



— *smoked meats* —

## RESTAURANT WEEK 2022

### Lunch Menu | \$10

**Includes Entrée, Side of House Made Chips, and Soft Drink**

#### BREAKFAST CLUB

Scrambled Egg | Bacon | Tomato | Pepper Jack | Shredded Romaine |  
Roasted Garlic Aioli | Ciabatta

#### BELGIAN WAFFLE

Malted House Made Waffle | Butter | Whipped Cream | Maple Syrup

#### PULLED PORK

Slow Smoked Pork Butt | House BBQ Sauce | Apple-Fennel Slaw |  
Jalapeno Cheddar Roll

#### CAPRESE

Sliced Tomatoes | Mozzarella | Arugula | Balsamic Glaze | Roasted Garlic Spread | Ciabatta

#### FREEBIRD CHICKEN

Fried Chicken | Pimento Cheese | Remoulade | Bacon | House Pickles | Toasted Brioche

# Dinner Menu | \$35

Choose One from Each Category

## STARTERS

Caesar Salad  
House Salad  
Smoked Wings  
Deviled Eggs  
Roasted Brussel Sprouts

## ENTREES

### GRILLED CHICKEN

Lemon Caper Butter Pan Sauce with Mushrooms | Fingerlings | Asparagus

### SHRIMP AND GRITS

Cheese Grits | Collard Greens | Onions | Peppers | Pan Sauce

### SLICED SMOKED BRISKET

Fingerlings | Collard Greens | House Dry Rub

### ST. LOUIS STYLE RIBS (Half Rack)

Caramelized Apples | Fingerlings | House BBQ Sauce

## DESSERTS

CHEESECAKE | Original or Strawberry

KEY LIME PIE