



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 Cooperative Cheese Curds

Korean BBQ Egg Rolls **\$9**

Brisket, Kimchi, Korean BBQ Sauce

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

Smoked Tuna Dip **\$8**

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**