

★ SNACKS ★

FRIED HOMINY SHAKE UP 5

lime, ranch, old bay

COUNTRY PICNIC 15

edwards of surry 400 day cured country ham, smoked trout spread, pimento cheese, benne wafers

FROM THE PANTRY

PICKLE PLATE 9

seasonal selection of our housemade specialty pickled vegetables and "cukes" from brooklyn brine. add whiskey with a pickleback (+6)

JAMS, JELLIES, & PRESERVES 9

our daily offerings served with two biscuits

BAKED & CRISPY POTATOES 7

parmesan, smoked salt, green goddess dressing

★ WOOD OVEN ★

FIELD GREENS 10.5

market herbs, charred onion petals, everything spice, buttermilk-tahini dressing

BOURBON BLACK JACK CARROTS 9.5

roasted and glazed, carrot sauce, fresh pickled persian cucumber and fennel

CRISPY FOREST MUSHROOM RAGU 11

pepper jack grits, sunny egg, scallions, pecan

PIMENTO CRACK MAC AND CHEESE 9

sharp cheddar, gouda, pimento, cornbread crumbs & a pile of scallions

BROCCOLI ROAST 8

carolina curry dry rub, sharp cheddar, cider vinegar dipping sauce

CORNBREAD 9.5

traditional-style, maple cultured butter, chives add bacon jam (+2)



★ BISCUITS ★

served with pickle and coleslaw.

LOCAL CITY HAM 9

herb biscuit, pepper jack, mustard mayo. pickled cherry peppers add sunny egg, (+1) add red eye gravy (+2)

CLASSIC EGG & CHEESE 8

traditional biscuit, fried egg, sharp cheddar add bacon or sausage (+2)

"The Moose" 17

country ham, sausage, bacon, sharp cheddar, fried egg, sausage gravy, mayo. comes with 10 napkins

BLACKENED 12

FISH CAMP CATFISH herb biscuit, quick pickled radish & cucumber, chow chow mayo, salt & vinegar chips

GRILLED EGGPLANT 12

herb biscuit, roasted tomato, charred broccoli pesto, scallions

N.Y. STRIP ROAST BEAST 13.5

traditional biscuit, celery slaw, pickled jalapeños, alabama horseradish bbq sauce

★ O.G. ★
FRIED CHICKEN

served on traditional biscuit

NAKED

honey & pickle 10

CLUB

sharp cheddar, coleslaw, local tomato, lettuce, pickle 11

HOT

maytag blue cheese sauce, cayenne, pickle 12

★ ADDITIONS ★

add egg(+1), bacon(+2), cheese (+1.5), green goddess (+1)

★ LOCAL BIRDS FROM GOFFLE FARMS ★

CRISPY BIRD

1/2 bird, rubbed with sumac, thyme & house spices. served with the finest carolina gold rice & lemon dressed pepper cress salad

23

FRIED CHICKEN

black tea, lemon, thyme brine

QUARTER BIRD

2 piece
1 biscuit
1 pickle

11

HALF BIRD

4 piece
2 biscuit
2 pickle

19

WHOLE BIRD

8 piece
4 biscuit
4 pickle

36

★ SWEET TREATS ★

SEASONAL ICE CREAMS 5

MISSISSIPPI MUD

SMOKED CINNAMON

BLACKBERRY MOONSHINE SORBET

MOON PIE! 6

"THE ELVIS"

coconut peanut butter, bananas foster, dark chocolate

"THE STRAWBERRY BLONDE"

vanilla-lemon verbena cake, strawberry fluff, white chocolate

★ SIDES ★

COLESLAW 2

cabbage, carrot, apple, caraway

GEECHIE BOY WHITE GRITS 3

pepper jack, tabasco, chives

LUCK AND MONEY 3

smokey collard greens, black eyed peas, mustard-horseradish pot likker

WATERMELON 4

feta cheese & olive oil

BISCUIT 2

traditional or herb with maple cultured butter

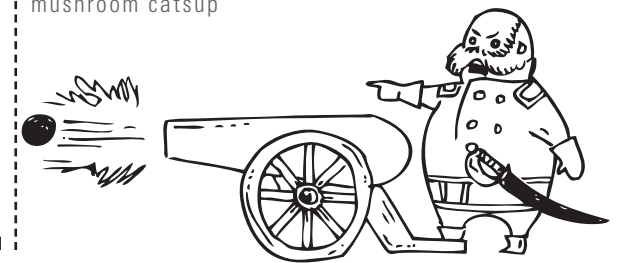
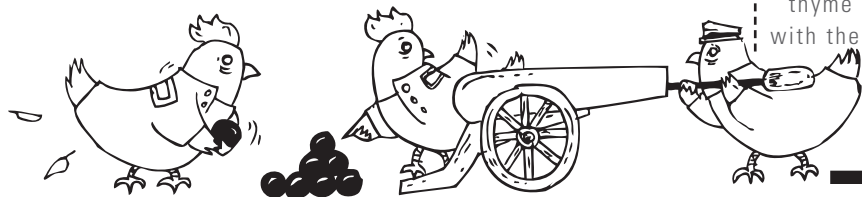
★ GRAVY ★ 2

