

# NOVO 2.0

*chicken fingers* \$12  
shishito peppers • eel sauce •  
yum yum sauce

*buffalo cauliflower* \$9.5  
bleu cheese • celery

*crispy brussels sprouts* \$10  
maple lime vinaigrette • corn pico

*pimento cheese dip* \$8  
crostinis

*bruschetta* \$9  
tomatoes • basil • artichokes •  
asiago • balsamic glaze

*fritto misto* \$12  
shrimp • jalapenos • pickles •  
bbq ranch

*smoked pub wings* \$10  
stingin' honey garlic or buffalo •  
ranch or bleu cheese

*stuffed mushrooms* \$10  
pimento cheese • sausage

*sliders* \$12  
fried chicken • pimento cheese •  
stingin' honey garlic

## SALADS

ADD: CHICKEN \$5/ SHRIMP \$7/ SALMON \$7

*magnolia* \$10  
baby kale • brussels sprouts •  
cabbage • apples • walnuts •  
cranberries • gorgonzola • prosciutto  
• croutons • citrus vinaigrette

*santa fe salad* \$10  
greens • corn pico • avocado •  
cheddar jack • bacon • roasted red  
peppers • tortilla strips • bbq ranch

*wedge* \$9  
iceberg • bacon • tomatoes • onions •  
10 min egg • bleu cheese

## PIZZAS

*meat lovers* \$12  
tomato sauce • mozzarella • sausage  
• bacon • pepperoni • prosciutto

*margherita* \$10  
evoo • basil • tomatoes • mozzarella

*supreme* \$12  
tomato sauce • spinach •  
mushrooms • onions • bacon •  
sausage • gorgonzola

## PASTAS

ADD: CHICKEN \$5/ SHRIMP \$7/ SALMON \$7

*fra diavolo* \$12.5  
penne • bacon • garlic •  
spicy tomato cream sauce

*primavera* \$13  
penne • spinach • tomatoes •  
artichokes • red onions • mushrooms •  
parmesan cream sauce

*voodoo chicken* \$15  
penne • blackened chicken •  
gorgonzola • corn pico •  
cajun cream sauce

## FAVORITES

*novo club* \$11  
turkey • bacon • avocado •  
greens • tomatoes

*novo burger* \$12  
blackhawk wagyu • LTO • pickles •  
aged cheddar • novo sauce •

*veggie bowl* \$12  
cauliflower rice • mushrooms •  
sweet potatoes • brussels sprouts •  
roasted red peppers • creole corn •  
spicy soy ginger sauce

*smoked salmon blt* \$13  
bacon • lettuce • tomatoes •  
lemon aioli

*jambalaya* \$16  
shrimp • chicken • sausage • rice

*parmesan salmon* \$18  
basil pesto ranch • seasonal veggies

*fish & chips* \$13.5  
beer battered cod • tartar •  
apple slaw • house fries

*chicken elizabeth* \$14.5  
citrus panko • arugula •  
spinach • sweet potatoes •  
red onions • oranges •  
honey mustard vinaigrette

*steak & frites* \$18  
filet tips • house fries •  
bourbon gorgonzola cream

*shrimp & grits* \$16  
bacon • mushrooms • peas •  
fried grit cake • cajun cream sauce

# SEASONAL COCKTAILS

## *harvest moon mule* \$9

wheatley vodka • disaronno •  
lemon • cinnamon •  
jackson's orchard apple cider •  
ginger beer

## *acorn lane* \$8

jameson whiskey • cointreau •  
pear shrub • lemon

## *golden sundry* \$9

bacardi rum • pineapple • sage •  
pear shrub • topo chico

## *dusty rose* \$8

roku gin • chambord • hibiscus tea •  
lemon

## *chai tea-ni* \$9

tito's vodka • chai tea • vanilla •  
cinnamon • orange •  
black walnut bitters

## *the black sheep* \$8

buffalo trace bourbon • cantera negra •  
black walnut bitters • chocolate •  
espresso cube

# CLASSICS

## *the 2.0* \$9

beefeater gin • pomegranate •  
st. germain • ginger ale • lime • rosemary

## *lehman* \$8

wheatley vodka • st. germain •  
cucumber • lemon

## *novo smoke show* \$8

ilegal mezcal • camarenas tequila •  
cointreau • fresh citrus • hot honey •  
jackson's orchard apple cider

## *black rose* \$8

four roses bourbon • black tea •  
orange bitters • charred lemon

## *blueberry fizz* \$8

wheatley vodka • lavender •  
champagne • blueberries

# WINES

## white

*carmenet* \$8/\$28  
chardonnay, california

*kendall jackson* \$10/\$35  
chardonnay, california

*lamarca* \$7  
prosecco, italy

*mezzacorona* \$7/\$25  
pinot grigio, italy

*oyster bay* \$8/\$28  
sauvignon blanc, new zealand

*trivento white orchid* \$8/\$28  
torrontes, argentina

## red

*black ink* \$8/\$28  
red blend, california

*chateau souverain* \$8/\$28  
cabernet sauvignon, california

*coppola director's cut* \$11/\$37  
pinot noir, california

*espuela del gaucho* \$7/\$25  
malbec, argentina

*line 39* \$8/\$28  
pinot noir, california

*louis martini* \$10/\$35  
cabernet sauvignon, california

# BOTTLES/CANS

blue moon - budweiser - bud light - coors light - corona extra -  
michelob ultra - michelob ultra pure gold - miller lite -  
bearded iris attention please - bearded iris ever clever - old nation cart horse ipa