

STARTERS

HUSH PUPPIES conecuh sausage, jalapeno jam, whipped cream cheese	\$8
CRAB CAKES charred pepper cream, pebre, micro cilantro	\$14
POUTINE duck fat fries, brown gravy, ellsworth cooperative cheese curds	\$9
KOREAN BBQ SPRING ROLLS bacon cured duck, kimchi, korean bbq sauce	\$9
LAMB MEATBALLS creole tomato, drunken goat cheese, fried plantains	\$11

PANTRY

MEAT & CHEESE BOARD	\$24
<ul style="list-style-type: none"> - tasso ham, guanciale - smoked gouda, drunken goat, pimento cheese - honeycrisp apple, house pickles - bourbon-molasses mustard 	
SMOKED TUNA DIP	\$10

SALADS

add chicken \$5 or salmon \$6 to any salad

SPINACH & PECAN baby spinach, candied pecans, red onion, honeycrisp apple, house red wine vinaigrette	\$9
CAESAR SALAD romaine, house dressing, shaved parmesan, garlic croutons	\$9

BURGERS

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

WHITE CHEDDAR CHEESEBURGER 8oz custom steak blend, ellsworth cooperative cheese curds, bacon, black garlic mayo, chow chow	\$14
CHEESEBURGER 8oz custom steak blend, tillamook aged cheddar, lettuce, local tomato, onion	\$12

ENTREES

SHRIMP & GRITS gulf shrimp, cajun butter, okra, oakview farms stone ground grits	\$23
NEW YORK STRIP red chimichurri, herb roasted sweet potato, grilled zucchini	\$38
PECAN SMOKED BRISKET <small>*LIMITED AVAILABILITY</small> 16-hour cook time, house bbq sauce, smoked gouda mac & cheese, pickled greens	\$30
BACON CURED DUCK BREAST cold smoked and pan seared, baby arugula salad, cucumber, shaved red onion, citrus vinaigrette	\$26
GRILLED MAHI crispy brussels, house bacon, calabrian chili honey	\$25
BACK FORTY BRINED HALF CHICKEN joyce farms chicken, whipped potatoes, collard greens	\$22
BLACKENED CATCH conecuh and crawfish cream sauce, oakview farms stone ground grits, green beans	\$32



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

BUY THE KITCHEN A SIX PACK! \$10