

LIL' BITES

Poutine Cheese Curds, Etouffee Gravy, Truffle Aioli w/ Tots, Fries, or Cauliflower 11
Add Sunny Egg - \$2 Add Brisket/Fried Chicken/BBQ Pork - \$5

Spent Grain Pretzels Pimento Cheese, Beer Mustard 9

Lamb Meatballs Feta Cheese Stuffed Peppadew Peppers, Huckleberry BBQ, Cilantro 9

Hushpuppies Cheddar & Jalapeno Hushpuppies, Cajun Remoulade 10

Duck Scotch Egg* Chorizo, Panko Crusted, Cajun Remoulade, Slaw 9

Bar Nuts Spicy Cashews, Smoked Salted Pepitas, Honey Roasted Almonds and Popcorn 4

Soup du Jour (It's the soup of the day)

Cup - 5 Bowl - 7

GREENERY

Add Chicken/Fried Catfish- \$3

Roasted Beet Salad Arugula, Tucker Farms Blue Cheese, Huckleberries, Peach White Balsamic, Smoked Hazelnuts 6/10

Kimchi Caesar* Romaine, House of Ferments Kimchi, Fried Garlic, Cilantro 6/10

Caprese Local Tomatoes, Goat & Feta Cheese, Basil Pesto, Peach White Balsamic 6/11

Autumn Salad Radicchio, Spaghetti Squash, Maple Pork Belly, Smoked Pepitas, Goat Cheese, Mulled Cider Vinaigrette 5/9

Bibb Wedge Maple Bacon, Cherry Tomatoes, Pepitas, Blue Cheese Crumbles 6/10

BETWEEN THE BUNS & THINGS

Burgers Include:
 Lettuce, Tomato & Pickle
Burger Temps: Red, Pink, Done
Subs- Veggie Patty/Vegan Cheese
Subs - Pretzel Bun/Biscuit - \$1

Side Choices & Upgrades:
 - Fries - Tots - Side Salad -
Grits(\$2) - Collard Greens(\$1)
Soup(\$1) - Caesar(\$2) - Beet Salad(\$2)

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

Brisket Mac House Smoked Brisket, Cavatappi Pasta, Greens, Hazelnuts, Fried Pickles 19

Chicken Pot Pie Local Chicken, Roasted Vegetables, Chorizo Country Gravy, Puff Pastry 15

Biscuit & Red Eye Gravy House Made Biscuit, Jalapenos, Bacon Red Eye Gravy, Chives 8
Add Sunny Egg - \$2 Add Brisket/Fried Chicken/BBQ Pork - \$5

BBQ Pork House Smoked Shoulder, Pretzel Bun, Corn & Jalapeno Relish, Alabama White Sauce 12

Chicken & Waffle Sandwich Crispy Fried Local Chicken, Spicy Huckleberry Glaze, Cornmeal Waffle, Amalithia Goat Cheese, Arugula, B&B Pickles 13

The Brisket Smoked Brisket, Sourdough Bread, Huckleberry BBQ, Horseradish Slaw, Pickles 13

Vegan Stuffed Poblano White Polenta w/ Corn, Peas, Tomatoes, Mushrooms, Carrots, Plant Perks Smoked Provolone Cashew "Cheese", Red Pepper Harissa 14

Grown Up Grilled Cheese Sourdough, Smoked Gouda, White Cheddar, Pesto, Caramelized Onions, Roasted Tomatoes 9

Pattee St. Burger* Tucker Farms Lamb, Amalithia Goat Cheese, Roasted Tomatoes, Roasted Garlic Aioli 12

The Standard* Local Oxbow Beef, Bacon, White Cheddar Cheese Sauce 13

Bison Burger* Local Bison, Smoked Gouda, Huckleberry BBQ 14

The Noble BLT Thick Cut Pork Belly, Arugula, Fresh Tomato, Feta, Whipped Avocado 12

Vegan Burger Beyond Burger Patty, Cashew "Cheese", Mushrooms, Whipped Avocado, Sprouts 14

Spicy Chicken Wrap House Pickles, Chipotle Honey Mustard, Sprouts, Greens, Tomatoes 10

MILKSHAKES - \$6ea (Ice Cream provided by Sweet Peaks)

- Huckleberry - Smore's
 - Captain Crunch - Cup 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 *