

STARTERS

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

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

POUTINE \$10
duck fat fries, brisket burnt end gravy, ellsworth cooperative cheese curds

KOREAN BBQ SPRING ROLLS \$9
smoked brisket, kimchi, korean bbq sauce

LITTLE NECK CLAMS \$15
thai green curry, coconut milk, bahn mi toast

PANTRY

MEAT & CHEESE BOARD \$22
– guanciale, house brined and smoked pastrami
– smoked gouda, drunken goat, pimento cheese
– honeycrisp apple, house pickled green strawberries
– bourbon-molasses mustard

WICKLES DEVEILED EGGS \$6
pickled mustard seed

SALADS

add chicken \$5 or salmon \$6 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

BURGERS

all sandwiches/burgers served with fries or kettle chips
substitute 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
red chimichurri, herb roasted sweet potato, grilled zucchini

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

LAMB PORTERHOUSE \$34
curried baby vidalia fritter, carnival cauliflower, lamb demi glaze

GRILLED MAHI \$24
crispy brussels, house bacon, calabrian chili honey

BACK FORTY BRINED HALF CHICKEN \$22
joyce farms chicken, whipped potatoes, collard greens

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