Signature Sliders

\$4

The Urban Classic

brioche roll, 44 farms beef burger, american cheese, lettuce, tomato, onion, pickles, mustard & mayo (GFO) +\$2 w/bacon or make it vegan +\$2 (VEO)

Cowbov *AWARD WINNER*

sesame seed roll, 44 farms salisbury steak burger, cheddar, smoky bacon & fried onion strings, topped with house-made bourbon bbg sauce (GFO)

Cowgirl

all the greatness of our famous cowboy slider made with grilled chicken instead of beef + sweet-n-spicy pepper relish (GFO)

Southern Chicks

texas toast american roll, fried chicken tender, green leaf lettuce, ripe tomato, bread & butter pickles w/bacon jam & lime garlic mayo

Fried Green Tomato BLT *AWARD WINNER*

warm pretzel roll, tart fried green tomato, thick sliced hickory smoked bacon, baby lettuce, cumin chili aioli & peach pepper jam (VO)

The Picnic

toasted potato roll, smoky bbg brisket, aged white cheddar, red cabbage slaw and dill pickles (GFO)

Monkey Bread \$4

fluffy pull apart rolls with garlic, rosemary & alderwood smoked sea salt, served w/whipped honey butter (V)(VEO)

with bacon jalapeño jam \$5 bacon, onion & jalapeño with brown sugar, molasses & espresso

with friends \$10

triple creme brie, mixed olives, sopressata salami & country mustard butter

with kale & artichoke soufflé \$8 creamed with pecorino, mozzarella & fresh herbs (V)

Bistro Pommes Frites shoestring, wedge or waffle fries

\$4

Not so Standard - parmesan, herbs & truffle oil, smoked paprika aioli (V)(GF) Mas! Mas! - chopped brisket, queso fresco & pico de gillo, lime garlic aioli (GF) Bacon & Blue - smoky bacon, blue cheese & black pepper, bourbon bbq (GF)

\$4 Wells \$4 Draft Beer \$4 House Wine

Meat & Cheese + Wine

\$15/\$25

house selected cheese & dry cured meats, seeded mustard, cornichons, toasted nuts, dried & fresh fruit, jalapeño bacon jam, fig & balsamic confit and hassleback toasted baquette* + a bottle of house wine or sparkling

The Spreads

\$10

pesto hummus, tzatziki whipped feta & truffled mushroom tapenade, served with house olives, cucumber & grape tomato salad, crostini & warm herbed naan (V)*

House-smoked Wings

\$8

pecan & mesquite smoked & fried, peach-pepper & sriracha bbg sauce tossed, served with home-made blue cheese dressing & bread & butter pickles

Oeuf de Monde (Society Egg)

\$5

creamy truffled basil egg salad stuffed deviled eggs, bacon & balsamic (GF)(VO)*

Stacked Fried Green Tomatoes

\$7

seasoned panko crusted, stacked with creamy goat cheese, mushroom & onion chutney, roasted beets and baby arugula, served with smoky spiced aioli (V)

Rustic Pizzettes \$8 flat bread pizza

prosciutto, fig jam, arugula & gruyer pepperoni, meatloaf, sundried tomato & mozzarella bbg chicken, bacon, scallions & white cheddar tomato, basil, provolone & herbed goat cheese (V)

w/a glass of house wine or draft beer

\$10

\$4 Wells * \$4 House Wine * \$4 Draft Beer 1/2 Price on all Craft Cocktails & Bottled Beer 25% off Bottled Wine

Flights & Friends \$20

selection of 5 draft beers or 5 wines by the glass, with creamy brie, toasted nuts & house olives

*contains nuts/seeds, please inform our staff of any allergies

