



APPETIZERS

- **\$10 - Fried Pickles** - kosher dill pickles breaded and fried, served with house ranch.
- **\$12 - Classic Poutine** - crispy fries topped with Wisconsin white cheese curds and a homemade veal-duck gravy.
- **\$6 - *Scotch Egg** - soft-boiled egg encased in spicy country sausage and breadcrumbs, deep fried, and served with house stout mustard.
- **\$15 - *Wellington Bites** - cubed filet with mushroom duxelle, pate and prosciutto, baked in puff pastry and served with horseradish cream and port wine cherry sauce.
- **\$13- Texas Poutine** - homemade fries with our house smoked brisket, cheddar cheese and homemade barbecue sauce.
- **\$11 - Crispy Brussels Sprouts** - fresh brussels sprouts fried till slightly crispy with duck fat, pancetta, topped with parmesan and lemon zest, served with green goddess dressing.
- **\$12 - Fonduta** - fontinella, gouda, and bleu cheese baked in a cast-iron skillet and topped with walnuts, honey, and chili flakes.
- **\$11 - Rattlesnake Bites** - roasted jalapenos stuffed with shrimp, sweet corn, bacon, cheddar and cream cheese, deep fried and served with habanero jelly... watch out!!!
- **\$12 - Toasted Crab Bread** - our version of crab dip spread on French bread, topped with cheddar, fontinella, and gouda cheeses, baked till bubbly and served with marinara.
- **\$16 – Smoked Lamb Ribs** – applewood smoked lamb ribs glazed in house made blackberry-bourbon bbq sauce and served with crunchy slaw.
- **\$13 - Duck Wings** - deep fried confit duck wings served with choice of two sauces.
- **\$12 – Smoked Chicken Wings** – brined and smoked chicken wings, deep fried crispy, and tossed in choice of two sauces.
 - Roasted Peach BBQ
 - Creole Rosemary Honey Mustard
 - Habanero Orange Marmalade
 - Nashville Hot Sauce
 - Sleeper Reaper
 - Raspberry Chipotle
 - Hot Honey Garlic
 - Blackberry-Bourbon BBQ

***These foods are served under-cooked.**

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

SALADS Add Blackened Chicken - \$5 *Salmon \$7

- \$11 - *Caesar - chopped romaine, parmesan, homemade croutons, and house Caesar
- \$9 - **Mixed Greens** - mesclun greens, shaved red onion, cucumber, & tomato
- \$13 - **Roasted Beet Salad** - arugula and mixed greens, candied walnuts, red onion, goat cheese, roasted red and golden beets, and walnut goat cheese vinaigrette
- \$15 - **Crispy Chicken Cobb Salad** - fried chicken breast over mixed greens with boiled egg, bacon, blue cheese, red onion, avocado and grape tomatoes.

Homemade Dressings – Bleu Cheese, Ranch, 1000 Island, Walnut-Goat Cheese Vinaigrette, Creole-Rosemary Honey Mustard, Orange-Ginger Vinaigrette, Red Wine Vinaigrette, Green Goddess, Caesar*

BURGERS * Burgers may be cooked to desired temperature, but we highly recommend med well or below

- \$13 - **Hot Mess** - bacon, jalapenos, grilled onions, bleu cheese and cheddar, served with lettuce, tomato, pickles, onion, mustard and mayo on a brioche bun.
- \$13 - **Hay Dios Mio** - chipotle mayo, ghost pepper jack cheese, lettuce, tomato, onion, avocado and jalapenos on a brioche bun.
- \$13 - **Kreider** - extra bacon, peanut butter, served on a brioche bun.
- \$16 - **Duck Duck Goose Burger** - ground duck patty, goose pâté, fried duck egg, port wine cherry sauce, arugula, and shaved red onion.
- \$13 - **Kyle Style** - Texas BBQ brisket, cheddar, BBQ sauce, pickle, onion and mustard.
- \$13 - **The Big Lew** - traditional bacon, bacon cheeseburger served “all the way”
- \$13 - **Shwiss** - mounds of caramelized shrooms and onions, Swiss cheese and mayo.
- \$13 - **Carolina Burger** - homemade chili, slaw, cheddar and mustard. A local favorite!!!
- \$13 - **Pimento Chz Burger** - house pimento chz, BACON JAM, lettuce and tomato.
- \$14 - **Lamb Burger** - ground lamb with mint and oregano, topped with feta cheese, cucumbers, red onion, tomato, and homemade tzatziki sauce.
- \$13 - **Not A Burger** - house veggie burger topped with provolone, roasted red pepper, lettuce, tomato, avocado and roasted red pepper mayo.
- \$10 – **Plus Toppings – Build Your Own Burger** – Don’t take our word for it, come up with your own creation. Start with an 8oz burger patty and go from there.

