

# Night Bar Menu

## Snacks

\* items are available 1 hour after dinner service nightly

\*Pickle pot \$4

Assorted house pickles

\*Pickled Sausage \$5

3 links of brined Pork-garlic sausage

\*Crab Deviled Eggs \$4

3 half hen eggs, crab roe deviled yolks, pickled mustard seeds

\*House Tots \$6

Housemade tater tots with ketchup

\*Double Dipped Fries

\$6 Half pound of fries served with ketchup and dijonaise

\$9 Smothered in white cheddar and tasso ham gravy

\*Classic Wings \$8.50

Crispy wings, frankenbutter, blue cheese dip, celery

\*Fried Pig Tails \$9.50

Crispy fried pig tails, general satan's sauce

\*Fried Chickpeas \$4

Deep chickpeas, house lemon pepper

\*Cheesy Grit Poppers \$7

Yellow grit-cheddar bites with tasso gravy dipper

\*Warm Beer Soft Pretzels \$6

3 freshly baked pretzels with beer mustard  
(Please allow 12 minutes to bake)

## **Large Plates**

\*Cobb Salad \$13

Bibb lettuce, blue cheese dressing, bacon, avocado, pickled egg and tomato

\*Asian Salad \$11

Romaine, sesame seeds, orange segments, carrot-ginger dressing, fried wontons

Kale Caesar \$13

Tuscan Kale, gruyere croutons, boquerones, shaved pecorino

\*Grilled Cheese \$10

Tallegio, apple-onion jam, parkerhouse, chips

\*Porchetta Hoagie \$12

Warm Broccoli Rabe, porchetta, aged provolone, pepper relish w/ chips

\*Juicy Lucy \$13

2 aged brisket patties with white cheddar, lettuce, tomato, B&B pickles, dijonaise, fries

Veggie Burger \$10

Black bean, chickpea, faro patty, ancho mayonnaise and avocado, fries

Shrimp Burger \$14

Shrimp patty, frisse, fried lemon, lameon-caper aioli, fries

Mergueze Burger \$16

7 ounce lamb and pork patty, manchego, harissa aioli, arugula, fries

Carbonara \$14

House buccatini, slow roast pork belly, parm, black pepper, hen yolk

Sweet Potato Gnocchi \$14

Sweet potato gnocchi, duck sausage, tallegio fonduta, greens

## Dinning Room Menu

### Snacks for sharing

Pickle pot \$4

Assorted house pickles

Pickled Sausage \$5

3 links of brined Pork-garlic sausage

Crab Deviled Eggs \$4

3 half hen eggs, crab roe deviled yolks, pickled mustard seeds

Double Dipped Fries

\$6 Half pound of fries served with ketchup and dijonnaise

\$9 Smothered in white cheddar and tasso ham gravy

Classic Wings \$8.50

Crispy wings, frankenbutter, blue cheese dip, celery

Fried Pig Tails \$9.50

Crispy fried pig tails, general satan's sauce

## **Appetizers**

Cold Charcuterie \$14

Today's assortment cured meat, terrine and pate with pickles and toast

Hot Charcuterie \$16

Fried Hogs Head Terrine, Grilled Chicken Liver Sausage, Seared pastrami Tongue

Braised Pork Cheeks \$11

Creamy polenta, jarred tomatoes, broccoli rabe

Beef Heart Tartare \$10

Worcestershire, balsamic, pickled mustard seeds, parsley salad, grilled bread

Baby Back Ribs \$11

Slow roasted baby back ribs, south carolina BBQ, fennel-apple slaw, german potato salad

## **Salads and House Made Pastas**

Cobb Salad \$13

Bibb lettuce, blue cheese dressing, bacon, avocado, pickled egg and tomato

Asian Salad \$8/12

Romaine, sesame seeds, orange segments, carrot-ginger dressing, fried wontons

Kale Caesar \$19/13

Tuscan Kale, gruyere croutons, boquerones, shaved pecorino

Carbonara \$14

House buccatini, slow roast pork belly, parm, black pepper, hen yolk

Sweet Potato Gnocchi \$14

Sweet potato gnocchi, duck sausage, tallegio fonduta, greens

Canneloni al Forno \$13

Squash, swiss chard, ricotta, béchamel, red wine plumped cranberries

Capellini

House angel hair pasta, slow roast chicken, lemon confit, fennel, parmesan

## **Burgers and Hoagies**

Porchetta Hoagie \$12

Warm Broccoli Rabe, porchetta, aged provolone, pepper relish, chips

Juicy Lucy \$13

Two aged brisket patties with white cheddar, lettuce, tomato, B&B pickles, dijonaise, fries

Veggie Burger \$10

Black bean, chickpea, faro patty, ancho mayonnaise and avocado, fries

Shrimp Burger \$14

Shrimp patty, frisse, fried lemon, lameon-caper aioli, fries

Mergueze Burger \$16

7 ounce lamb and pork patty, manchego, harissa aioli, arugula, fries

## **Entrees**

Rotisserie half chicken \$19

12 hour brined chicken, pretzel stuffing & roasted root vegetables \$19

Braised Lamb Neck Cassoulet \$20

with cannellini beans, duck sausage, red wine glazed pearl onions

Grilled Pork Chop \$22

Prined pork chop, wheat berries, chanterelle Mushrooms, sunchoke puree

Seared Wolf Fish \$18

Barley Risotto, Barougole Artichoke hearts, baby mustard greens,

18 Hour Short Rib \$22

Balsamic Braised Cabbage, Parmesan Spaetzel, Butter Braised Turnips

Crispy Rock Fish \$19

Spinach Puree, Hand Rolled couscous, raosted pearl onions, celery, arugula

## **Sides \$6 each**

Mac and Cheese

Spent grain shells, white cheddar béchamel

JoJos

Roasted potatoes, spicy Mayo

Shaved Brussels Sprouts  
Pecorino, olive oil, pepper, lemon

Honey Glazed Carrots  
Tarragon, toasted Almonds

Parm Spaetzel  
Herbs, butter