



DINNER MENU



CORNBREAD

\$11

SOUTHERN BUTTERMILK CORNBREAD, SMOKED BUTTER

PEACHY PECAN SALAD

\$16

PEACHES, MIXED GREENS, CANDIED PECANS, GOAT CHEESE CRUMBLES,
RED ONIONS, BLUEBERRY BALSAMIC VINAIGRETTE

BABY GEM WEDGE

\$15

BABY GEM LETTUCE, PICKLED RED ONIONS, PARM CRISPS, BACON JAM,
CHERRY TOMATOES, BLUE CHEESE DRESSING

SMOKED TROUT DIP

\$14

SMOKED TROUT RILLETTE, CROSTINI, AND VEGETABLE CRUDITE

HOT HONEY BRUSSELS

\$12

ROASTED BRUSSELS TOSSED IN HOT HONEY AND TOPPED WITH PEPITAS

MEAT & CHEESE BOARD

SM *\$17* LG *\$35*

ROTATING SELECTION OF MEAT AND CHEESE, PICKLES,
JAM, HOUSE MADE LAVASH

SMOKED BRISKET HASH

\$22

SMOKED BRISKET, CONFIT FINGERLING POTATOES, BEET MUSTARD
COULIS, CARAMELIZED ONIONS, DUCK FAT COLLARDS.

COWBOY CAVIAR

\$10

WESTERN STYLE SUCCOTASH TOSSED IN A CILANTRO CITRUS
VINAIGRETTE WITH CHARRED CORN, LEGUMES, RED ONIONS

