



APPETIZERS

Create Your Charcuterie Board

Selections Include: Soppressatta, Mozzarella Stuffed Prosciutto, Spicy Choizo or Wild Boar/Pork Belly Salami.

6

Brussel Sprouts of the Day

9

Wings

One Pound of Chicken Wings. Your choice of House-made Sauce: Bourbon Barbecue, Buffalo, Carolina Barbecue, Korean Barbecue, or Sweet n' Spicy Pomegranate.

11

Fried Green Tomatoes

Three Panko Crusted Green Tomatoes with a House-made Chesapeake Beurre Blanc and Balsamic Glaze.

10

House-Smoked Salmon Crostini with Avocado Crème Fraiche

Three Pepper Crusted Salmon Crostinis topped with Sriracha Goat Cheese and Candied Bacon.

11

Seafood Mac 'n Cheese

Three cheese (Monterey Jack, Mozzarella, Cheddar) Macaroni topped with Jumbo Lump Crab and Shrimp.

12

Fried Pickles

Eight Double Battered Thick Cut Pickles with Chipotle Mayo.

10

Hand Cut Fries

Tossed in Aged Parmesan, Garlic, Parsley and Sea Salt.

6

Hand Cut Potato Chips

With Sriracha Ketchup.

4

Champagne and Fries

Perfect Combination of Veuve Clicquot and Hand Cut Fries tossed in Truffle Oil, Rosemary and Sea Salt.

49 – Half Bottle / 84 – Full Bottle

BURGERS

Served with Hand Cut Potato Chips (Add Fries – 2 / Truffle Fries – 4 / House Salad – 2.50)

DRY 85 Burger

½ Pound of Ground Chuck, Pulled Pork, Thick Cut Applewood Smoked Bacon and Coleslaw with House-made Bourbon Barbecue Sauce.

14

Brunch Burger

½ Pound of Ground Chuck, Fried Egg, Thick Cut Applewood Smoked Bacon, Cheddar Cheese and House-made Maple Coffee Barbecue Sauce.

14

Black Bean Quinoa Burger

House-made Vegi Patty, Avocado, Monterey Pepper Jack Cheese topped with a House-made Spicy Tomato Salsa.

12

Blue Cheese and Fig Burger

½ Pound Ground Chuck topped with Caramelized Onions.

13

SANDWICHES

Served with Hand Cut Potato Chips (Add Fries – 2 / Truffle Fries – 4 / House Salad – 2.50)

Crab Cake Sandwich

5oz. Lump Crab with Lettuce, Tomato and Tropical Aioli.

20

Carolina Pulled Pork

Served Open Faced in House-made Carolina Barbecue Sauce, Coleslaw over Grilled Texas Toast.

14

B to the L to the T

Thick Cut Applewood Smoked Bacon, Lettuce and Tomato served on Texas Toast with House-made Chipotle Mayo.

12

Fried Chicken

Soaked in a House-secret Marinade served with Thin Sliced Pickles, Lettuce, Tomato and Chipotle Mayo on a Buttered Bun.

14

SOUPS & SALADS

Soup of the Day

6 – Cup / 9 – Bowl

Warm Skirt Steak and Quinoa

House-made Fried Goat Cheese Croutons, Macerated Grape Tomatoes served over Organic Mixed Greens with Roasted Shallot Vinaigrette.

16

Honey Glazed Grilled Salmon

Caramelized Apples and Green Tomatoes, Macerated Blueberries, Red Onion, Goat Cheese over a bed of Spinach and Kale tossed in our House-made Lemon Vinaigrette.

16

House Salad

Cucumbers, Tomatoes, Carrots, Mushrooms, and Red Onion over Organic Mixed Greens with Lemon Dressing.

5 – Add Chicken

6 – Add Steak

6 – Add Shrimp

ENTREES

Pork Ossobuco

Enormous Bone-In Pork Shank with House-made Apple Butter Demi-Glaze served in Cast Iron Skillet with Scalloped Potatoes. Like Pork Shops Mom made, but different.

24

Shrimp & Grits

Buttered Grits with a House-made Bacon Mushroom Sauce.

24

Slow Roasted Pork Ribs with House-made Blueberry Sauce

Pork Ribs Roasted at least Six Hours until the Chef Decides They're Ready. Served with Choice of Two Sides.

26 – Full Rack / 17 – Half Rack

Filet Mignon

7oz. Filet with House-made Steak Sauce. Served with Choice of Two Sides.

32

Bacon Wrapped Scallops

Served with a Crown Royal Maple Reduction Sauce. Served with Choice of Two Sides.

27

Chicken and Waffles

Fried Chicken Breast and House-made Waffles with Brown Sugar Butter and Coffee Maple Syrup.

17

SIDES

House-made Coleslaw

4

Hand Cut Fries tossed in Truffle Oil, Rosemary and Sea Salt

8

Hand Cut Potato Chips

3

Side Salad with House-made Dressing

4

Cheese Grits

4

Scalloped Potatoes

4

Vegi of the Day

Farmer's Market Price