



STARTERS

HUSH PUPPIES \$6
roasted corn, cotija cheese, chipotle aioli

CRAB CAKES \$14
charred poblano cream, pebre, micro cilantro

FRIED PLANTAINS \$8
brined and smashed, mojo aioli

POUTINE \$8
duck fat fries, brown gravy, ellsworth cooperative cheese curds

KOREAN BBQ SPRING ROLLS \$9
braised short rib, kimchi and korean barbeque sauce

PANTRY

MEAT & CHEESE BOARD \$17

- pastrami, dr pepper beef jerky, tasso ham
- thomasville tomme, smoked gouda, pimento cheese
- persimmon, pickled scuppernongs
- bourbon-molasses mustard

WICKLES DEVEILED EGGS \$6



SOUPS & SALADS

add chicken \$5 to any salad

SPINACH & PECAN \$9
baby spinach, candied pecans, red onion, honeycrisp apple, house red wine vinaigrette

CAESAR SALAD \$9
romaine, house dressing, shaved parmesan, garlic croutons

SOUP DU JOUR cup/bowl \$4/\$6

BURGERS

all sandwiches/burgers served with fries or kettle chips
substitute soup, salad, or duck fries \$2

CHEESEBURGER \$12
8oz custom steak blend, tillamook aged cheddar, lettuce, local tomato, onion

PIMENTO CHEESE BURGER \$14
white cheddar pimento cheese, fried onion, house bacon, lettuce, local tomato

ENTREES

GULF SHRIMP & GRITS \$22
gulf shrimp, cajun butter, okra, oakview farms stone ground grits

NEW YORK STRIP \$36
certified angus beef, sweet potato hash, pastrami, roasted zucchini, cracked pepper demi

PECAN SMOKED BRISKET \$24
*LIMITED AVAILABILITY
16-hour cook time, house bbq sauce, smoked gouda mac & cheese, pickled greens

BONE-IN PORK CHOP \$24
12oz, comfrey farms, mashed potatoes, grilled baby carrots, cardamom glaze

GRILLED AMBERJACK \$22
crispy brussels, house bacon, calabrian chile honey, caramelized fennel

SWEET TEA CHICKEN & CORNBREAD \$21
house cornbread, chipotle honey, hot sauce

BLACKENED CATCH \$32
conecuh and crab cream sauce, oakview farms stone ground grits, green beans

consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

BUY THE KITCHEN A SIX PACK! \$10