



STARTERS

HUSH PUPPIES **\$8**

Conecuh, Jalapeño Jam, Whipped Cream Cheese

BAKED OYSTERS **\$14**

Calabrian Chili Butter, House Yeast Rolls

POUTINE **\$9**

Duck Fat Fries, Brown Gravy, Ellsworth Cooperative Creamery Cheese Curds

CRISPY PORK BELLY **\$10**

Bama White Sauce, Slaw, Pickles, White Bread

KOREAN BBQ SPRING ROLLS **\$9**

Brisket, Kimchi, Korean BBQ Sauce

PANTRY

MEAT & CHEESE BOARD **\$24**

-Soppressata, Guanciale
-Smoked Gouda, Hawkin's Haze, Pimento Cheese
-Honeycrisp Apple, House Pickles
-Bourbon-Molasses Mustard

SOUP & 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

SOUP DU JOUR CUP/BOWL **\$4/\$6**

BURGERS

All Burgers Served With Fries Or Kettle Chips
Substitute Soup, Salad, Or Duck Fat Fries \$2

PIMENTO CHEESE BURGER **\$14**

8 oz. Custom Steak Blend, Fried Onion, House Bacon, White Cheddar Pimento Cheese, Lettuce, Tomato

CHEESEBURGER **\$12**

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

ENTREES

SHRIMP & GRITS **\$24**

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

BACON CURED DUCK BREAST **\$24**

Parsnip Purée, Roasted Root Vegetables, Acorn Squash

PECAN SMOKED BRISKET **\$30**

16-Hour Cook Time, House BBQ Sauce, Smoked Gouda Mac & Cheese, Pickled Greens

NEW YORK STRIP **\$36**

Whipped Potatoes, Grilled Carrots, Red Wine Demi

BBQ GRILLED SALMON **\$27**

Carolina Gold Rice, Apple-Collard Slaw, Popped Sorghum

BACK FORTY BRINED HALF CHICKEN **\$22**

Cardamom Glaze, Sweet Potato Hash, Pecans, Kale, Sage

BLACKENED CATCH **\$32**

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

BUY THE KITCHEN A SIX PACK! \$10