



APPETIZERS

- \$11 - **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 housemade veal-duck gravy
- \$ 7 - **Scotch Egg** - soft-boiled egg encased in spicy country sausage and bread crumbs, 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
- \$12 - **Texas Poutine** - homemade fries with our house smoked brisket, cheddar cheese and housemade barbecue sauce
- \$12 - **Crispy Brussels Sprouts** - fresh brussels sprouts fried till slightly crispy with duck fat, pancetta, topped with parmesan and lemon zest. Served with green goddess
- \$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 jalapeños stuffed with shrimp, sweet corn, bacon, cheddar and cream cheese. Deep fried and served with habañero jelly... watch out!!!
- \$15 - **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
- \$14 - **Duck Wings** - deep fried confit duck wings served with choice of sauce
- \$12 - **Smoked Chicken Wings** - brined and smoked chicken wings, deep fried crispy, and tossed in choice of two sauces

- Nashville Hot Sauce
- Creole Rosemary Honey Mustard
- Habanero Orange Marmalade
- Sleeper Reaper

- Roasted Peach BBQ
- Raspberry Chipotle
- Hot Honey Garlic
- Blackberry Bourbon BBQ

BURGERS*

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

- \$14 - **Hot Mess** - bacon, jalapeños, grilled onions, bleu cheese and cheddar, served with lettuce, tomato, pickles, onion, mustard and mayo on a brioche bun
- \$14 - **Hay Dios Mio** - chipotle mayo, jalapeño jack cheese, ghost pepper jack cheese, lettuce, tomato, onion, avocado and jalapeños on a brioche bun
- \$14 - **Kreider** - extra bacon, peanut butter, served on a brioche bun
- \$17 - **Duck Duck Goose Burger** - ground duck patty, goose pate, fried duck egg, port wine cherry sauce, arugula, and shaved red onion
- \$15 - **Kyle Style** - Texas BBQ brisket, cheddar, BBQ sauce, pickle, onion and mustard
- \$12 - **The Big Lew** - traditional bacon, bacon cheese burger served "all the way"
- \$14 - **Shwiss** - mounds of caramelized shrooms and onions, Swiss cheese and mayo
- \$14 - **Carolina Burger** - homemade chili, slaw, cheddar and mustard. A local favorite!!!
- \$14 - **Pimento Chz Burger** - house pimento chz, BACON JAM, lettuce and tomato
- \$15 - **Lamb Burger** - ground lamb with mint and oregano, topped with feta cheese, cucumbers, red onion, tomato, and homemade tzatziki sauce
- \$14 - **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 \$1⁵⁰, Provolone \$1⁵⁰, Cheddar \$1⁵⁰, Smoked Cheddar \$1⁵⁰, Swiss \$1⁵⁰, Pepper Jack \$1⁵⁰, Gouda \$1⁵⁰, Bleu Cheese \$1⁵⁰, Ghost Pepper Jack \$1⁵⁰, Homemade Pimento Cheese \$1⁵⁰, Bacon \$1⁵⁰, Sauteed Mushrooms \$.75, Sauteed Onions \$.75, Avocado \$1⁵⁰, BACON JAM \$2

Side Substitutions Available - Onion Rings \$2, Sweet Potato Fries \$2 House Salad 2\$, Caesar Salad \$2 Beet Salad \$4, 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***

Housemade veggie burger or grilled chicken substituted on any sandwich at no extra charge

Impossible Burger (meatless option) is available for \$3 upcharge

SALADS

* Add Blackened Chicken - \$5, Salmon - \$8*

- \$10 - **Caesar** - chopped romaine, parmesan, homemade croutons, and house Caesar
- \$10 - **Mixed Greens** - mesclun greens, shaved red onion, cucumber, & tomato
- \$14 - **Roasted Beet Salad** - arugula and mixed greens, walnuts, red onion, goat cheese, roasted red and golden beets, and walnut goat cheese vinaigrette
- \$17 - **Crispy Chicken Cobb Salad** - fried chicken breast over mixed greens with boiled egg, bacon, blue cheese, red onion, avocado and grape tomatoes
- Housemade Dressings - Bleu Cheese, Ranch, Honey Mustard, 1000 Island, Creole Rosemary Honey Mustard, Walnut-Goat Cheese Vinaigrette, Orange-Ginger Vinaigrette, Red Wine Vinaigrette, Green Goddess

*These foods may be cooked to order Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SANDWICHES*

