

LIL' BITES

- Crawfish & Crab Cakes** Roasted Corn Crème, Harissa, Smoked Pepitas 13
- Poutine** Cheese Curds, Etouffee Gravy, Truffle Aioli w/ Tots, Fries, or Cauliflower 11
Add Duck Confit or Seafood - \$3 Add Sunny Egg - \$1
- Duck Scotch Egg*** Chorizo, Panko Crusted, Cajun Remoulade, House Slaw 9
- Pork Shanks** Chinese 5-Spiced, Smoked Apricot Compote 13
- Smoked Salmon** Johnny Cakes, Tucker Farms Ricotta w/ Lemon, Fried Capers 13
- Bar Nuts** Spicy Cashews, Smoked Salted Pepitas, Honey Roasted Almonds and Popcorn 4
- Spent Grain Pretzels** Pimento Cheese, Beer Mustard 7
- Soup du Jour** (It's the soup of the day)
 Cup - 5 Bowl - 7

GREENERY - *Add Chicken /Smkd Salmon/Crawfish Cake - \$3ea*

- Roasted Beet Salad** Arugula, Tucker Farms Blue Cheese, Huckleberries, Peach White Balsamic, Smoked Hazelnuts 6/10
- Good Old Fashioned Caesar*** Fried Capers, Spent Grain Asiago Crisps, House Dressing 5/9
- Caprese** Local Tomatoes, Goat & Feta Cheese, Basil Pesto, Peach & White Balsamic Gastrique 10
- Packed Power Bowl** Wild Rice, Whipped Avocado, Roasted Beets, Alfalfa Sprouts, Kale & Spinach, Choice of Dressing 10

BETWEEN THE BUNS & THINGS

*Burgers & Sandwiches Include:
 Lettuce, Tomato & Pickle
 Burger Temps: Red, Pink, Done
 Choice of - Grits - Fries - Tots - Salad -
 Subs- Veggie Patty/Vegan Cheese*

*Poutinize Fries or Tots - \$2
 Sub Mac n' Cheese - \$2
 Add Fried Egg - \$1
 Add Bacon - \$2*

- The Standard*** Oxbow Beef, Bacon, White Cheddar Cheese Sauce 12
- Pattee St. Burger*** Tucker Farms Lamb, Amalithia Goat Cheese, Roasted Tomatoes, Roasted Garlic Aioli 11
- The Fluxer** House Smoked Brisket, Havarti Cheese, Slaw, Pickled Red Onion, Cajun Aioli 12
- ODB*** Oxbow Beef, Roasted Poblanos, Pimento Cheese, Crab & Crawfish Cake 14
- Bison Burger*** Local Bison, Smoked Gouda, Huckleberry BBQ 14
- Veggie Burger** Vegan Patty, Smoked Provolone Cashew "Cheese", Mushrooms, Whipped Avocado, Sprouts 13
- Back 40 Reuben** Corned Beef, Pimento Cheese, Kimchee, Roasted Garlic Aioli 13
- The Noble BLT** Thick Cut Pork Belly, Arugula, Fresh Tomato, Feta, Whipped Avocado 12
- Country Chicken Wrap** House Pickles, Chipotle Honey Mustard, Sprouts, Greens, Tomatoes 10
- Crabby Patty** Tempura Battered Soft Shell Crab, Alfalfa Sprouts, Pickles, Cajun Remoulade 15
- Chicken fried Duck Carbonara** Fettuccini, Blistered Tomatoes, Bacon, Pea Shoots, Corn, Graved Egg, Tucker Farms Sentinel Cheese 21
- Shrimp - n- Waffle** Bacon Wrapped Prawns, Arugula, Corn Bread Waffle, Etouffee, Lemon Ricotta Butter, Fried Sage 23
- Brisket Mac** House Smoked Brisket, Cavatappi Pasta & Mornay, Greens, Hazelnut Streusel, Fried Pickles 19

MILKSHAKES - \$8ea (Ice Cream provided by Sweet Peaks)

- Huckleberry - Smore's
 - Captain Crunch - Birthday Cake

Ice Cream or Sorbet Scoop - \$4 each

Root Beer Float - \$5

Beer Float(21+) - \$6

SWEETS

- Peach fosters** Puff Pastry, Bacon, Vanilla I.C. 6
- Crème Brulee** Seasonal Preparation 6

- 19% Gratuity will be automatically added to parties of 8 or more -
 * These items may contain raw or undercooked ingredients *

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness *