



FREDDY'S

Mon - Thurs: 4-9
Fri: 4-10 & Sat: 2-10

BOARDS

Cheese Board - 21
3 Cheese + Marcona Almonds

Charcuterie Board - 29
2 Charcuterie + 2 Cheese + Accompaniments

Add Extra Bread \$1

LIGHTER FARE

Hummus - 16
Chili Oil, Crudités, Pita

French Onion Dip - 16
Charred Onions, Chips, Crudités, Chives

Marinated Olives - 6
Orange Zest, Garlic, Thyme

Meatballs - 12
Marinara, Parmesan, Basil

Spreads - 9
Really Good Butter, Olive Tapenade, Baguette, Radish

Parisian Deviled Eggs - 9
Aioli, Chives, (gf)

PIZZAS

BLT - 22
Nueske's Bacon Lardons, Alecia's Tomato Chutney,
Goat Cheese, Greens

Pepperoni - 19
Tomato Sauce, Four Cheese Blend, Basil

Cacio Pepe - 17
Pecorino Cheese & Fresh Black Pepper, Garlic Cream, Chives
*Add Prosciutto +5

MAINS

Tagliatelle Alla Pesto - 18
Basil Pesto, Blistered Tomato, Crushed Burrata, Parmesan

Bucatini Alla Carbonara - 21
Conecuh Sausage, Garlic Cream, Parsley

Beef Bourguignon - 28
Braised Beef Shoulder, Butter Braised Pearl Onion,
Carrot, & Confit Potato

*Gluten Free Pasta Available on Request

SOUP & SALADS

Add Prosciutto +5, Anchovies +6,
Springer Mountain Chicken +6

Warm Bacon Salad - 15
Arugula, Parmesan, Sunflower Seeds, (gf)

Green Salad - 5/9
Dijon Vinaigrette, Parmesan, (gf)

Caesar Wedge - 16
Anchovies, Breadcrumbs, Parmesan

Beet Salad - 12
Celery, Red Currant, Goat Cheese, Greens, (gf)

French Onion Soup - 13
Cheesy Crouton

SANDWICHES

Served with Kettle Chips or Green Salad, Sub Side +3

Grill Cheese - 15
Swiss, Mozzarella, Provolone
*Add Cup of Tomato Soup +4

Brie & Onion Burger - 18
French Brie, Caramelized Onions, House Pickles

Roast Beef - 18
Provolone, Pickled Red Onion, Greens, Horsey Mayo

Turkey Melt - 17
Swiss, Caramelized Onions, Greens, Dijon Vinaigrette

Ham & Brie - 18
Landmark Creamery Butter

SIDES

Mac & Cheese - 6
Cheddar Béchamel

Roasted Brussels - 6
Cholula & Blue Cheese Aioli, (gf)

Roasted Potatoes - 5
Truffle Garlic Aioli, (gf)

SWEETS

Pot de Crème - 7.75
Chocolate-Peanut Butter, Reese's Pieces,
Honey-Vanilla Whipped Cream

Cornbread Olive Oil Cake - 8.5
Eastaboga Bee Co. Honey, Whipped Cream,
Maldon Sea Salt, Fennel Pollen

Italian Affogato - 7
Mascarpone Gelato, Espresso

Parties of 6 or more,
one check please.

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

Under Alabama law, the consumer has the right to know, upon
request to the food service establishment, the country of origin
of farm raised fish or wild fish.

SPARKLING

Gouguenheim Malbec Rosé, (Mendoza, ARG) 10/36
Mirabello Prosecco, (Friuli, IT) 10/37
Lucien Albrecht Blanc de Blanc Brut, (Alsace, FR) 14/52

ROSÉ

Chateau Pégau *Pink* Rosé 2021, (Cotes du Rhone, FR) 12/44
Diora Pinot Noir Rosé 2022, (Willamette, OR) 12/44

WHITE

Les Volets Chardonnay 2023, (Vin de France) 9/32
Petite Perriere Sauvignon Blanc 2023, (Vin de France) 9/32
Les Costieres *Le Jade* Picpoul 2022, (Languedoc, FR) 10/36
P.J. Valckenburg Riesling 2021, (Rheinhessen, Germany) 11/40
Domaine Perraud Macon-Villages
Bourgogne Blanc 2021, (Burgundy, FR) 15/56
Cuvaision Chardonnay 2022, (Napa, CA) 16/60
Aquamarine Sauvignon Blanc 2022, (Marlborough, NZ) 11/40
Le Garenne Vouvray Chenin Blanc, 2021, (Loire, FR) 15/56
Batasiolo Moscato d'Asti 2022, (Piedmont, IT) 14/52
Scarpetta Pinot Grigio 2022, (Friuli, IT) 12/44
Nicolas Millet *Les Garennes*
Sancerre 2022, (Sancerre, FR) 18/68

