



NOSH

PEI Mussels \$16

Fresh Prince Edwards Island Mussels sautéed with butter, garlic, herbs, white wine, tomato

House Wings- 6 for \$9/ 12 for \$16

Traditional buffalo, lemon pepper, or sweet and spicy

Lamb Lollipops \$20

3 Australian lamb pops, balsamic glaze, spicy Asian slaw

Fish and chips \$20

Battered catfish, Fresh cut fries, spicy tartar

The Twelve Burger \$16

House grind, applewood smoked bacon, caramelized onions, white cheddar, fresh cut fries, pickle

Pulled Chicken Sliders \$16

Honey garlic pulled chicken, spicy Asian cabbage, fresh cut fries, pickle

Caesar Salad \$10

Romain, herb croutons, Caesar dressing, parmesan

SIGNATURE ENTREES

Seafood Cajun Pasta \$32

Penne, Cajun cream sauce, baby spinach, blackened salmon, mussels, shrimp

Australian Lamb Rack \$40

Australian Lamb, garlic parmesan broccoli with fingerling potatoes, red wine demi

Deconstructed Salisbury Steak \$22

Shaved ribeye with grilled onions, roasted garlic mash potatoes, beef a jus

Grilled Proteins

22oz Bone-in Cowboy ribeye Red Wine Demi \$65

12oz local Bone-in pork chop with Peach Glaze \$28

12oz ribeye with Red Wine Demi \$35

8oz Hanger with Red Wine Demi \$30

Alaskan Salmon With Cajun cream \$22

A LA CARTE SIDES \$7

Roasted Garlic Mash Potatoes

Grilled Asparagus

Cheese Risotto

Charred Broccoli and Onions

Side Caesar

Roasted Fingerling Potatoes



Brunch menu

Buttermilk pancakes \$12

Crispy hash browns, 2 buttermilk pancakes, maple syrup, butter

Toasted breakfast Sandwich \$12

Choice of 2 eggs, Bacon or sausage, cheddar cheese, on white toast, side of crispy hash browns

Shrimp and Grits \$17

5 seared shrimp, cheesy southern grits, green onion

Twelve Breakfast \$14

Choice of 3 eggs, bacon or sausage, white toast, crispy hash browns

The Twelve Burger \$16

House grind, applewood smoked bacon, white cheddar, fresh cut fries, pickle

Fish and Chips \$20

Fried fish, fresh cut fries, spicy tartar sauce, lime

Lamb Lollipops \$20

3 pops, balsamic glaze, spicy Asian slaw

House Wings- 6 for \$9/ 12 for \$16

Traditional buffalo, lemon pepper, or sweet and spicy



Cocktails

Blue Crush: Rum, Blue Curacao, Sour, Sprite	\$12
Quarantini: Coconut Rum, Chambord, Sour, Peach Schnapps	\$12
Twisted Soul: Tequila, Lime, Agave, Grand Marnier	\$14
GA Peach LIT: Vodka, Gin, Rum, Tequila, Peach, Grenadine	\$16
Bartenders Favorite Old Fashioned: Bourbon, Bitters, Orange, Woodford	\$16
Exit 249C: Strawberry Hennessy Margarita	\$20
Smoked Patron Old Fashioned (BAR ONLY)	\$22

Note: Patience is a virtue; This cocktail has a process that may take longer than normal.

Beer

Budweiser \$5	ATL Hard Cider \$7
Bud Light \$7	Mich Ultra \$7
Heineken \$7	Corona \$7
Yuengling \$7	Stella \$7
W.L. IPA \$7	Guinness \$7

Wine

White Wine

House Pinot Grigio	\$10
Crowded House SB	\$12
Eroica Riesling	\$13
Terra D'Oro Moscato	\$14
Cambria Chardonnay	\$15

Red Wine

House Merlot	\$10
3 Finger Jack Cab	\$12
La Crema PN	\$14
The Stag Blend	\$14
Donati Immigrant	\$15