housemade sausage

country ham red-eye

pimento cheese

mushroom catsup



*All fried items cooked in 100% Non-GMO Canola Oil
*Consuming raw or under-cooked meat, poultry & eggs may increase your risk of food-borne illness. Please inform our staff if you have any food allergies.
*Burnside Biscuit foods that do not contain gluten are prepared in a common kitchen with the risk of gluten exposure. Therefore, Burnside Biscuits DOES NOT recommend these items for guests with celiac disease. Guests with gluten sensitivities should exercise judgment in consuming those foods.

★ BISCUITS ★

served with pickle and coleslaw.

LOCAL CITY HAM 9

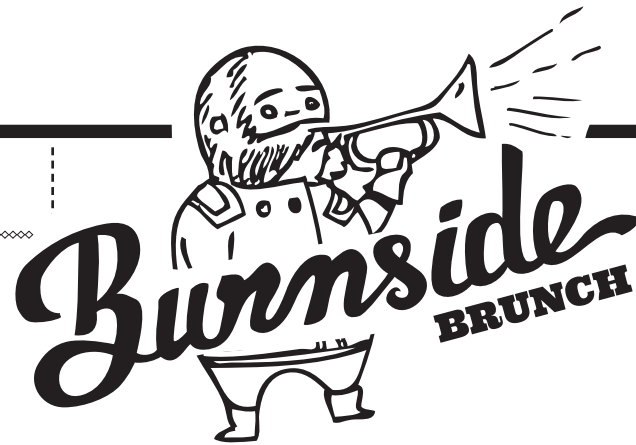
herb biscuit, pepper jack, mustard mayo. pickled cherry peppers. +sunny egg (+1) +red eye gravy (+2)

BLACKENED FISH CAMP CATFISH 12

herb biscuit, quick pickled radish & cucumber, chow chow mayo, salt & vinegar chips

FRIED GREEN TOMATILLO 9

traditional biscuit, mustard greens, tarragon remoulade



CLASSIC EGG & CHEESE 8

traditional biscuit, fried egg, sharp cheddar add bacon or sausage (+2)

"The Moose" 17

country ham, sausage, bacon, sharp cheddar, fried egg, sausage gravy, mayo. comes with 10 napkins

O.G. FRIED CHICKEN

served on traditional biscuit

NAKED

honey & pickle
10

CLUB

sharp cheddar, coleslaw, local tomato, lettuce, pickle
11

HOT

maytag blue cheese sauce, cayenne, pickle
12

★ ADDITIONS ★

add egg(+1), bacon(+2), cheese (+1.5), green goddess (+1)

★ LOCAL BIRDS FROM GOFFLE FARMS ★

FRIED CHICKEN

black tea, lemon, thyme brine

QUARTER BIRD

2 piece
1 biscuit
1 pickle
11

HALF BIRD

4 piece
2 biscuit
2 pickle
19

WHOLE BIRD

8 piece
4 biscuit
4 pickle
36

★ GRAVY ★ 2

housemade sausage
fine country ham red-eye
pimento cheese
mushroom catsup

★ SNACKS ★

FRIED HOMINY SHAKE UP 5

lime, ranch, old bay

COUNTRY PICNIC 15

edwards of surry 400 day cured country ham, smoked trout spread, pimento cheese, benne waffers

FROM THE PANTRY

PICKLE PLATE 9

seasonal selection of our housemade specialty pickled vegetable & "cukes" from brooklyn brine.

add whiskey with a pickleback (+6)

JAMS, JELLIES, & PRESERVES 9

our daily offerings served with two biscuits

BAKED & CRISPY POTATOES 7

parmesan, smoked salt, green goddess dressing

★ WOOD OVEN ★

FIELD GREENS 10.5

market herbs, charred onion petals, everything spice, buttermilk-tahini dressing

CRISPY FOREST MUSHROOM RAGU 11

pepper jack, grits, sunny egg, scallions, pecan

CLASSIC ASPARAGUS & EGG 9

asparagus, sunny egg, hollandaise

HUEVOS, BURNSIDE 13

charred cherry tomato & jalapeño vinaigrette, seasonal beans, pickled red onions, three poached eggs, lime crema

MEGA TOT 9

fire roasted zucchini, squash, peppers, onions, sunny egg, green goddess, red clay hot sauce add smokies (+2) add bacon (+2) add trout (+3.5)

