



**APPETIZERS**

- >HUMMUS AND FLUFFY PITA- HOUSEMADE, SPICY AND DELICIOUS, 'NUFF SAID \*V.....6
- >BACON DATE CROSTINI- BACON, DATE, ALMOND, GOAT CHEESE, WALNUT RAISIN FICELLE.....7
- >BLACK BEAN DIP- WITH SLICED RADISHES, PITA, GREEK YOGURT AND FETA, 'LIL HEAT \*V.....6
- >MEAT BOARD- 3 OPTIONS PER PLATE- PULLED PORK, SMOKEY JOE, PASTRAMI (+\$1), PULLED CHICKEN, MERGUEZ SAUSAGE, SPANISH CHORIZO (SERVED WITH BLUEBERRY HABANERO SALSA, PICKLED COLLARD STEMS).....8

**SOUP (SERVED WITH TOASTED BREAD)**

- >CARROT SOUP- CREAMY CARROT SOUP WITH PARMIGIANO REGGIANO \*V.....4
- >SPICY BRISKET CHILI- SMOKED BRISKET LOVINGLY ENVELOPED IN SPICY PEPPERS AND FRIED CHEESE.....4

**'CUE- SERVED WITH VINEGAR COLESLAW AND A SIDE**

*MAKE IT A PLATTER FOR 2 BUCKS (NO BUN, MORE MEAT, TWO SIDES)*

- >PULLED PORK- SLOW-SMOKED OVER HICKORY AND APPLEWOOD FOR 16 HOURS, PORC'S # 1 (ALSO AVAILABLE AS A THREE LITTLE PIGS WITH HAM AND BACON ON TOP) .....9
- >PULLED CHICKEN- SMOKED, PULLED CHICKEN BREAST COVERED IN DELICIOUS CHOCOLATE BBQ SAUCE.....8
- >SMOKEY JOE- OUR TAKE ON THE SLOPPY JOE WITH SMOKED ANGUS BEEF AND OUR SLOPPY JOE SAUCE.....9
- PASTRAMI- TRADITIONAL HAND-CUT BRISKET SERVED ON MARBLE RYE WITH A CARAWAY GUINNESS MUSTARD..... 12

**CLUB OPTIONS- SERVED WITH VINEGAR COLESLAW (SANDWICHES W/ A SIDE)**

- >FLAT TOP BURGER- ANGUS CHUCK, SERVED PINK OR BROWN.....8
  - BIG BAD WOLF- TOPPED WITH PULLED PORK, HAM AND BACON (PLUS \$4.00)
  - CHICKEN LITTLE- THE BIG BAD WOLF TOPPED WITH A HEART-HEALTHY FRIED EGG (PLUS \$4.50)
  - TOPPINGS- LETTUCE, TOMATO, ONION, BACON (\$1), PROVOLONE (\$.50), CHEDDAR (\$.50), BLUE CHEESE (\$.50)
- >VEG 'N' EGG- A TASTY MEDLEY INCLUDING CARROTS, BEETS, MUSHROOMS, GARLIC SCAPES, SLICED ALMONDS, SPINACH AND QUINOA THEN TOPPED WITH A FRIED, LOCAL DUCK EGG, BALSAMIC REDUCTION AND VEGAN BBQ SAUCE.....9
- >FARM SALAD- A SEASONAL SALAD OF BALSAMIC-MACERATED STRAWBERRIES, ARUGULA, CANDIED GINGER, TOASTED PECANS, FETA AND A TARRAGON DRESSING.....8
- >HRC SAMMIE- SPICY HUMMUS, CHERRY MUSTARD, SPRING SALAD, SLICED RADISHES, CUCUMBERS AND TOMATOES ON A KAISER. INVENTED IN THE EARLY DAYS OF PORC EXPERIMENTATION AND WE CAN'T GET ENOUGH OF IT.....8
- >CRAB CAKES- TWO CRAB CAKES STACKED ON JOHNNYCAKES AND COLLARD GREENS WITH A SRIRACHA MAYO..... 16

**SIDES**

>SIDE SALAD- SPRING MIX, TOMATOES, CUCUMBERS, CARROTS, BALSAMIC DRESSING.....4

>TOTS- GREAT FOR MOPPING UP EXTRA SAUCE.....3

>COLLARD GREENS- SPICY WITH LOTS OF GOOD OL<sup>1</sup> APPLE CIDER VINEGAR.....3

>GORGONZOLA MAC N CHEESE- GORGONZOLA, ROSEMARY, OPTIONAL BACON.....4

>BBQ BEANS- SMOKED BEANS WITH PULLED PORK.....3

>JOHNNY CAKES- CORNMEAL PANCAKES WITH MAPLE BUTTER.....4

**DESSERT**

>MARGARITA PIE.....5

>VARIETY PLATE (ASK YOUR SERVER).....5 FOR 7, 10 FOR 12, 15 FOR 15

>STRAWBERRY MASCARPONE TART.....6

**DRINKS – SOFT**

>COKE, DIET COKE, SPRITE, GINGER ALE, CRANBERRY JUICE, ORANGE JUICE.....2

**DRINKS - HARD**

**BEER**

CANS AND BOTTLES

>CRISPIN HARD APPLE CIDER .....7

>SIX POINT RIGHTEOUS RYE.....7

>SIX POINT SWEET ACTION ALE.....7

>DEVILS BACKBONE IPA.....7

>MAMA’S LITTLE YELLA PILS.....6

DRAUGHT

- >LAGINITAS IPA
- >LONG TRAIL BLACKBERRY WHEAT ALE

**WINE**

*WHITES*

>PINOT GRIGIO, TERRE SCALIGERE.....6

>SAUVIGNON BLANC, ESTACION.....6

>CHARDONNAY, ANGLEWOOD.....10

*REDS*

>HOUSE RED, OWL HOUSE.....6

>CABERNET SAUVIGNON, ESTACION.....6

>COTES DU RHONE, SOME FANCY FRENCH PLACE.....10