

Meat & Cheese Spread \$15 w/a bottle of house wine \$25

house selected cheese & dry cured meats, seeded mustard, pickled veggies & cornichons, toasted nuts, dried fruit, jalapeño bacon jam, fig & balsamic confit and crunchy sourdough baguette

Oeuf de Monde (Society Egg) \$6

creamy truffled basil egg salad stuffed deviled eggs, bacon & balsamic (GF)(VO)

Stacked Fried Green Tomatoes \$7

seasoned panko crusted, stacked with creamy goat cheese, mushroom & onion chutney, roasted beets and baby arugula, served with smoky spiced aioli (V)

Fire Roasted Artichoke \$9

split and grilled with EVOO, balsamic & caramelized garlic, served with boucheron toast, truffled aioli & lime garlic mayo (V)

House-smoked Wings \$8

pecan & mesquite smoked & fried, peach-pepper & sriracha bbq sauce tossed, served with home-made blue cheese dressing & bread & butter pickles

Monkey Bread

fluffy pull apart rolls with garlic, rosemary & alderwood smoked sea salt, served w/whipped honey butter (V)(VEO) \$5

with bacon jalapeño jam \$6

bacon, onion & jalapeno with brown sugar, molasses & espresso

with friends \$9

triple creme brie, mixed olives, sopressata salami & country mustard butter

with ratatouille & baked goat cheese \$8

roasted sweet tomato raguot with eggplant, zucchini, bell pepper & carrot (V)

with kale & artichoke soufflé dip \$10

creamed with pecorino, mozzarella & fresh herbs (V)

Bistro Pommes Frites \$4

shoestring french fries, thin & crisp, plenty to share

Not so Standard - sea salt, parmesan & truffle oil with smoked paprika aioli (V)(GF)

Mas! Mas! - bbq brisket, sweet corn, black beans, onion & peppers, queso fresco and pico de gallo, with garlic lime aioli (GF)

Bacon & Blue - hickory smoked bacon, crumbled blue cheese and green onion with spicy bourbon bbq sauce (GF)



Solo Signature Sliders \$4**Cowboy**

fluffy sesame seed yeast roll, salisbury steak burger, cheddar cheese, bacon & onion strings, topped with house-made spicy bourbon bbq sauce

Southern Chicks

texas toast, fried chicken tenders, butter lettuce, ripe tomato, bread & butter pickles & lime garlic mayo

Fried Green Tomato BLT

warm pretzel roll, tart fried green tomato, thick sliced hickory smoked bacon, baby lettuce, cumin chili aioli & peach pepper jam (VO)

The Picnic

toasted ciabatta roll, smoky bbq chopped brisket, aged white cheddar, red cabbage slaw and dill pickles (GFO)

Flights & Friends \$15

select 5 draft beers or 5 wines by the glass, served with creamy brie, roasted nuts & house olives

Rustic Pizzettes \$8**flat bread pizza**

prosciutto, pear, arugula & gruyere

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pepperoni, meatloaf, sundried tomato & mozzarella

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bbq chicken, scallions & white cheddar

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roma tomato, fresh basil & herbed goat cheese (V)

w/a glass of house wine or draft beer

\$10

\$4 Wells * \$4 House Wine * \$4 Draft Beer

1/2 Price on all Craft Cocktails & Bottled Beer

25% off Bottled Wine

