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SPIRITS



HAND CRAFTED QUALITY | LOCALLY SOURCED | HONEST SCRATCH COOKING

STARTERS

Cast Iron Crab Dip

Lump crab, pimiento, bell pepper, cherry tomato, bacon cornbread crust, ciabatta crostini 16

Bavarian Soft Braid

Jumbo, warm pretzel, moonshine honey mustard, IPA queso 10

Ahi Tuna Nachos

Crispy wonton chips, seaweed salad, tuna poke, scallions, wasabi aioli, cucumber, macadamia nuts, pickled ginger 16

Chicken Lollipops

Dry rubbed and oak smoked Bell and Evan's chicken drums, crispy fried, choice of apricot cider BBQ or moonshine hot, celery, carrots, buttermilk gorgonzola dip 16

Crab Scotch Egg

Lump crab mix, hard boiled egg, white balsamic arugula salad, southern red pepper jelly 15

Fried Sprouts

Flash fried Brussels sprouts, teriyaki miso glaze, pickled ginger, five spiced cashew, togarashi **V** 11

Crab Rangoon Flatbread

Crispy flatbread, cream cheese, Parmesan, crabmeat, scallion, cherry tomato, arugula, sweet chili sauce, crispy wonton 16

Still Fries

Crispy fries, bacon, Boursin queso, roasted garlic, shaved Parmesan, scallions 10

MAIN COURSE

Low Country Shrimp and Scallop Grits

Seared red shrimp, bay scallops, country ham, holy trinity, smoked tomato beurre blanc, chipotle-white Cheddar grits, scallions, chive **GF** 30

Faroe Island Salmon

Char grilled fresh fillet, hot honey glaze, roasted garlic quinoa, winter ratatouille **GF** 28

Sea Bass Enchiladas

Chilean sea bass, Cotija cheese, black beans, peppadew peppers, roasted corn, agave salsa verde, saffron rice, pico de gallo 24

Short Rib Pot Roast

Twelve hour espresso braised CAB short rib, Yukon gold smashed potatoes, portabella mushrooms, carrot, parsnip, celery, pan jus **GF** 28

Shrimp & Chips

IPA tempura beer batter, Argentine red shrimp, Old Bay dusted fries, malt vinegar slaw, tabasco tartar sauce 24

Filet Mignon

Center cut filet mignon, roasted garlic herb butter, Yukon gold smashed potatoes, browned butter asparagus, house steak sauce **GF** 40

Baby Back Ribs

Oak smoked then beer braised half rack; choice of dry rub, Carolina gold BBQ, or Cripple Creek bourbon BBQ; smashed potatoes; malt vinegar slaw 24

Pan Roasted Chicken

Pan roasted, crispy skin, Yukon gold smashed potatoes, haricot vert, fresh herb pan velouté 20

Bow Creek Farms Meatloaf & Mac

Local red angus meatloaf, white cheddar mafalda mac & cheese, smoked tomato relish...18

French Onion Tenderloin Mafalda

Filet mignon tips, caramelized onion, portabella mushroom, sherry wine, creamy beef demi-glace, mafalda pasta, torn Burrata brûlée, served with house salad...26

Vegan Meatball Skewer Curry

Moroccan spiced plant based meatballs, quinoa blend, curry butternut squash puree, arugula vegetable slaw, vegan lime aioli **V/GF** 18

SOUP

Chicken Gnocchi

Creamy chicken velouté, roasted chicken, gnocchi, spinach, kale, cannellini bean 7

Smoked Brisket Chili

Oak smoked brisket, bean trio, coffee, cornbread crumbs, Cheddar cheese, lime crema 8

SALAD

Almost Caesar

Blend of romaine lettuce and kale, kalamata olives, tomato, truffle croutons, shaved Parmesan, Caesar dressing **GF** 12

Add : Grilled Shrimp (4 ea) - 8

Grilled Chicken (6 oz) - 6

Grilled Salmon (4 oz) - 8

Goat and Golden Beet

Ruby mixed greens, toasted pistachio brittle, salt roasted golden beets, tomato, goat cheese crema, white balsamic vinaigrette **GF** 14

Winter Fruit & Cider

Ruby mixed greens, spinach, pear, apple, raisin, maple-honey walnuts, Gorgonzola, tomato, cider vinaigrette **GF** 14

Apricot Burrata

Ruby Mixed greens, apricot, Bordeaux cherry, Burrata, pepita, white balsamic vinaigrette **GF** 15

House Salad

Mixed greens, watermelon radish, tomato, cucumber, truffle crouton, white balsamic vinaigrette 8

SIDES

Roasted Garlic Quinoa, Yukon Smashed Potatoes, Browned Butter Asparagus, Haricot Vert, Fresh Cut Fries, Sweet Potato Fries, Saffron Rice, Malt Vinegar Slaw, Side Salad

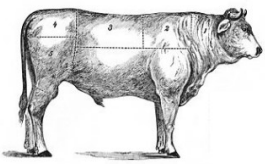
**Consuming raw or undercooked food such as meat, chicken, seafood, eggs or shellfish may increase your risk of foodborne illness.*



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LOCAL PARTNERS

Beef Jerky Experience, Bell & Evans, Brocmar Smoke House, Bow Creek Farm & Cattle Co, Kreider Farms, John Gross & Co., Shaffer Venison Farms, Thomas Urban Farming