Burger toppings - American \$1.50, Provolone \$1.50, Cheddar \$1.50, Smoked Cheddar \$1.50, Swiss \$1.50, Pepper Jack \$1.50, Gouda \$1.50, Bleu Cheese \$1.50, Ghost Pepper Jack \$1.50, Homemade Pimento Cheese \$2, Bacon \$2, Sautéed Mushrooms \$1, Sautéed Onions \$1, Avocado \$2, BACON JAM \$2.50

Side Substitutions Available – Onion Rings \$2, Sweet Potato Fries \$2 House Salad 2\$, Caesar Salad* \$2 Beet Salad \$5, Crispy Sprouts \$5, Poutine Fries \$5, Plain Mac n Chz \$5

All sandwiches and burgers served with hand-cut fries. Other sides available...ask for details
Homemade veggie burger or grilled chicken substituted on any sandwich at no extra charge...
Impossible Burger (meatless burger option) is available for \$3 upcharge

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SANDWICHES

- \$13 - ***Patty Melt** - 8oz burger patty, Swiss, caramelized onions & mayo on toasted rye.
- \$12 - **Meatloaf** - homemade meatloaf, mayo, lettuce, tomato, sourdough bread.
- \$14 - **Texas Brisket** - 14-hour hickory and mesquite smoked brisket, red onions, pickles, house barbeque sauce on brioche.
- \$15 - **Music City Hot Chicken** – crispy fried chicken tossed in a Nashville hot sauce with smoked cheddar, bacon, red onion, pickles, slaw and bleu cheese dressing
- \$10 - **Build Your Own Grilled Cheese** - choice of bread, cheese and added toppings.
- \$13 - **Blackened Chicken** - blackened chicken with pepper jack cheese, roasted red pepper mayo, lettuce and tomato on brioche.
- \$14 - **Reuben** - house corned beef, kraut, house 1000 island & Swiss, on toasted rye.
- \$15 - ***Salmon Club** - grilled salmon filet, avocado, bacon, roasted red pepper mayo, ripe tomatoes, red onion and arugula on 9-grain bread.
- \$15 - **Crispy Chicken Sandwich** - crispy battered chicken, Swiss cheese, bacon, stout mustard, lettuce and tomato on brioche.
- \$12 - **Chicken Salad** - house made chicken salad with red grapes, diced apples, walnuts and tarragon mayo on 9-grain bread
- \$14 - **Monte Cristo** - fried turkey, ham, Swiss and American on wheat w/ raspberry sauce
- \$15 – **Chicken n Waffles** – crispy fried chicken with smoked cheddar, bacon, sausage gravy, a sunny side up egg and maple-cayenne butter on fresh pecan buttermilk waffles

FLATBREADS

- \$12 – **Italian** – homemade marinara sauce, provolone and fresh mozzarella cheese, hot Italian sausage, hand-cut pepperoni, Calabrian chili's, and fresh basil
- \$12 – **Pulled Pork** – sleeper reaper bbq sauce, smoked gouda, house made smoked pulled pork, shaved red onion, fresh cilantro
- \$13 – **Smoked Duck** – house made vadaila onion-fig sauce, fontina cheese, smoked duck breast, caramelized onion, and fresh rosemary.

All sandwiches and burgers served with hand-cut fries. Other sides available...ask for details

KIDS

- \$7 – **Plus Toppings** – ***Build Your Own Burger** – start with a 4 oz patty
- \$7 – **Build Your Own Grilled Cheese** - choice of bread, cheese and added toppings.
- \$7 – **Chicken Tenders**
- \$7 – **Mac and Cheese**

-All kids meals are served with fries, side upgrades are available

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BRUNCH (Sat & Sun 10-4pm)

- \$12 – **Biscuits n Gravy** – two biscuits with sausage gravy, topped with two sunny side up eggs* and served with home fries
- \$12 – **Classic Breakfast** – two eggs*, sausage, bacon, home fries, and choice of toast
- \$14 – **Corned Beef Hash n Eggs** – homemade corned beef with potatoes, peppers and onions, topped with two sunny side up eggs* and toast
- \$14 – **Brisket Biscuit** – two biscuits topped with Texas BBQ brisket, two sunny side up eggs*, finished with a creole mustard cream sauce and served with home fries
- \$12 – **French Toast** – sticky toffee pudding beer battered French toast topped with a bourbon-pecan caramel sauce and served with bacon and fruit.
- \$13 – **Crispy Chicken n Biscuits** – two sliders with our crispy chicken on buttermilk biscuits topped with cayenne maple-honey butter served with home fries
- \$13 – **Gravlax** – salmon cured with fresh dill, juniper, and lemon served with a toasted bagel, boiled egg, shaved red onion, diced tomato, capers, cream cheese

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