



\$5 Small Plates

Caesar Lettuce Wrap

GF

Romaine lettuce, grilled chicken, caesar dressing, and shaved parmesan

Aioli French Fries

GF

Crispy fries topped with chipotle aioli, bacon, and scallions

BBQ Pork Taco

Slow cooked pork butt over shaved slaw with a BBQ drizzle

Fried Artichokes

Lightly breaded and fried artichoke quarters with lemon poppyseed aioli

Stuffed Mushrooms

Baby portabella mushrooms with spinach artichoke stuffing

Shrimp Beignets

Fried dough with shrimp, corn, onions, and peppers, served with aioli

Baxter's Tenders

2 Fried chicken tenders tossed in sauce and served with ranch or bleu cheese dressing

Shrimp Taco

Gulf shrimp grilled over shaved slaw with remoulade

Potato Skin

GF

Ask your bartender or server what the potato skin of the week is

Fried Pickles

with chipotle ranch

\$5 DRINKS/MARTINI'S

Whiskey Sour

Whiskey, simple, and fresh lemon juice on the rocks

Ranch Water

Tequila, soda, and lime on the rocks

Seasonal Sangria

House made and seasonal flavors

Skinny Elderflower Lemon Drop

Elderflower lemon vodka, triple sec, and fresh lemon shaken and served in a martini glass

Cosmo

Vodka, triple sec, fresh lime, and cranberry shaken and served in a martini glass

Cucumber Refresher

Fresh cucumber juiced in house with vodka, fresh lime, and simple shaken and served in a martini glass

Pickled Martini

Olives, okra, pepperoncini pepper infused vodka

House Red or White Wine

Bottled Beer

\$2.50 per bottle

Draft Beer

\$1 off all regular draft beer prices



Follow us at @BasilandBaxtersKitchen for announcements, events, and much more!
Menu is subject to prices and availability