

STARTERS

HUSH PUPPIES

\$8

Conecuh, Jalapeño Jam, Whipped Cream Cheese

BAKED OYSTERS

\$14

Calabrian Chili Butter, House Yeast Rolls

POUTINE

\$10

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

CRISPY PORK BELLY

\$10

Bama White Sauce, Slaw, Pickles, Bread

SMOKED PIMENTO CHEESE

\$10

Tillamook Cheddar, Pickled Veggies, Cracker Bread

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

Hickory Grove Farms Stone Ground Grits, Gulf Shrimp, Cajun Butter, Chard

BACON CURED DUCK BREAST

\$24

Sunchoke Purée, Roasted Root Vegetables, Acorn Squash

PECAN SMOKED BRISKET

\$30

* LIMITED AVAILABILITY *

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

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

BUY THE KITCHEN A SIX PACK!

\$10