

COMPLEMENTARY SPICY BEER PICKLES chile de arbol, 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.

HUSH PUPPIES ELOTES STYLE ○	11	TUNA TARTARE *	20
grilled corn, pickled pepper mayo, cotija, kettle corn powder		persimmon, nduja, smoked almonds, pickled jimmy nardello peppers	
SPICY CAESAR SALAD ○*	17	BRICK CHICKEN ☑	28
collard greens, garlic crumbs, white anchovy dressing		crispy skin, maple hot sauce butter, mustard frills, citrus	
WHIPPED PIMENTO CHEESE	17		
country ham, hot honey, ‘pretzel’ biscuits			
CRISP GEM LETTUCE SALAD ☑○	16		
pickled onion ranch, avocado, toasted “bird seed”			



SLOW COOKING

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

MUSHROOM & GOAT CHEESE KOLACHE ○	14
braised mushroom, whipped goat cheese, pickled jalapeno	
SMOKED PARTY WING ☑	15
white alabama BBQ sauce, pickled okra	
DUCK CONFIT CARNITAS	19
refried lentils, habanero escabeche, cheddar cheese skirt, duck fat tortilla	
PORK NECK LASAGNA	29
white pork bolognese, hoja santa pasta, smoked ricotta bechamel	

SMOKING

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

DEVILED EGGS ○	11
crispy & smoked, pimentón mayo, fresh herb salad	
FENNEL & ENDIVE SALAD ☑○	15
smoky peanuts, medjool dates, clothbound cheddar, fennel vinaigrette	
PORK SCHNITZEL *	36
warm potato salad, caviar, smoky dijonnaise	
STEAK FRITES * ☑	42
koji rubbed hanger steak, fries, salsa verde	

TO SHARE (OR NOT)

FRIES ○	8
PRETZEL BISCUITS ○	8
CRISPY FRIED SPRING ONIONS ○	8
smoked aioli	
SPICY BRAISED GREENS ☑○	8

GRILLING

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

GRILLED OLIVES ☑○	9	HALL BURGER *	21
lemon oil, toasted seeds, fried rosemary		two 3oz smash patties, cheese, pickle, white onion, smash sauce & fries	
SHISHITO PEPPERS ☑○	13	HOUSE-MADE BEER BRAT	20
coffee mayo, fennel seed peanut dukkah		truffled cheese fondue, green tomato chow-chow, brioche bun	
LOADED CRISPY POTATOES ○	14	IDAHO TROUT PECADINE ☑☑	32
grilled green onion tahini, red wine vinaigrette, bulgarian feta, dill		toasted local pecans, pole beans, brown butter, lemon	

TUESDAY

BURGER SPECIAL

ASK YOUR SERVER ALL ABOUT IT!

ADD A PINT \$2 OR ADD FRIES \$4

\$16

○ VEGETARIAN ○ VEGAN
☑ PESCATARIAN ☑ 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 condition.

Please note 20% gratuty will be added to all parties of 6 or more.