

COMPLEMENTARY SPICY BEER PICKLES chile de árbol, live oak amber, mustard seeds

# PRESERVING

A long-standing process of treating and storing foods in closed containers to extend shelf life—often through pickling, curing, and fermenting.

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| <b>HUSH PUPPIES ELOTES STYLE</b><br>grilled corn, pickled pepper mayo, cotija, kettle corn powder | 10 | <b>BEEF TARTARE *</b><br>pickled mustard seed mayo, bottarga, grilled sourdough                            | 17 |
| <b>SPICY CAESAR SALAD *</b><br>collard greens, garlic crumbs, white anchovy dressing              | 17 | <b>CHILLED SHRIMP “COCKTAIL”</b> ☑ ☹<br>nick’s fermented hot sauce, smoky cocktail, jumbo tasmanian shrimp | 25 |
| <b>WHIPPED PIMENTO CHEESE</b><br>country ham, hot honey, ‘pretzel’ biscuits                       | 16 | <b>BRICK CHICKEN</b> ☑<br>crispy skin, maple hot sauce butter, mustard frills, citrus                      | 28 |
| <b>CRISP GEM LETTUCE SALAD</b> ☑<br>pickled ramp ranch, avocado, toasted “bird seed”              | 16 |  |    |



# GRILLING

A method of cooking that uses direct heat over an open flame to develop a crisp exterior.

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| <b>GRILLED OLIVES</b> ☑ ☹<br>lemon oil, toasted seeds, fried rosemary                                       | 6  | <b>STEAK CUT BURGER *</b><br>two, 3oz smash patties, pickle, white onion, smash sauce, & fries | 21 |
| <b>SHISHITO PEPPERS</b> ☑ ○<br>coffee mayo, fennel seed dukkah  | 12 | <b>HOUSE-MADE BEER BRAT</b><br>truffled cheese fondue, green tomato chow-chow, brioche bun     | 20 |
| <b>LOADED CRISPY POTATOES</b> ☑ ☹<br>grilled green onion tahini, red wine vinaigrette, bulgarian feta, dill | 14 | <b>IDAHO TROUT PECADINE</b> ☑ ☹<br>toasted local pecans, pole beans, brown butter, lemon       | 32 |

WEEKEND

DRY AGED STEAK SPECIAL

MP

# SLOW COOKING

A technique involving low heat over several hours, allowing flavors to develop gradually and proteins to tenderize.

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| <b>KOLACHE</b> ○<br>braised mushroom, whipped goat cheese, pickled jalapeno                                 | 14 |
| <b>SMOKED PARTY WING</b> ☑<br>white alabama BBQ sauce, pickled okra   | 13 |
| <b>DUCK CONFIT CARNITAS</b><br>refried lentils, habanero escabeche, cheddar cheese skirt, duck fat tortilla | 19 |
| <b>RICOTTA DUMPLING GNUDI</b><br>smoky tomato sugo, pork belly, roasted corn, hoja santa                    | 25 |

# SMOKING

The use of controlled exposure to smoke from burning wood to enhance flavor and preserve.

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| <b>DEVILED EGGS</b> ○<br>crispy & smoked, pimentón mayo, fresh herb salad                                    | 11 |
| <b>FENNEL &amp; ENDIVE SALAD</b> ☑ ○<br>smoky peanuts, medjool dates, clothbound cheddar, fennel vinaigrette | 15 |
| <b>HOMEGROWN TOMATOES</b> ○<br>smoked grapes, whipped garlic goat cheese, old vinegar, grilled bread         | 17 |

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| <b>PORK SCHNITZEL *</b><br>warm potato salad, caviar, smoky dijonnaise       | 36 |
| <b>STEAK FRITES * ☑</b><br>koji rubbed hanger steak, hall fries, salsa verde | 42 |

# TO SHARE (OR NOT)

|   |   |
|---|---|
| <b>FRIES</b> ☑ ☹                                      | 8 |
| <b>PRETZEL BISCUITS</b> ○                             | 8 |
| <b>CRISPY FRIED SPRING ONIONS</b> ☑ ○<br>smoked aioli | 8 |
| <b>SPICY BRAISED GREENS</b> ☑ ○                       | 8 |

○ VEGETARIAN   ☹ VEGAN  
☹ PISCATARIAN   ☑ GLUTEN FREE

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.