

-02861-

BILL OF FARE





→ GRILLED SALAD →

BARE BONES | 13.5

Baby romaine, tomato, cucumber, red onion, shredded carrot, red wine vinaigrette (V)

PERFECT BLEU HOG | 14.5

Baby romaine, bacon burnt ends, pickled red onion, sun-dried tomato, blue cheese dressing

ROSE GOAT | 15.5

Baby romaine, pistachio goat cheese, red onion, blueberry-pomegranate dressing (V)

GOLD FEVER WRAPS | 15.5

Fried boneless chicken, spicy mustard bbq, shredded carrots, pickled red onion, lettuce shells

(V) VEGETARIAN | (GF) GLUTEN FREE

→ STEEL PAN PIE →

CLASSIC CHEESE | 18.5

Pomodoro tomato sauce, muenster, wisconsin cheese, aged cheddar, parmesan, oregano (V)

TRICKY PICKLE | 19.5

Garlic butter, wisconsin cheese, house pickles, dill ranch drizzle (V)

SMASH BURGER | 22.5

Smash sauce, wisconsin cheese, ground beef, onion, pickle, lettuce

HOT RONI | 23.5

Pomodoro tomato sauce, wisconsin cheese, cup-n-char pepperoni, hot honey

BBQ BRISKET | 25.5

Carolina bbq, smoked brisket, wisconsin cheese, pepper, red onion

GLUTEN FREE CRUST | +5

CHEFS CHOICE

BACKYARD BBQ TRAY

1/2 lb. brisket, 3/4 lb. pulled pork, 3/4 lb. hot honey chicken, 1/2 lb. hot links, corn bread, pickles, slaw

67.5

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SNACKS

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→ TABLE SHARES →

FRIED PICKLE SPEARS | 11.5

Lightly coated garlic pickles, carolina ranch (V)

KICKED UP BRUSSELS | 13.5

Hot honey, fried onion straws (V)

BREW PRETZELS | 14.5

Seasoned baked bavarian pretzel sticks, beer cheese (V)

CARNIVORE CHILI BOWL | 14.5

Brisket, chuck beef, bacon, beans, aged cheddar, pickled red onion, candied jalapeño, cornbread

TORCHED GOAT | 15.5

Log of cheese, orange ginger jam, pistachio, crostini

BACON BURNT ENDS | 15.5

Pork belly slab, maple bourbon bbq, mixed pickles, cornbread

HOT HONEY CHICKEN | 15.5

Southern fried chicken tenders, buttermilk brine, hot honey, candied jalapeño

CAN TOWER FRITES | 14.5

Tower of fries, beer cheese,
slab bacon, red onion
Pulled Pork +7 | Brisket +10
Chili +6 | Fried Chicken +7 | Hot Link +7

ONSUMER FOOD ADVISORY** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.** PRICING** subject to change without notice due to market price conditions. stitutions are subject to an upcharge. Some items substitutions are not available, discounted offers may NOT be combined with other discounts or promotional coupons.

HANDHELDS

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SMASH BURGER** | 13.5

Single beef patty, grilled onion, american cheese, lettuce, pickles, smash sauce, brioche, fries, pickles

CHOPPED CHEESE ** | 16.5

Single beef patty, chopped, grilled onion, bell pepper, american cheese, lettuce, horseradish sauce, gyro, fries, pickles

COFFEE BURGER** | 17.5

Double beef patty, coffee brown sugar rub, grilled onion, bacon, skillet fried cheddar, easy egg, bourbon bbq, brioche, fries, pickles

SMOKEHOUSE BURGER** | 18.5

Double beef patty, sliced brisket, bacon, aged cheddar, grilled onions, cider bbq, fries, pickles

STEAKHOUSE BURGER** | 18.5

Double beef patty, grilled onion, yukon mashed potato, aged cheddar, house steak sauce, brioche, fries, pickles

SMOKED BRISKET MELT | 18.5

Brisket, aged cheddar, slaw, candied jalapeño, cider bbq, brioche toast, fries, pickles

PORK BUN | 16.5

Pulled pork, fried onion straws, cider bbq, slaw, brioche, fries, pickles

NASHVILLE HOT CHICKEN | 16.5

Buttermilk brine, fried breast, chili oil, lettuce, red onion, brioche, fries, pickles