BURGERS

*served with fresh cut fries
Sub sweet potato fries or
side salad \$2. Sub fresh fruit - \$3*

Ole Stand By

Chuck, short rib & brisket beef patty, bib lettuce, tomato, red onion, yellow Cooper sharp cheese, special sauce, dill pickle, brioche roll 16

Jerky

Jerky crusted beef patty, sharp Cheddar, bourbon BBQ sauce, bacon, beer battered onion ring, brioche roll 18

Ahi Tuna

Blackened ground ahi tuna, apricot cider bbq sauce, ancho grilled pineapple, pickled onion, arugula sweet potato roll 19

Western Elk

Chargrilled elk burger, bourbon caramelized onions, mushrooms, Gorgonzola cheese, bacon jam, house steak sauce, brioche roll 20

Vegan Black Bean

Black bean burger, vegan cheese, pickled onion, bib lettuce, tomato, vegan lime aioli, vegan sweet potato bun V 16

Gluten Free Rolls Available

TACOS

*served with fresh tortilla chips and
agave poblano salsa verde*

Chicken Al Pastor

Smoke chicken thigh, grilled ancho chile pineapple, red cabbage, pico de gallo, flour tortilla 14

Portabella

Grilled portabella, arugula, pico de gallo, vegan lime aioli, corn tortilla dust, flour tortilla V 14

Fish & "Chip"

Cracker crusted flounder, malt vinegar slaw, tabasco tartar, crushed potato chips, flour tortilla... 15

Corn Tortilla Available GF

**PROHIBITION
ENDS
HERE**

*This menu is brought to you by
Nick Hostetter, Executive Chef*

HANDHELDS

*served with fresh cut fries
Sub sweet potato fries or side salad \$2.
Sub fresh fruit - \$3.*

Cracker Crusted Flounder

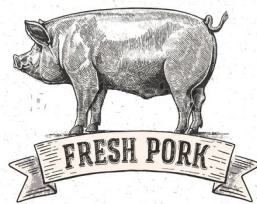
Crispy fried, malt vinegar slaw, tomato, ruby mixed greens, remoulade, Telera roll 16

Portabella

Grilled portabella, red bell pepper, onion, cherry tomato, Dijon sour cream, burrata cheese, Philly sub roll 15

Short Rib Grilled Cheese

Slow braised, tender short rib, sharp cooper & cheddar, pickled onion, whole grain mustard aioli, sourdough bread 18



Cider Smoked Pulled Pork

Oak smoked pulled pork, apricot cider BBQ sauce, apple slaw, brioche roll 15

Grilled Meatloaf

Grilled Bow Creek Farms meatloaf, crispy potato cake, caramelized onion, cheddar cheese, bourbon chili sauce 24

Nashville Hot Chicken

Buttermilk pickle brine, flour dusted Bell and Evans chicken breast, pimento cheese, Nashville hot sauce, dill pickles, brioche roll 16

Maryland Style Pit Beef

Slow smoked beef sliced thin, roasted garlic horseradish cream, pickled red onion, bacon jam, brioche roll 16

Chicken Apple Brie

Grilled Bell and Evans chicken breast, Brie cheese, bacon, apple slaw, arugula, sweet potato roll 16

Smoked Chicken & Beer Queso

Oak smoked Bell and Evans chicken thigh, IPA beer queso, grilled red pepper & onion, philly sub roll 15

HIDDEN CLASSIC COCKTAILS

David E. Manhattan - 11

David E. Black Label Bourbon, sweet vermouth, aromatic bitters, lemon peel
"Inspired by our founder"

Old Fashioned - 11

Straight Rye Whiskey, maple syrup, aromatic bitters, orange peel

Mixed Emotions - 10

David E. Red Label Bourbon, chocolate port, dry vermouth, pineapple, orange bitters

Sazerac - 10

Old Farm Rye, simple syrup, aromatic bitters, Peychaud's bitters, absinthe, lemon peel

Bourbon Sidecar - 10

David E. Red Label Bourbon, triple sec, lemon juice, aromatic bitters

DESSERTS

S'mores Nachos

Cast iron baked, graham cracker, Hershey's chocolate, torched marshmallow. 8

Açaí Sorbet & Lemon Bar

Organic açaí berry sorbet, shortbread meyer lemon bar, dried fruit melba compote 8

Peanut Butter Bread Pudding

Brioche, creamy peanut butter custard, vanilla bean ice cream, chocolate, Reese's Puffs 8

Crème Brûlée Cheesecake

New York style cheesecake, brown sugar burnt caramel, vanilla cold brew 10

Apple Fritter

Flash fried, Nutella cream, salted caramel crunch ice cream, honey maple walnuts 8

Affogato

Vanilla ice cream, pistachio, biscotti, shaved chocolate, espresso shot 8

BEVERAGES

Boylan Bottling Company - 4

Black Cherry, Cream Soda, Orange, Birch Beer, Root Beer, Shirley Temple

Coca-Cola Beverages - 3

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Ginger Ale, Lemonade, Fruit Punch

Coffee and Tea

Kona Coffee - 3
Decaf Coffee - 2
Tazo Tea - 4

Brewed Iced Tea - 3

Raspberry, Peach, Blackberry

Espresso

Espresso single - 4
Double shot - 5
Latte - 5
Cappuccino - 5



*This code will provide additional
information and menus.*

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