

WINE

Sparkling

	Glass	Bottle
J Roget Brut	6	26
Cielo Prosecco	8	28
Once Upon a Vine		35
Sofia Coppola Blanc de Blancs	10	40
Moët & Chandon Imperial		150

White

Chardonnay

Blackstone	7.5	26
Coppola	10	34
Meiomi	13	48
Franciscan		50
Paul Hobbs		56
Coppola Director's Cut		58

Other Varietals

Blackstone Pinot Grigio	7.5	26
Coppola Pinot Grigio	10	34
Blackstone Sauvignon Blanc	7.5	26
Nobilo Sauvignon Blanc	10	34
Cade Sauvignon Blanc		85
Peter Mertes Riesling	7.5	26
Font-Mars Rose	8	28

Red

Cabernet

Blackstone	7.5	26
Santa Julia	9	32
Tom Gore	11.5	42
Coppola Claret	11.5	42
Rutherford Ranch		54
Simi Alexander Valley		59
Beacheaven		60
Hess Allomi		69
Silverado		112

Merlot

Blackstone	7.5	26
14 Hands	10	34

Pinot Noir

Blackstone	7.5	26
Meiomi	13	48
Chloe		36
Portlandia		45
Duckhorn Migration		51
Once Upon a Vine		36

Other Varietals

Sierra Batuco Malbec	9	30
La Flor Malbec		41
McManis Zinfandel	9	30
Joel Gott Zinfandel		49
Two Vines Shiraz	9	30
Sierra Batuco Carmanère	9	30
Rockwall Tannat		56
Hendry Rose Napa Valley		41

Port

Sandeman's Ruby	7.5	
Taylor LBV	10	
Taylor 10yr	12	
Taylor 20yr	18	

COCKTAILS



Pimm's Cup 12
We combine Ginger Ale, Cucumber, Strawberries, mint, and Pimm's No. 1 to create the quintessential summer libation.

Lynchburg Lemonade 9
Jack Daniel's Whiskey with muddled lemons and simple syrup, A true Tennessee standard.

Hendrick's Gimlet 12
Hendrick's gin served up or on the rocks with cucumber and fresh lime. Cool, clean, and balanced.

Margarita Afinado 11
Patrón Silver Tequila, Cointreau, fresh lime juice, served up with a salt rim. The "Madre" of them all.

Sewanee Sidecar 13
Buffalo Trace, Cointreau, and lemon served on the rocks with a sugar rim. Because bourbon is better.



Fiery Gizzard 11
We take jalapeno-infused tequila and pair it with fresh watermelon. Add fresh basil and you are ready for a Spring adventure in Sewanee.

The Socialite 10
Muddled ginger, simple syrup and citrus vodka topped with champagne. Ginger ale's older, more sophisticated cousin.

Fig and a Half 12
Fig-infused bourbon and Punt e Mes Vermouth. Churchill's mother may have made the first Manhattan, but we're quite certain she would prefer ours.

A Flight of Bourbon
Choose a selection (3/4 oz. each) to expand your palate or enjoy your favorites:

APPLE OF MY RYE	Bulleit Rye, Dickel Rye, Angel's Envy Rye	17
ANGEL'S SHARE	Woodford, Basil Hayden, Jefferson's Reserve	18
HIGH SPIRITS	Noah's Mill, Knob Creek, Baker's	20
POP'S CABINET	Angel's Envy, Rowan's Creek, Taylor Bonded	22



Stormy Mountain 10
Buffalo Trace, a shake of bitters, and ginger beer with a float of dark rum. Have a few, and the rockin' chair will get you...

Blackberry Mojito 13
The beverage you've been waiting for all winter. Silver Rum, Chambord, blackberries, mint, and lime.

Sewanee Mule 11
Tennessee's own Picker's Vodka topped with Wild Ginger Original Beer. An old favorite with a Kick.

Summer in the Park 14
Col. E.H. Taylor bourbon, Lillet Blanc, lemon and fresh thyme. Perfect for a hot day on the back lawn.

BEER

Budweiser	
Bud Light	
Coors Light	
Michelob Ultra	
Miller Lite	
Yuengling	
O'Doul's (NA)	
3.5	
Shiner Bock	
Sweetwater IPA	
Sweetwater 420	
Angry Orchard Hard Cider	
Blue Moon	
Sam Adams	
Fat Tire	
Goose Island IPA	
Lagunitas Daytime	
Heineken	
Amstel Light	
Guinness	
Newcastle	
Corona	
Stella Artois	
Specialty Drafts	
5	
Stone IPA	
6.50	
Dogfish Head 90 Minute IPA	
8	

Ask your server about our specialty desserts!



FOOD

George's Soup of the Day (Cup/Bowl)	5/8
Hand-Cut Russet Fries	6
Stoneground Mustard Aioli	
Spiced Brussels Sprouts	7
Flash Fried, Lemon Aioli	
Caesar Salad	8
Add Grilled Chicken, Steak, or Salmon	+4/+7/+9
Baby Arugula Salad	9
Roasted Butternut Squash, Bacon, Reggiano Parmesan, Sherry Vinaigrette	
Chicken Strips, Biscuits and Gravy	9
Hand-Cut and Battered, Sausage Gravy	
Pork Belly Sliders	10
Mama Lil' Peppers, Pickled Onion, Arugula Salad and Mustard Aioli	
Artisan Cheese Plate	13
Fruit, Fig Compote, Bread, Crackers	
Misto Salami	15
Assorted Aged Meats, Tapenade, Pickles, Artisan Bread	
Gruyère Fondue	14
Grilled Baguette, Fall Apples, Bacon, Crudité	
Duck Confit Corncakes	13
Apple-Cabbage Slaw, Duck Cracklings And Maple-Bourbon Gastrique	
BBQ Shrimp	13
New Orleans Style with Grilled Baguette	
Sewanee Inn Burger	13
Ground Beef, Bacon, Comte Gruyère, Pickled Red Onions, Romaine Lettuce, French Fries	
Black Bean and Quinoa Burger	11
House-Made Veggie Burger, Lettuce, Tomato Mustard Aioli, French Fries	
Local Steak-Frites	15
Hand Cut Russet Fries, Red Wine Demi-Glace	
Pan Roasted Chicken Breast	19
Roasted Sweet Potatoes, Haricot Verts, and Cider Jus	
Lamb Sausage	21
Colcannon "Mash" and Onion Gravy	
Pan Seared Salmon	24
French Lentils, Red Chard, Red Wine Butter Sauce and Crispy Shallots	