RED

Les Volets Pinot Noir 2023, (Vin de France) 9/32
Henri Bourgeois *Les Baronnes* Pinot Noir 2022
(Sancerre, FR) 18/68
Four Graces Pinot Noir 2022, (Willamette, OR) 14/52
Cap Royal Bordeaux Supérieur 2020, (Bordeaux, FR) 9/32
Bellevue Peycharneau Bordeaux 2020, (Bordeaux, FR) 13/48
Chateamar *Cuvee Vincent* Syrah 2022, (Rhône, FR) 13/48
Poggio Terra Barbera d'Asti 2021, (Piedmont, IT) 13/48
Saint Cosme Cotes du Rhone 2022, (Rhône, FR) 12/44
Domaine Manoir du Carra Beaujolais-Villages
2022, (Beaujolais) 12/44
Maison Noir *In Sheep's Clothing* 2022, (Washington) 16/60
Ink Grade Zin 2017, (Napa) 18/68

FORTIFIED WINES

Graham's 10 Year Tawny 11
Rare Wine Co. Boston Bual Madeira 13
Ratafia de Champagne Champenois, France 10

COCKTAILS

Black Walnut Manhattan 15
Rye, Walnut Liqueur, Vermouth di Torino, Bordeaux Cherry

Hemingway 13
White Rum, Maraschino Liqueur, Lime, Grapefruit, Agave

Bee's Knees 14
Gin, Apricot Liqueur, Honey Syrup, Lemon, Honeycomb

Negroni 13
Campari, Orange Infused Gin, Vermouth

A Sazerac In Thyme 14
Rye, Stone Pine Liqueur, Demerara Syrup,
Thyme Liqueur Rinse, Lemon & Thyme

Redmont Martini 12
Redmont Vodka, Shaken, Dry or Dirty

Espresso Martini 14
Vodka, Espresso Cold Brew, Kahlua, Chicory Liqueur

Nitro Old Fashioned 12
Bourbon, Orange & Angostura Bitters,
House Orange Syrup

French '75 13
Cognac, Simple, Lemon, Bubbles

Peach Paloma 12
Silver Tequila, Peach Italian Soda, Lime, Aperol

Le Marguerite 11
Tequila, Lillet, Lime

Pocketful of Sunshine 12
Reposado Tequila, Rum Liqueur, Lillet, Grapefruit

Lavender Haze 13
Vanilla Vodka, Triple Sec, Lime, Agave,
Butterfly Pea Tea, Bubbles

Aperol Spritz 12
Limoncello Spritz 12
Hugo Spritz 12
St. Germain Elderflower & Bubbles, Rosemary

DRAFT BEER

Our beer selection rotates, please ask your server.

WHISKIES

AMERICAN

Whistle Pig 10 Year Straight Rye 21
Dark Chocolate & Clove / 100°
Old Forester 1920 Prohibition Style 15
Burnt Caramel & Cherry Candy / 115°
Old Forester 1897 Bottled In Bond 12
Vanilla & Orange / 100°
Basil Hayden 10
Brioche & Lemon Pepper / 80°
Knob Creek 9 Year Small Batch 9
Apple & Hazelnut / 100°
Elijah Craig Small Batch 10
Caramel & Fruit Cake / 94°

JAPANESE

Nikka Coffey Grain 20
Toffee Popcorn & Tropical Fruit / 90°
Hatozaki Small Batch 15
Malty Dried Apple & Light Smoke / 92°
Yamato Small Batch 14.5
Liquorice & Molasses Sugar / 80°
Suntory Toki 9
Grapefruit, Peppermint, & Thyme / 90°

HOUSE

Bulleit Bourbon 7
Maple, Oak, & Nutmeg / 90°

SCOTCH

Ardbeg Uigeadail Single Malt 21
Honey & Barbecue Smoke / 108.4°
Glendronach Single Malt 12 Year 18
Toffee & Raisins / 86°
Glenmorangie Single Malt 10 Year 11
Honeyed Fruit & Banana Bread / 86°
Johnnie Walker High Rye 10
Berry Fruit & Whisp of Smoke / 90°

IRISH

**Knappogue Castle 14 Year Twin Wood
Single Malt 17**
Vanilla & Coconut / 92°