



### STARTERS

**HUSH PUPPIES** **\$8**

Conecuh, Jalapeño Jam, Whipped Cream Cheese

**BAKED OYSTERS** **\$14**

Calabrian Chili Butter, House Yeast Rolls

**POUTINE** **\$11**

Duck Fat Fries, Brown Gravy, Ellsworth Cooperative Creamery Cheese Curds, Smoked Brisket Burnt Ends

**CRISPY PORK BELLY** **\$10**

Alabama White BBQ Sauce, Slaw, Pickles, Bread

**PORK SPRING ROLLS** **\$8**

Pork Shoulder, Cabbage, Ginger, Honey, Soy, Korean BBQ Sauce

**SMOKED PIMENTO CHEESE** **\$10**

Tillamook Cheddar, Cucumber Kimchi, Cracker Bread

**BUY THE KITCHEN A SIX PACK!** **\$10**

### SOUP & SALADS

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

**CAESAR** **\$9**

Romaine, 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 Sharp Cheddar, Lettuce, Tomato, Red Onion

### ENTREES

**SHRIMP & GRITS** **\$24**

Hickory Grove Farms Grits, Gulf Shrimp, Creole Butter, Okra

**BACON CURED DUCK BREAST** **\$24**

Parsnip Purée, Roasted Root Vegetables, Butternut Squash

**PECAN SMOKED BRISKET** **\$30**

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

**NEW YORK STRIP** **\$36**

Whipped Potatoes, Roasted Mushrooms, Rainbow Chard, 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, Fried Sage

**BLACKENED CATCH** **\$32**

Hickory Farms Grits, Green Beans, Conecuh & Crawfish Cream Sauce