FRESH RICOTTA HOE CAKE 10

raspberry jam & fresh lavender ricotta add bacon & bacon jam (+4)

★ SIDES ★

COLESLAW 2

cabbage, carrot, apple, caraway

GEECHIE BOY WHITE GRITS 3

pepper jack, tabasco, chives

LUCK AND MONEY 3

smokey collard greens, black eyed peas, mustard-horseradish pot likker

WATERMELON 4

feta cheese & olive oil

BISCUIT 2

traditional or herb with maple cultured butter



★ SWEET TREATS ★

SEASONAL ICE CREAMS 5

MISSISSIPPI MUD

SMOKED CINNAMON

BLACKBERRY MOONSHINE SORBET

MOON PIE! 6

"THE ELVIS"

coconut peanut butter, bananas foster, dark chocolate

"THE STRAWBERRY BLONDE"

vanilla-lemon verbena cake, strawberry fluff, white chocolate

*All fried items cooked in 100% Non-GMO Canola Oil

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*Burnside Biscuit foods that are GLUTEN-FREE are prepared in a common kitchen with the risk of gluten exposure. Therefore, Burnside Biscuits DOES NOT recommend these items for guests with celiac disease. Guests with gluten sensitivities should exercise judgment in consuming those foods.



BISCUITS

served with pickle and coleslaw

NAKED

honey
& pickle

→ 10 →

CLUB

sharp cheddar,
coleslaw, local
tomato, lettuce, pickle

→ 11 →

HOT

maytag blue cheese
sauce, cayenne,
pickle

→ 12 →

SNACKS

FRIED HOMINY SHAKE UP 5

lime, ranch, old bay

COUNTRY PICNIC 15

edwards of surry 400 day cured
country ham, smoked trout spread,
pimento cheese, benne wafers

BAKED & CRISPY POTATOES 7

parmesan, smoked salt,
green goddess dressing

SIDES

LUCK AND MONEY 3

smokey collard greens,
black eyed peas,
mustard-horseradish pot likker

GEECHIE BOY WHITE GRITS 3

pepper jack, tabasco, chives

WATERMELON 4

feta cheese & olive oil

BISCUIT 2

traditional or herb
with maple cultured butter

★★★ COLESLAW

cabbage,
carrot,
apple,
caraway

★ 2 ★

★ SWEET TREATS ★

SEASONAL ICE CREAMS 5

mississippi mud
smoked cinnamon
blackberry moonshine sorbet

CLASSIC EGG & CHEESE

traditional biscuit,
fried egg, & sharp cheddar 8

★ ADDITIONS ★

add egg(+1), cheese (+1.5),
bacon(+2), green goddess (+1)

"Moose"
country ham, sausage, bacon,
sharp cheddar,
sausage gravy, mayo.
comes with 10 napkins 17

★ GRAVY ★

2

housemade sausage, fine country ham red-eye
pimento cheese, mushroom catsup

★★★ Fried ★★★ CHICKEN

black tea, lemon, thyme brine

QUARTER BIRD

2 piece
1 biscuit
1 pickle

11

HALF BIRD

4 piece
2 biscuit
2 pickle

19

WHOLE BIRD

8 piece
4 biscuit
4 pickle

36

*All fried items cooked in 100% Non-GMO Canola Oil

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BEVERAGES

Boylan's All Natural Soda 3
 cola, diet cola, root beer,
 black cherry, ginger ale, creme,
 lemon lime, creamy red birch beer,
 Fresh Squeezed Lemonade 3
 Housemade Sweet Tea 3
 Bellocq Ice Tea 3
 Bellocq Hot Tea Selection 3

NOBLE TREE COFFEE

hot or Iced

Drip 3
 Cold Brew 4
 Espresso 3
 Americano 3
 Macchiato 3.5
 Cortado 3.5
 Cappuccino 4
 Cafe Latte 4
 Mocha 4

COCKTAILS

12

MINT JULEP bourbon, mint,
 confectioners sugar, hand-crushed ice
**PEANUT INFUSED OLD
 FASHIONED** peanut-infused bourbon,
 maple syrup, orange, cherry, angostura
WHISKEY SOUR rye, lemon, lime,
 egg whites, angostura
CRUSTA brandy, maraschino,
 lemon, sugar rim
BLACK MANHATTAN
 bourbon, amaro, boker's
RAMOS FIZZ gin, lime, egg whites,
 cream, orange bitters
KENTUCKY MULE bourbon, lemon,
 ginger beer, cherry bitters
TEA THYME housemade sweet tea
 vodka, lemon, thyme