PICKLED HEN | 17.5

Grilled chicken breast, lettuce, tomato, brown sugar bacon, smokey dill mayo, brioche, pickle

GLUTEN FREE BUN | +3SUB BEEF FOR IMPOSSIBLE BURGER | +4

- CHEF PLATES

PIT MAC & CHEESE | 17.5

Soulful southern baked, beer cheese sauce, cajun panko buttercrumb $\begin{array}{c} \text{Pulled Pork} + 7 \mid \text{Brisket} + 10 \\ \text{Chili} + 6 \mid \text{Fried Chicken} + 7 \end{array}$

CHICKEN & WAFFLES | 18.5

Fried buttermilk tenders, maple bourbon, honey butter waffles, pickled red onion, pickles

COLA GRILLED MEATLOAF | 22.5

Angus ground chuck beef, bell pepper, cola ketchup, bacon, fried onion straws. Yukon mashed potato, seasonal veg, house gravy

STINGER CHICKEN | 20.5

Fried boneless breast, hot honey, yukon mashed potato, creole gravy, seasonal veg

BOURBON STREET TIPS** | 24.5

Petite tender, bourbon molasses brine, yukon mashed potato, seasonal veg

→ SMOKE PIT

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Cured meats, slow smoked.
Served with cornbread, pickles, slaw, bbg sauce

SMOKED PORK SHOULDER | 18.5 3/4 POUND

Sweet house rubbed pulled pork

SMOKED BRISKET | 20.5 1/2 POUND

Natural seasoned wood flavor

SMOKED BABY BACK RIBS 6 BONES - 24.5 | 12 BONES - 45.5

Brown sugar, chili rub, dry rub or glazed

ADD: HOT HONEY CHICKEN | +9

SIDES

Hand cut fries 5 | Mac n' cheese 5 | Hot link sausage 7 | Cornbread 4
Yukon mashed, gravy 5 | Seasonal vegetables 5 | Sweet slaw 3 | House pickles 3





COQUETEL





APERTIF

Heisenberg | 13

House negroni, herb gin, amaro, dry vermouth, orange bitters

Ritual Spritz | 14

citrus honey chello, herbs, prosecco,

The Perfect Cosmo | 13

Infused citrus vodka, orange brandy, lime, sugar, orange oil

Whiskey Flight | 20

House infused oak cherry, cinnamon clove, honey orange, banana maple

Vodka Flight | 16

House infused orange, raspberry, blueberry, herbs, fruit, prosecco

SIGNATURE

Rosemary Is A Woman | 12

house infused oak gin, ginger lime syrup, smoked rosemary

Flower Power | 13

house infused rose gin, lemon, lavendar syrup, orange bitters

1850 SAZARAC | 15

The First Cocktail

Rye whiskey, brandy, armagnac, torched brown sugar, peychauds bitters, absinthe, lemon oil

Spicy Mezcal | 13

mezcal, mixed berry shrub,
 lime, sugar, jalepeno

Blind Date | 13

Toasted coconut rum, lime syrup, pineapple juice, lemongrass bitters, heavy cream, nutmeg

House Whiskey Sour | 13

house infused honey bourbon, lemon, sugar, egg white, mint, lemon zest

DIGESTIF

Moriondo | 13

House espresson liqour, madagascar vanilla vodka, mint

Banana Old Fashioned | 13

House infused banana bourbon, local maple syrup, plum bitters

Mr. Brown's Vacation | 13

Small batch bourbon, coffee cordial, torched brown sugar, black walnut bitters, oak smoke

Harlem River | 13

Small batch bourbon, cherry herrings, sweet vermouth, plum bitters, luxardo, torched orange

COFFEE & TEA

 $Local\ drip \mid 3$

Espresso | 4.5

Americano | 4.5

Tea Black | 3

Tea Sweet | 3.5

Tea Berry | 4.5

BEVERAGES

 $\begin{array}{c} {\rm gun\;soda\;|\;3.75} \\ {\rm yacht\;club\;-\;birch\;beer\;|\;4} \end{array}$

yacht club - cream soda | 4 yacht club - grape soda | 4

yacht club - orange soda | 4

yacht club - root beer soda |4

BEER, WINE, SPIRITS