- \$14 – **Patty Melt** - 8oz burger patty, Swiss, caramelized onions & mayo on toasted rye
- \$14 – **Meatloaf** - housemade 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
- \$14 – **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
- \$16 – **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, stoutmustard, lettuce and tomato on brioche
- \$14 – **Chicken Salad** - house made chicken salad with red grapes, diced apples, walnuts and tarragon mayo on 9-grain bread
- \$15 – **Monte Cristo** - fried turkey, ham, Swiss and American on wheat w/ raspberry sauce
- \$17 – **Chicken n Waffles** - crispy fried chicken with smoked cheddar, bacon, sausage gravy, a sunny side egg and maple-cayenne butter on fresh buttermilk-pecan waffles

FLATBREADS

- \$12 – **Italian** - homemade marinara sauce, provolone and fresh mozzarella cheese, hot Italian sausage, hand-cut pepperoni, Calabrian chilies, and fresh basil
- \$12 – **Pulled Pork** - sleeper reaper bbq sauce, smoked gouda, house made, smoked pulled pork, shaved red onion, fresh cilantro
- \$14 – **Smoked Duck** - house made vadaila onion-fig sauce, fontina cheese, smoked duck breast, caramelized onion, and fresh rosemary

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
- \$13 – **French Toast** – sticky toffee pudding beer battered French toast topped with a bourbon-pecan caramel sauce and served with bacon and fruit
- \$14 – **Crispy Chicken n Biscuits** – two sliders with our crispy chicken on buttermilk biscuits topped with cayenne maple-honey butter served with cayenne maple-honey butter served with home fries
- \$14 – **Gravlax** – salmon cured with fresh dill, juniper, and lemon served with a toasted bagel, boiled egg, shaved red onion, diced tomato, capers, cream cheese and home fries

KIDS

All Kids items served with fries or house salad, side upgrades are available

- \$ 8 – ***Build Your Own Burger** – start with a 4 oz patty - Plus Toppings
- \$ 8 – **Build Your Own Grilled Cheese** - choice of bread, cheese and added toppings
- \$ 8 – **Chicken Tenders**
- \$ 8 – **Mac and Cheese**

SPECIALTY COCKTAILS

- \$12 – **Classic Manhattan** - The perfect classic cocktail. Knob Creek Rye Sweet Vermouth a dash of bitters, perfectly stirred together with a cherry
- \$12 – **The Flirtini** - That's right. .. we are bringing it back!!! Stoli Vodka, Cointreau, Pineapple and Chambord with just a touch of Cava to make it bubbly
- \$12 – **Caipirinha** - National Cocktail of Brazil ... great for a hot day!!! Cachaca and lime mixed with a bit of simple syrup
- \$12 – **The Old Fashion** - Not much to say here. Maker's Mark Bourbon, with muddled orange and cherry with a bit of sugar to take the edge off
- \$14 – **Premium Rita** - You know you deserve it!!! Casamigos 100% Agave Tequila, Cointreau, Housemade Sour Mix, Fresh Squeezed Lime Juice and topped with Grand Marnier
- \$11 – **Tom Collins** - The perfect summer drink ... so refreshing!!! Bombay Sapphire Gin, Fresh Sour Mix and a bit of soda topped with a lemon and a cherry
- \$11 – **Market Mojito** - Straight up delicious ... ask about the Farmer's Market fruit options. Bacardi Silver Rum, muddled Mint, Lime and a touch of sugar topped with soda
- \$12 – **Fork'n Fantastic Gin & Tonic** - This is how it's done!!! Sutler's NC Craft Gin, Juniper Berries, Lemon Peel, Fresh Cucumber and Fever Tree Tonic
- \$11 – **CJ's Smashed Cherry Mojito** - Let's get smashed!!! Bacardi Silver Rum with muddled Luxardo Cherries, Mint, Fresh Lime and a splash of soda
- \$12 – **92 to Life** - So good it should be illegal. Larceny Bourbon, Domain de Canton, Ginger Beer and a fresh slice of orange
- \$12 – **The Harvest Gimlet** - Fresh and clean!!! Tito's Vodka, St. Germaine, with muddled Mint, Cucumber and Lime. Topped with a bit of soda
- \$12 – **The Defiant Mule** - Not your usual whiskey drink!!! Defiant American Whiskey shaken with Housemade Spiced Apple Syrup and topped off with Stoli Ginger Beer

A gratuity of 18% will be added to parties of 8 or more

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