barrel aged COCKTAILS

aged three months in
 Van Buren distillery whiskey barrels

NEGRONI

gin, campari, sweet vermouth

MANHATTAN

rye, sweet vermouth, aromatic bitters

BEER

Draft 16oz 8

QUEENS LAGRRR! CZECH PILSNER
 Single Cut Beersmiths, Astoria, Crisp & Refreshing! 5.4%
DOUBLE SESS(ION) WITBIER
 Finback Brewery, Ridgewood, Spicy & Yeasty! 4.5%
SIMPLE SOUR BERLINER WEISSE
 Peekskill Brewery, Peekskill, Tart & Fruity! 4.5%
1875 PALE ALE
 Rockaway Brewing, Rockaway, Light, Hoppy, Refreshing! 6%
AMERICAN IPA
 Southern Tier Brewing, Lakewood, Strong, Rich, Hoppy! 7.3%
TOASTED LAGER AMERICAN AMBER
 Blue Point Brewing, Blue Point, Mild & Malty! 5.3%
BLACK DUCK ENGLISH PORTER
 Greenport Harbor Brewing, Green Port, Rich & Dark! 4.7%
SWEET ACTION
 Sixpoint Brewing, Brooklyn, Creamy, Sweet & Bitter! 5.2%
Cans & Bottles
BRONX PALE ALE
 Bronx Brewing, Bronx, 16oz can, 6.3% 7
SIXPOINT BENGALI IPA
 Sixpoint Brewing, Brooklyn, 12oz can, 6.2% 6
PORKSLAP PALE ALE
 Butternuts Brewery, Garrattsville, 12oz can, 4.3% 5
NARRAGANSETT LAGER
 Narragansett Brewery, Narragansett, 24oz can, 5% 6
HARD APPLE CIDER
 Doc's Brewing, Warwick, 22oz bottle, 5% 10
TRANSMITTER
 Transmitter Brewing, Long Island City, 22.5oz bottle 20

WINE BY THE GLASS

SPARKLING

LAMBRUSCO Vigna del Christo '13
 Cavicchioli, Emilia Romagna, Italy
 6oz-9 Bottle-28

WHITE

	6oz	18oz
Gruner Veltliner '14		
Pratsch, Austria	9	22
Pinot Grigio '13		
Tiamo, Italy	9	22
Chardonnay '13		
Standing Stone, NY	9	22

Blanc De Blanc NV
 Brotherhood, Finger Lakes, NY
 6oz-8 Bottle-24

RED

	6oz	18oz
Pinot Noir '13		
Hahn, CA	9	22
GSM Cuvee Le Bec '14		
Beckman, CA	10	25
Brothers Blend '14		
Milbrandt, WA	10	25

WINE BY THE BOTTLE

SPARKLING

Cremant de Alsace, Francois Baur NV Alsace, FR 45
 Damiani Method Champenoise NV '11 Seneca Lake, NY 70

WHITE

Hecht & Bannier Cotes de Provence '14 FR *Rose* 40
 Van Duzer Estate Pinot Gris '14 Willamette Valley, OR 45
 Brooks Reisling '12 Willamette Valley, OR 36
 Marsane/Roussane, Herman Story '11 Santa Barbara, CA 36
 Fouassier Pere et Fils "Les Chasseignes" Sancerre '13 Loire, FR 54

RED

Dolcetto, Marzianno Abbona "Papa Celso" '13 Piedmont, IT 50
 Ruca Malen "Yauquen" Bonarda '14 Mendoza, ARG 36
 Fattoria Magliano "Heba" Morellino di Scansano '12 Tuscany, IT 36
 Owen Roe Sharecroppers Cabernet Sauvignon '13 Wapato, WA 44
 Stephane Aviron Gamey '12 Beaujolais, FR 48

SPIRITS

Listed price is for 1.5 oz and house mixer. For "neat" or "rocks" pour, add \$2 for 2 oz

RYE WHISKEY

Rittenhouse *Kentucky* 7
 Stillhouse *Brooklyn* 18
 Old Potrero *San Francisco* 18

BRANDY

J. Bavet *Kentucky* 6

BOURBON

Evan Williams *Kentucky* 6
 Four Roses Small Batch *Kentucky* 9
 Larceny *Kentucky* 7
 Noah's Mill *Kentucky* 12

WHEAT

Bernheim *Kentucky* 8
 Masterson's *Canada* 16

SINGLE MALT

Prichard's *Tennessee* 15
 Still The One 287 *Port Chester* 12

VODKA

Tito's *Texas* 6

GIN

Glorious *Brooklyn* 8
 Junipero *San Francisco* 7

RUM

Prichard's Crystal *Tennessee* 6
 Gosling's Black Seal *Bermuda* 6
 Zaya 12 Year *Trinidad* 8

AGAVE

Espolon Blanco *Jalisco* 6