

COMPLIMENTARY 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 ○

grilled corn, pickled pepper mayo, cotija, kettle corn powder

11

SPICY CAESAR SALAD ○*

collard greens, garlic crumbs, white anchovy dressing

17

WHIPPED PIMENTO CHEESE

country ham, hot honey, ‘pretzel’ biscuits

17

CRISP GEM LETTUCE SALAD ☑○

pickled onion ranch, avocado, toasted “bird seed”

16

TUNA TARTARE ☑*

persimmon, nduja, smoked almonds, pickled jimmy nardello peppers & potato chips

20

BRICK CHICKEN ☑

crispy skin, maple hot sauce butter, mustard frills, citrus

28

BEEF CHEEK ☑

brussels sprout sauerkraut, smoky beef mustard

19



GRILLING

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

GRILLED OLIVES ☑○

lemon oil, toasted seeds, fried rosemary

9

SHISHITO PEPPERS ☑○

coffee mayo, fennel seed peanut dukkah

13

LOADED CRISPY POTATOES ○

grilled green onion tahini, red wine vinaigrette, bulgarian feta, dill

14

HALL BURGER *

two 3oz smash patties, cheese, pickle, white onion, smash sauce & fries

23

TRUFFLE BEER BRAT

truffled cheese fondue, green tomato chow-chow, brioche bun

20

IDAHO TROUT PECADINE ☑☑

toasted local pecans, pole beans, brown butter, lemon

32

TUESDAY

BURGER SPECIAL

\$16

ASK YOUR SERVER ALL ABOUT IT!
ADD A PINT \$4 OR ADD FRIES \$4

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.

MUSHROOM & GOAT CHEESE KOLACHE ○

braised mushroom, whipped goat cheese, pickled jalapeno

15

SMOKED CHICKEN WING ☑

white alabama BBQ sauce, pickled okra

15

DUCK CONFIT CARNITAS TACO ADD A SECOND FOR \$10

refried lentils, habanero escabeche, cheddar cheese skirt, duck fat tortilla

19

TEXAS LASAGNA

green hoja santa pasta, white pork bolognese, smoked ricotta bechamel, calabrian chili

30

SMOKING

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

DEVILED EGGS ○

crispy & smoked, pimentón mayo, fresh herb salad

12

FENNEL & ENDIVE SALAD ☑○

smoky peanuts, medjool dates, clothbound cheddar, fennel vinaigrette

15

PORK SCHNITZEL*

warm potato salad, caviar, smoky dijonnaise

36

STEAK FRITES *

koji rubbed hanger steak, fries, salsa verde

42

TO SHARE (OR NOT)

FRIES ○

8

PRETZEL BISCUITS ○

8

CRISPY FRIED SPRING ONIONS ○

smoked aioli

8

SPICY BRAISED GREENS ☑○

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.

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