# SNACKS

**Fried Green Tomatoes/7**
remoulade, lemon zest, parsley

**Deviled Eggs/5**
new but familiar…we'll keep 'em interesting

**Edamame Hummus/7**
roasted tomatoes, feta cheese, olive oil, warm grilled pita bread

**Local Board/16**
stuff we like from the neighborhood and our house

**Thai Barbeque Duck Wings/12**
sesame seed, fresno peppers, cilantro

**Turducken Meatballs*/10**
israeli chickpea puree, tomato, cucumber, local feta fatoush

**3 Little Pigs/12.5**
pulled pork sliders, kale slaw, sliced house pickles, local whiskey bbq sauce, crispy onions

**Local Goat Cheese Fondue/10.5**
good olive oil, greek olives, roasted tomatoes, fresh herbs, grilled sourdough bread

**Mesquite Arrosto Misto*/7**
fire roasted baby carrots, cauliflower, broccolini, shishito peppers, red miso butter, sea salt, lemon zest

**Mussels/13**
smoked chili butter, kale, roasted tomatoes, tasso ham, red onion

# BURGERS, STACKS & MELTS

We'll serve up a few of our house kettle chips with each.

**Chicken & Cheese Melt/13.5**
rotisserie chicken, pesto mayo, avocado, bacon, lettuce, tomato, dill havarti, toasted sourdough

**Thai Cashew Pork Baguette/13**
sliced marinated pork, pickled carrots & daikon radish, pickled fresno chilis, cilantro, cashew spread, french hoagie

**The Basic Burger/12.5**
brisket burger, w.c. house mayo, mustard, gem lettuce, tomato, red onion, sliced house pickles, bacon, aged white cheddar cheese, challah bun

**OMG Burger/14**
**(Onions, Mushrooms, and Goodness)**
brisket burger, beer battered onion rings, roasted criminis, muenster, grain mustard, red chili mayo, lettuce, tomato, challah bun

**Turkey Burger/12**
tomato, lettuce, pesto mayo, avocado, fontina cheese, cranberry chutney, wheat bun

**Chickpea & Edamame Royale/11**
tzatziki, grain mustard, arugula, peppadew peppers, tomato, wheat bun

# MAIN PLATES

**Rotisserie "Farm Bird"*/18**
half spit-roasted chicken, tri-color cauliflower, kale, carrots, roasted garlic herb jus

**Live Wood Grilled Scottish Salmon*/20**
roasted baby carrots, broccolini, celery root puree, smoked chili butter

**Mesquite Smoked Duck Breast*/19.5**
carrot-ginger puree, heirloom carrots, red onions, wilted greens, citrus vinaigrette

**Mesquite Grilled Short Rib/18.5**
whiskey braised, rutabaga and carrot mash, horseradish gremolata, crispy kale

**Wood Grilled Pork Brisket Steak*/17**
poblano white cheddar grits, apple & tomatillo salsa

**Mesquite Grilled Sirloin*/24**
roasted butternut squash, peppers, brussels sprouts, red miso butter

***Gluten Free in Nature (we also have a gluten free bun)**

Our friends at the health department asked if we would kindly remind you that consuming raw or under-cooked meats of any kind may increase your risk of food borne illness. Also, we cook around all sorts of fun ingredients like: local dairy, local eggs, not-so-local soybean, fish and shellfish. If you're allergic to any of these, let us know and we'd love to make you something separately.

# SALADS

**Farm*/5**
house greens, cucumber, carrot, grape tomatoes, shaved radish, white balsamic vinaigrette

**Crispy Fried Chicken/12.5**
spinach, gem lettuce, vermont white cheddar, spiced pecans, apples, red grapes, buttermilk-greek yogurt vinaigrette

**Super Freekah Bowl/16**
sweet chili glazed tx gulf shrimp, red quinoa, local greens, mint, cilantro, apple, pickled red onion, carrots, radish, peppadew peppers, candied cashews, citrus-ginger vinaigrette

**Kale & Pomegranate/13**
chopped kale & frisee, sliced apples, fried chickpeas, blue cheese, sliced onion, crispy country ham, pomegranate seeds, breaded and fried poached egg, warm bacon vinaigrette

# CUPS & BOWLS

**Daily Soup/ cup 4 - bowl 7**
changes weekly, inspired seasonally

**Pork Belly Ramen/12**
rich pork broth, traditional ramen noodles, braised pork belly, quail egg, basil, sriracha, nori seaweed

# OUR SIDES

house seasoned hand cut fries with mustard seed ketchup, sautéed spinach, poblano white cheddar grits, rutabaga and carrot mash, sautéed green beans, tri-color cauliflower, adult mac n' cheese, baby carrots & broccolini, roasted butternut squash and brussels sprouts

# DESSERTS

**Whiskey Cake/8**
toffee torte, bourbon anglaise, spiced pecans, whipped cream

**Beeramisu/8**
local stout soaked lady fingers, mascarpone cream, fresh berries

## AT THE BAR OR FOR THE TABLE…

**house cured beef jerky/6**
**caramelized onion dip & kettle chips/5**

"There is no bad whiskey. There are only some whiskeys that aren't as good as others."

– Raymond Chandler