



TACOS

SHOT-AND-A-BEER CAN CHICKEN

Slow roasted cage free chicken and pork belly marinated in fine tequila and garnished with a touch of collard greens, vinegar slaw and avocado southern spice aioli

GENERAL J.A. LOGAN SMOKED BOURBON BRISKET

The General's free range smoked bourbon brisket braised in a bath of roasted tomatoes & onion with a mild garlic, ancho and poblano sauce

BAYONET SMOKED AND ROASTED PORK SHOULDER

Select honey smoked and roasted pork shoulder with a hint of South Carolina tang topped off with Carolina Mustard BBQ sauce

MOMMA'S SOUTHERN FRIED CHICKEN

Amish house battered southern fried chicken just like the Black Jack's momma used to make garnished with country chicken gravy

VICKSBURG FRIED MUDCAT

Southern fried catfish with smoked garlic jalapeno sour cream garnished with fresh slaw, a touch of lime, black eyed peas

NO BONES ABOUT IT (VEGAN)

A complex blend of fresh root vegetables tossed in array of spices and lemon juice roasted to perfection, topped with a tamarind mushroom bourbon sauce

EXECUTIVE ORDER Chef Mugica's Special of the Month

SIDES

COLLARD GREENS.....
BLACK EYED PEAS.....
VINEGAR COLE SLAW.....
CORN ON THE COB.....

JALAPENO BACON
CORN BREAD
MAC & CHEESE.....
Choice of Beef, Chicken, Pork Belly,
Red Onion, Jalapeno

SNACKS

SHRIMP CHEESE & GRIT CHIMICHANGA
GUAC N CHIPS
SALSA N CHIPS
SOUTHERN STYLE PEANUTS

FRESH GREENS

ROOT VEGETABLE SALAD
SUMMER SALAD

All Fare Farm Raised Locally and Freshly Prepared Onsite

NEW PRODUCT

MILK & EGGS

Organic milk by the gallon or organic eggs by the dozen we are here for your health.

FRESH PRODUCE

We have your summer produce needs with fresh Tomatoes, Garlic, Cabbage, Jalapenos and other staples. Pick some up today.

BEER

Wide selection of beer to fit any pallet from PBR to the craftiest craft beer if it is from the Midwest there's a good chance it's in our war chest.

WINE

Thoughtful selection of handpicked wines that are affordable and approachable without sacrificing quality and taste.

SPIRITS

Pick your barrel or still we have something for everyone.

EDITION:

May, 2015



COCKTAIL LIST

Spring 2015

ABOLITIONIST

New Amsterdam Gin, Hibiscus Tea
Giffard Grapefruit Liqueur, Lillet Rouge

THE SIMMERSON

The Real McCoy syr, Caramelized Pineapple Syrup
Velvet Falernum, Lemon juice, Bitters

EMANCIPATOR

Mezcal, Honeydew, Honey, Lime Juice

MEXICAN WAR

Aloe Vera Margarita , Corazon Blanco Tequila
Stirrings Triple Sec, Jalapeno Syrup
Aloe Vera Liqueur, Lime juice

MOBILE METRO

Old Overholt Rye, Fernet Menta, Mint, Lemon Juice

BLACK JACK

Evan Williams Bourbon, Bianco Vermouth
Ancho Reyes Liqueur, Giffard Banana Liqueur

Cocktails designed by Emma Sterzinger