



STARTERS

SWEET CHILI SHRIMP | 14

Jumbo shrimp, masa beer batter, sweet and spicy chili sauce, yum-yum aioli

WARM DIP DUET | 12

Spinach and Artichoke Dip, Crab and Pimento Cheese Dip, grilled pita and house fried corn chips

CHARCUTERIE BOARD | 16

Andouille sausage, smoked pork belly, prosciutto, drunken goat cheese, whiskey cheddar, porter beer cheese, house pickles, grain mustard and crackers

SOUTHERN SLIDERS 3 EA | 13

Smoked pulled pork, Napa cabbage slaw, house pickles, garlic-chile mayo, buttermilk biscuits

CHICKEN TENDERS | 12

Hand breaded, smoked tomato ranch and hot Tupelo honey

DIRTY SWEET POTATO FRIES | 10

Chive, white cheddar, smoked bacon, and roast shallot cream

SOUPS & SALADS

GULF COAST GUMBO | CUP 8 BOWL 12

Gulf Coast shrimp, crab, crawfish, andouille sausage, steamed local Blue Delta rice

SOUTHERN FRIED CHICKEN COBB | 16

Chopped Romaine, tomatoes, applewood smoked bacon, avocado, white Cheddar, egg, chives, and smoked tomato ranch

CAESAR SALAD | HALF 7 WHOLE 11

Crisp Romaine, quartered egg, cracked pepper, classic Caesar dressing, kalamata olives, parmesan

HARVEST SALAD | HALF 8 WHOLE 13

mixed greens, goat cheese, radishes, pistachios, and pomegranate-white balsamic vinaigrette

ADD TO ANY SALAD:

Shrimp (3 ea) | 8

Grilled Chicken | 6

Fried Chicken | 6

SANDWICHES & BURGERS

served with choice of Curly fries, Sweet Potato Fries or Napa Cabbage Slaw

PATIO BURGER | 12

Smoked bacon, white cheddar, caramelized onion, tomato, lettuce, grain mustard and butter bun

AVOCADO BURGER | 14

Garlic-chile mayo, pepper jack cheese, field greens, tomato, and jalapeno

OXFORD BURGER | 13

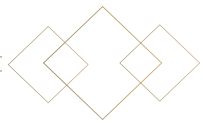
Pimento cheese, pulled pork, lettuce, tomato, spiced pickles, mayo-mustard

THE CHANCELLOR'S CLUB | 14

Ham, smoked turkey, applewood smoked bacon, aged white cheddar, field greens, local tomato, mayo-mustard, thick cut toasted wheat berry bread

CHANCELLOR'S HOUSE

BAR & LOUNGE



COCKTAILS

BARREL AGED COCKTAILS

All Barrel Aged Cocktails are carefully hand crafted and aged for a minimum of 30 days in Charred New American Oak Barrels.

BARREL AGED NEGRONI 11

Barrel Aged Manhattan 11

THE CLASSICS

DAIQUIRI 10

Plantation Rum, Simple Syrup, Lime Juice, Lime Garnish

MOJITO 10

Plantation White Rum, Fresh Mint, Simple Syrup, Soda, Lime Garnish

CHAMPAGNE COCKTAIL 10

Gruet Brut, Angostura Bitters, Raw Sugar Cube, Lemon Peel Garnish

FRENCH 75 10

Bombay Gin, Gruet Brut, Lemon Juice, Simple Syrup, Lemon Peel Garnish

MARGARITA 10

Luna Azul Reposado Tequila, Cointreau, House Made Sweet & Sour, Lime Garnish

BOULAVARDIER 10

Bulleit Bourbon, Campari, Dolin Sweet Vermouth, Flamed Orange Peel Garnish

OLD FASHIONED 10

Four Roses Bourbon, House Made Old Fashioned Syrup, Flamed Orange Peel Garnish

MANHATTAN 10

Bulleit Rye, Dolin Sweet Vermouth, Bitters, Fancy Cherry Garnish

CHANCELLOR'S HOUSE COCKTAILS

BARBIE & KEN 10

Tito's Vodka, St Germain, Grapefruit Juice, Soda, Lemon Peel Garnish

GINGER & MINT MARGARITA 10

Exotico Blanco Tequila, Cointreau, Lime Juice, Ginger Syrup, Mint Leaves

RASPBERRY FIZZ

Bulleit Rye, Raspberry-Mint-Ginger Syrup, Soda, Mint Garnish

GROVE WATER

Strawberry Vodka, Cranberry Juice, Soda, Lemon Peel Garnish

LAVENDER BEE'S KNEES

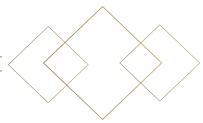
Beefeater Gin, Lavender-Honey Syrup, Lemon Juice, Lemon Peel Garnish

INFLUENCER

Tito's Vodka Infused With Hibiscus, Orange Peel and Passion Fruit, Lamarca Prosecco, Lemon Peel Garnish

CHANCELLOR'S HOUSE

BAR & LOUNGE



SPARKLING WINE

VEUVE DU VERNAY *Glass 8 // Bottle 30*

LAMARCA PROSECCO *Glass 11 // Bottle 42*

GRUET BRUT *Glass 12 // Bottle 46*

WHITE WINE

DARK HORSE PINOT GRIGIO *Glass 9 // Bottle 34*

ANNE AMIE PINOT GRIGIO *Glass 12 // Bottle 46*

WILLAMETTE VALLEY RIESLING *Glass 10 // Bottle 38*

DARK HORSE SAUVIGNON BLANC *Glass 9 // Bottle 34*

THE CROSSING SAUVIGNON BLANC *Glass 11 // Bottle 42*

DARK HORSE CHARDONNAY *Glass 9 // Bottle 34*

KENDALL-JACKSON CHARDONNAY *Glass 12 // Bottle 46*

KIM CRAWFORD CHARDONNAY *Bottle 52*

ROSE

REMY PANNIER *Glass 9 // Bottle 34*

MIRAVAL *Bottle 75*

RED WINE

DARK HORSE PINOT NOIR *Glass 9 // Bottle 34*

ANNE AMIE PINOT NOIR *Glass 17 // Bottle 66*

CHATEAU ST. MICHELLE MERLOT *Glass 15 // Bottle 58*

KILLKA MALBEC *Glass 10 // Bottle 38*

DARK HORSE CABERNET SAUVIGNON *Glass 9 // Bottle 34*

Z. ALEXANDER BROWN CABERNET SAUVIGNON *Glass 15 // Bottle 58*

PENFOLDS SHIRAZ CABERNET *Glass 10 // Bottle 38*

Z. ALEXANDER BROWN RED BLEND *Glass 15 // Bottle 58*

CHANCELLOR'S HOUSE

BAR & LOUNGE