



Starters

Hush Puppies \$8

Conecuh, Jalapeno Jam, Whipped Cream Cheese

Crispy Pork Belly \$10

Bama White Sauce, Slaw, Pickles, White Bread

Poutine \$9

Duck Fat Fries, Brown Gravy, Ellsworth
Cooperaive Cheese Curds

Korean BBQ Spring Rolls \$9

Pork, Kimchi, Korean BBQ Sauce

Pecan Smoked Ribs \$14

Potato Salad, Chojang, Cantaloupe Shoots

Lamb Meatballs \$11

Creole Tomato, Drunken Goat Cheese,
Fried Plantains

Pantry

Meat & Cheese Board \$24

-House Pastrami, Sopressata
-Smoked Gouda, Drunken Goat, Pimento
-Honeycrisp Apple, House Pickles
-Bourbon-Molasses Mustard

Salads

Add Chicken \$5 or Salmon \$6 To Any Salad

Caesar \$9

Romaine, Shaved Parmesan, Garlic Croutons,
House Dressing

Spinach & Pecan \$9

Baby Spinach, Candied Pecans, Red Onion,
Honeycrisp Apple, Red Wine Vinaigrette

Burgers

All Burgers Served with Fries or Kettle Chips
Substitute Salad or Duck Fat Fries \$2

White Cheddar Burger \$14

8oz. Custom Steak Blend, Ellsworth Cooperative
Cheese Curds, Black Garlic Aioli, Chow Chow

Cheeseburger \$12

8oz. Custom Steak Blend, Lettuce, Local Tomato,
Tillamook Aged Cheddar

Entrees

Shrimp & Grits \$24

Oakview Farms Stone Ground Grits,
Gulf Shrimp, Cajun Butter, Okra

Bacon Cured Duck Breast \$24

Baby Arugula Salad, Cucumber, Shaved Red Onion,
Citrus Vinaigrette

Pecan Smoked Brisket \$30

16-hour Cook Time, House BBQ Sauce, Smoked
Gouda Mac N' Cheese, Pickled Greens

New York Strip \$36

Whipped Potatoes, Grilled Carrots, Red Wine Demi

Grilled Mahi \$27

Crispy Brussels, House Bacon, Calabrian Chili Honey

Back Forty Brined Half Chicken \$22

Sauteed Baby Kale, Shitake Mushrooms,
Local Baby Heirloom Tomatoes, Herb Sauce

Blackened Catch \$32

Oakview Farms Stone Ground Grits, Green Beans,
Conecuh & Crawfish Cream Sauce

Buy The Kitchen A Six Pack! \$10