

SEASONAL MENU

STARTERS

- BUTTERBEAN HUMMUS..... \$9**
Marinated smoked red bell and spicy peppers, charred okra, and smoked garlic black olive oil. Served with crusty bread.
- CORNMEAL DUSTED FRIED GREEN TOMATOES ... \$6.50**
With baby arugula, gruyère cheese, and malt vinegar aioli.
- SOUP OF THE DAY \$MP**
- SKILLET MAC & CHEESE \$12**
Slow smoked ham, scallions, and smoked chilis. With a smoked Tillamook cheddar & Fontina cheese sauce and a crispy crust.
- BACON WRAPPED PICKLED WATERMELON RIND..... \$9**
Served with watercress, smoked red onions, warm bacon watermelon vinaigrette, and pickled mustard seeds.

PLATES

- WILD BOAR SALISBURY STEAK \$18**
Pan roasted ground wild boar with three bean & radish salad and topped with sweet onion gravy. Served with a cranberry cornbread muffin.
- BBQ TURKEY & BLUEBERRY POT PIE..... \$15**
Served with sweet potatoes, seasonal vegetables, and a pecan crust. Takes 20 minutes.
- CORNMEAL CRUSTED PORK CHOPS \$16**
Served with mustard greens and red potato mash with black garlic, smoked chili, and tarragon. Garnished with watermelon radish & apple relish.
- COLD SMOKED LAMB & BEEF KOFTA KEBABS..... \$17**
Served with smoked beet tzatziki, dill-scented farro, and three bean salad.
- BRISKET BURNT ENDS STEW \$17**
Served with a smoked garlic buttermilk biscuit and scallions.
- BLACKENED CATFISH \$17**
Served with grilled corn, green beans, roasted red peppers, smoked red onions, thyme, pickled jalapeños, and goat cheese ragout. Topped with a Cajun remoulade and garnished with watercress.

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ENTRÉE SALADS

- Served with cornbread. Add chicken or pork \$3.
- HOPPIN' JOHN SALAD \$13**
Watercress, arugula, peppers, wild rice, farro, black eyed peas, and celery. With a bacon vinaigrette.
- KALE SALAD \$13.50**
Tuscan kale, romaine, apples, pomegranate seeds, and roasted almonds. With a bleu cheese honey vinaigrette.

SANDWICHES WITH CHOICE OF 1 CLASSIC SIDE

- Add extras: Tri-tip Pastrami \$3; Avocado \$2; Bacon \$2; Tillamook Cheddar \$2; Bleu Cheese \$1.50; Swiss Cheese \$1.50; Fontina Cheese \$1.50
- SMOKEHOUSE BURGER \$15**
Cold smoked ground chuck patty, shredded romaine, house BBQ sauce glaze, 1000 Island dressing, beer onions, bread & butter pickles, and green tomato. Served on an onion bun with choice of cheese.
- SPICY SMOKED HAM \$12.50**
Smoked and grilled ham with a mustard mop sauce, smoked red onions, marinated smokey red bell and spicy peppers, melted Fontina, and watercress. Served on a potato roll.
- BUFFALO SLOPPY JOE \$16**
Fresh ground buffalo simmered in a spicy beer-infused sloppy Joe sauce. Served on an onion bun and topped with pickled onions and crispy sage.
- FRIED GREEN TOMATO & SMOKED SALMON \$13**
Cornmeal fried green tomatoes, house smoked salmon, fennel lemon cream cheese, and watercress. Served on toast.

SEASONAL SIDES

- Turnip Mustard Green Casserole .. \$6.50
- Fall Succotash \$5.50
- Grilled Zucchini \$4.00
- Charred Carrots and Apples..... \$4.00
- Smashed Potatoes \$4.50
- Creamed Spinach \$4.50
- Three Bean & Radish Salad \$3.50

Food prepared here may contain milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.