

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

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

Brussels Sprout Caesar Roasted Brussels, Bacon, Asiago Caesar Dressing, Cornbread Croutons, Feta Cheese 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 -
 Beet Salad(\$2) - Caesar(\$2)
 Soup(\$1) - Mac n' Cheese(\$2)
 Grits(\$2) - Macaroni Salad(\$1)

Poutinize Fries or Tots - \$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

Fried Catfish Po' Boy Tomato, Pickle, Bibb Lettuce, Cajun Remoulade, House Made Bun 13

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, Amalthea 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

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 *