

# THE TABLE

## AT THREE CROSSES

### SPECIALTY COCKTAILS

**Skip's Revenge** \$9

*Whiskey, Lemon, Lime, Ginger Bitters, & Candied Ginger*

**Squawk, Nevermore!** \$9

*Gin, Apple-Peach Purée, Hannah's Handcrafted Elderberry Syrup, & Tonic*

**Oogie Boogie** \$9

*Vodka, Batteaux Coffee Cold Brew, Honey Caramel Cream, & Housemade Meringue*

**"Here's Johnny!"** \$9

*Shine, Lemonade, Apple-Peach Purée, & Ginger Beer*

**The Tell-Tale Heart** \$9

*Spiced Rum, Pomegranate, Apple Cider, & Ginger Ale*

**Crystal Lake** \$9

*White Rum, Honey Syrup, Housemade Sour, Apple Cider, & Lemon*

**Dead By Daylight** \$9

*Dark Rye Whiskey, Barrel Aged Bitters, Housemade Spiced Syrup, & Cranberry*

**Ectoplasm** \$9

*Kiwi Infused Gin, Lemonade, Lime, & Sprite*

**"I Smell Children"** \$9

*Vodka, Apple, Housemade Spiced Syrup, Pomegranate, Lemon, & Soda Water*

**"We All Go A Little Mad Sometimes"** \$9

*Shine, Apple Shrub, Ginger, & Soda Water*

**Gravedigger's Delight** \$9

*Spiced Rum, Lemonade, Housemade Sour, Coke, & Ginger Beer*

**Justin's Macabre Ginger** \$9

*White Rum, Lime, Housemade Spiced Syrup, Apple-Peach Purée, & Ginger Beer*

### CLASSIC COCKTAILS

**Tasting Flight** \$7

*Up to 3 different spirits to sample at .5oz each*

**Classic Old Fashioned** \$8

*Choice of Bitters: Black Walnut, Orange, Angostura, Honey, Ginger, or Barrel Aged*

**Smoked Old Fashioned** \$9

*Choice of Bitters: Black Walnut, Orange, Angostura, Honey, Ginger, or Barrel Aged*

**Loaded Bloody Mary** \$9

*Smoked sea salt rimmed glass with Sriracha, Tajín, olive brine, Zing Zang, and garnished with a lime*

**Powhatan Mule** \$8

*Your choice of spirit with lime juice and ginger beer*

### WINE

**Crafters Union Cans** \$12

*Daring & Elegant Red Blend, Brut Rosé Bubbles, or Pinot Grigio*

**Williamsburg Winery Bottles**

*2019 Sauvignon Blanc \$25*

*2019 Petit Verdot \$30*

**Barboursville Vineyard Bottles**

*2019 Chardonnay \$25*

*2019 Cabernet Sauvignon \$30*

### BEER

**Crazy Rooster Brewing Co.** \$5

*Oakbridge Blonde Ale  
Crowin' Midnight Oatmeal Stout*

### BEVERAGES

**Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Tonic, Lemonade, and Orange Juice.** \$2<sup>50</sup>

**Iced Tea** \$2<sup>50</sup>

**Batteaux Coffee** \$2<sup>50</sup>

**Mocktail** \$4

## APPETIZERS

### **Chips & Dip** \$8

*Capital Chips (GF) with choice of dip: Spinach & Artichoke, Pimento, or Bacon Cheddar Ranch.*

### **Whiskey Pretzel** \$9

*Baked pretzel served with a housemade whiskey infused cheese.*

### **Baked Brie** \$10

*Hot baked brie topped with crushed candied nuts and drizzled with either Mountain Honey's Smoked Ghost Pepper honey or Clover honey. Served with a side of crackers and grapes.*

### **Whiskey Businesses Fries** \$8

*Sidewinder fries served with a side of housemade whiskey infused cheese sauce.*

## SMALL PLATES

### **Monster Sidewinders** \$16

*Sidewinder fries smothered in a housemade whiskey infused cheese sauce then topped with shredded cheddar, bacon, jalapeños, sour cream, and chives.*

### **Charcuterie Board** \$20

*An assortment of brie, gouda, grapes, pickle mix, dried fruit, nuts, a seasonal chutney, crackers, and a sweet treat.*

### **Flatbreads** \$12

*Baked flatbread of choice and served with a side salad and housemade vinaigrette.*

#### **Bloody Mary**

*Housemade vodka marinara, fire roasted tomatoes, fresh mozzarella, olives, bacon, pepperoncinis, and sprinkled with celery seed.*

#### **Tara Special**

*Housemade vodka marinara, fresh mozzarella, ricotta, and local sweet Italian sausage.*

#### **Caprese**

*Housemade vodka marinara, fresh mozzarella, and fresh basil from our garden.*

## MAINS

*All mains are served with one side (+\$2 for Sidewinder Fries).*

### **P-Town Hot Brown** \$13

*Open-faced sandwich with roasted turkey, bacon, fried green tomatoes, and smothered in housemade whiskey cheese, and shredded cheddar on Texas toast-styled bread.*

### **Hot Honey Chicken** \$13

*Fried chicken sandwich drizzled with Mountain House's Smoked Ghost Pepper honey, pickles, and mayo on a Hawaiian roll.*

### **Southern Wrap** \$12

*Roasted chicken tossed in a housemade sweet whiskey BBQ sauce, red onion, and white cheddar all rolled into a Greek pita.*

## SIDES

### **Sidewinder Fries** \$4

### **Pasta Fredda** \$2

### **Side Salad** \$2

### **Kettle Chips** \$2

## DESSERTS

### **Vanilla Bourbon Pound Cake** \$5

*Southern classic pound cake with a twist. Served with a topping of homemade cream cheese frosting.*

### **Bourbon Cookies** \$3

*Two fresh baked cookies full of bourbon and chocolate chips.*

### **Vanilla & Bourbon Desserts** \$5

*Featuring a small, local bakery's desserts with a variety of flavors that change almost daily! Ask your server/bartender for today's options.*

*Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.*