditional Merlot wine.

Lynchburg Jubilee \$10

This wine offers a delightful blend which is soft and fruity, together with the taste of fresh black cherries, which are slightly tart, makes a fresh, fruity, light red wine.

Lynchburg Merlot \$10

A bouquet of black cherry, currants, and hints of herbs.

Lynchburg Moscato \$10

A sweet delicate white wine made with Muscat grapes with a slight bubble.

Lynchburg Niagra Blush \$10

Made with wild, native grapes right down the road in Lynchburg.

+ Limited time availability.

Lynchburg Ruby Red Slippers \$10

Sweet red moscato. Juicy grape wine with a slight bubble.

Lynchburg Serendipity \$10

A very fragrant sweet white Muscadine wine with a slight bubble.

HOUSE WINES

Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay, Pinot Grigio, White Zin, Moscato, and Riesling.

DRAFT

- LOCAL** Bearded Iris - Homestyle IPA
- LOCAL** Common John - Heathen Child Vienna Lager
- LOCAL** Common John - Straight & Narrow - Pale Ale
- LOCAL** Common John - Universal Sound IPA
- LOCAL** Diskin - Tiki Pineapple Cider
- NEW** Highland Cold Mountain Winter Ale
- LOCAL** Jackalope - Bearwalker Maple Brown
- LOCAL** Kentucky Bourbon Barrel Ale
- Kronenbourg - Blanc 1664
- LOCAL** Mill Creek - Lil Darlin
- LOCAL** Ole Shed - Honey Do
- NEW LOCAL** Ole Shed - JT 494
- LOCAL** Ole Shed - Pot Belly Porter
- LOCAL** Ole Shed - Southern Pale Ale
- LOCAL** Ole Shed - Haystack IPA
- LOCAL** Ole Shed - Tenniskey
- LOCAL** Tailgate Cider
- LOCAL** Tailgate - Peanut Butter Stout
- LOCAL** Wanderlinger - Blackberry Hug Sour
- LOCAL** Wiseacre - Coffee Milk Stout
- LOCAL** YeeHaw - Dunkel

BOTTLED/CANNED

- Bud Light
 - Coors Light
 - Michelob Ultra
 - Corona Extra
 - Miller Lite
 - Dos Equis Amber
 - Dos Equis Lager
 - Guinness
 - Stella Artois
 - O'Doul's NA
 - Gf** New Grist GLUTEN FREE Pilsner
 - Gf** White Claw Hard Selter
- Ask your server for available flavors

HAPPY HOUR MENU

DINE-IN ONLY
3 PM - 6 PM EVERY DAY
ALL DAY TUESDAYS

- \$5 House Wines
- \$4.50 Well Liquors
- \$Half Priced Drafts, Cans, and Bottles
- \$3 off LOCAL Cocktails and Wines
- \$2 Off All Appetizers

DESSERTS

- Variety Cheesecakes** \$8
Made from scratch. Gluten-free may be available. Ask server for available flavors.
- Gluten-Free Chocolate Torte** \$7
Served with ice cream upon request
- Fudge Brownie Sundae** \$8
Served with The Ice Cream Distillery's Vanilla Bean.
- Local Ice Cream** \$3/\$5
One or Two Scoops
- Cookie** \$2.50
Freshly baked cookie made in house

—/ **NEW** 16OZ. HOMEMADE SAUCES /—

PREORDER WITH TUESDAY PICKUP.
PICKUP TIMES: 3PM - 6PM.

- Alfredo** \$12
- Bacon Jam** \$22
- Bang Bang** \$9.50
- Blue Cheese** \$7.25
- Lemon Cream** \$10.5
- Marinara** \$5.5
- Rattlesnake** \$12
- Tallow** \$20

**FRESHLY BAKED ITALIAN
BREAD AVAILABLE TUESDAY PICKUP.**