

Pub Fare

Buffalo Style Chicken Wings

mild, medium, hot or very hot

Chilled Coconut Crab Dip

cucumber and spiced tortilla chips

Bleu Cheese Dip

seasoned house fried potato chips

Pimento Cheese and Chips

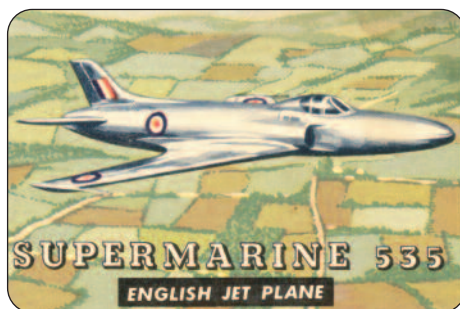
hand shredded Marché cheeses, roasted pequillo peppers, house fried potato chips

Sharable Fries

black pepper aioli, house made ketchup, creamy bleu cheese

- add melted cheese and bacon

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| 10 | Shrimp on a Stick | 13 |
| | six grilled local shrimp, chili-garlic dipping sauce | |
| 12 | Fried Field Beans | 8 |
| | tempura battered local field beans, black pepper aioli, lemon dijon tartar | |
| 7 | Deconstructed Nachos | 10 |
| | crispy tortillas, steak and white bean chili, cheese sauce, chipotle sour cream, pico de gallo, house crafted guacamole | |
| 7 | Steak and White Bean Chili | 6 |
| | Cahill's cheddar, pickled hot peppers | |
| 5 | Beer Cheese Soup | 5 |
| | crispy fried jalapeño cheddar croutons | |



The Falcon's Nest Burger \$12

In October 2002, the Falcon's Nest opened its doors for the first time with a mission: develop a unique culinary inspired gourmet hamburger. The signature namesake The Falcon Burger, a local favorite, is a half-pound, hand formed juicy burger with smoked bacon, American cheese and a freshly baked jalapeño cheddar bun. If the traditional Falcon Burger is not what you are looking for, please build your own with all the great choices below. All custom burgers are served with lettuce, tomato, onion and pickle; and your choice of house fries, house potato chips, onions rings or coleslaw.

Protein-pick one

- Ground Beef
- Grilled Chicken
- Turkey Burger
- Blackbean Burger
- Ground Bison
- add \$2
- Lump Blue Crab Cake
- add \$2

Cheese-pick one

- Aged Cheddar
- American
- Baby Swiss
- Provolone
- Spicy Pepper Jack
- Local Smoked Bleu

Toppings-pick three

- Guacamole
- Roasted Mushrooms
- Fresh Jalapeños
- Tomato Chutney
- Sautéed Onions
- White Bean Chili
- Truffle Oil
- Roasted Red Peppers
- Tobacco Onions
- Bacon
- BBQ Sauce
- Mustard Pickle Hot Sauce
- Honey Mustard

Bread-pick one

- Jalapeño Cheddar
- House Baked Kaiser
- Challa Bun
- Whole Wheat
- Artisan Bread
- Texas Toast
- Gluten Free Tapioca Bun

Additional cheese and toppings \$.50 each

GRATUITY IS NOT INCLUDED • 1 check for parties of 10 and over please

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Signature Fare

Open-Faced South Georgia Crepe 10
smoked shredded pork, mustard pickle
hot sauce, beer infused Johnny Cake,
collard green slaw

Waffle Battered Fried Chicken Sandwich 11
crisp lettuce, black pepper aioli,
challa bun

Aviator's Turkey Club 12
smoked turkey, brie cheese, caramelized
Vidalia Onions, smoked applewood bacon,
honey mustard, toasted whole wheat artisan bread

B.L.G. Sandwich 11
fried green tomatoes, crispy candied bacon,
lettuce, green goddess aioli, Texas Toast

Fish and Chips 13
LandShark Lager hand battered fish fillets,
house fried potato chips, lemon dijon tartar

Right Wing Salad 8
baby salad greens, edamame, avocado, tomato,
radish salad, pistachios, choice of dressing
• add chicken 4
• add shrimp 6

Signature Fare items are served with your choice of
house fries, house potato chips, onion rings or coleslaw

Beverages

Wine

Banfi "La Rime" Pinot Grigio, Tuscany 7
Hess Select Chardonnay 8
Joel Gott Sauvignon Blanc 8
Estancia "Pinnacles Ranch" Pinot Noir, Monterey 9
Hogue Merlot, Columbia Valley 7
Main Street Cabernet Sauvignon, Tri-County 7
Catena Malbec 9

Entrées

New York Strip Steak 20
steak fries, house vegetable, steak butter

Grilled Salmon 18
steak fries, house vegetable,
lemon dijon tartar

Pan Roasted Bone-In Chicken Breast 18
steak fries, house vegetables,
Avery Island butter

Desserts

The "Brookie" 7
chocolate chip cookie baked inside a rich chocolate
brownie, served with vanilla ice cream

Blair's Buttermilk Banana Pudding 7
whipped cream and vanilla wafers

Key Lime Cheese Cake 7
our take on a South Florida tradition, with strawberries

Root Beer Float 7

Beer

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|--------------------------------|---------------------------|
| Domestic 3.25 | Premium 4 |
| Bud Light | Amstel Light |
| Budweiser | Corona Extra |
| Coors Light | Heineken |
| Miller Lite | LandShark Lager |
| Michelob Ultra | Newcastle Brown Ale |
| St. Pauli Girl (non-alcoholic) | Sam Adams |
| | Stella Artois |
| | Sierra Nevada Pale Ale |
| Domestic Draft 3.75 | Premium Draft 4.75 |
| Bud Light | Blue Moon |
| | Guinness |
| | Intuition Ale Works |
| | Smithwick's |
| | Yuengling |

Daily Happy Hour 4-7pm

Open Sun - Thurs 4pm-12am, Fri & Sat 4pm-2am. Food service till 11pm. 21 and older after 11pm please.

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