

# STARTERS

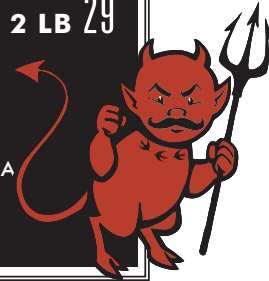
WINGS ..... 1/2 LB 9 / 1 LB 16 / 2 LB 29

**PICK YOUR POISON:**

- DILL DRY RUB
- RANCH DRY RUB
- GHOST PEPPER DRY RUB
- BUFFALO SAUCE
- STICKY BOURBON BBQ

**PICK YOUR DIP:**

- RANCH
- BLEU CHEESE
- SMOKED GOUDA



CHARCUTERIE BOARD ..... 25

Chef Curated, Locally Sourced and In-House Meats & Cheeses, Served with an Assortment of Pickles, Jams, Mustard, Bread & Crackers

HUMMUS PLATE ..... 12

Traditional Hummus, Harissa, Fresh Vegetables, Olives, Peppercinis, Grilled Naan

CRAB CAKES ..... 20

Sweet Corn Succotash, Leek Cream

SALSA TRIO ..... 10

Arbol, Tomatillo, Queso, Tortilla Chips

FRIED GREEN TOMATOES ..... 10

Sweet Corn Succotash, Creole Cream Sauce, Paprika, Basil Oil

# PIZZA

All pizzas are topped with fresh mozzarella.

CHEESE ..... 13

Red Sauce, Provolone, Fresh Mozzarella, Herbs

ADAM & EVE ..... 18

Sliced Apples, Bacon, Caramelized Onions, Saba, Gorgonzola Dolce, Olive Oil, Herbs

MARGHERITA ..... 16

Basil Oil, Heirloom Tomatoes, Pecorino, Saba

TRIPLE CROWN ..... 19

Red Sauce, Sausage, Giardiniera, Mixed Mushrooms, Herbs

PEPPERONI ..... 16

Red Sauce, Pepperoni, Herbs

TRUFFLE & EGG ..... 20

Asparagus, Fontina, Preserved Truffle, Sunny Egg

# SANDWICHES

Served with fries or dressed greens.

DARK HORSE BURGER ..... 15

70/30 Ground Prime Beef, Caramelized Onion, A-1 Aioli, Gruyere, Everything English Muffin, Pickles

THE FOGHORN LEGHORN ..... 13

Southern Fried Amish Chicken Thigh, Ghost Pepper Dry Rub, Celery Slaw, Pickles, Dijon Aioli, Brioche Bun

GRILLED CHEESE ..... 12

Garlic Brioche Bread, Muenster, Smoked Gouda, Fresh Mozzarella, served with Tomato Bisque

BBQ TOFU BAHN MI ..... 13

Crusty French Bread, Pickled Vegetables, Cilantro, Cucumber, Jalapeno, Vegan Ginger Aioli

DARK HORSE PULLED PORK ..... 16

Crusty French Bread, Dijon Aioli, Country Bacon, Muenster, Carolina BBQ, Pickles

BRISKET SANDWICH ..... 17

Pickled Vegetables, Carolina BBQ, Aioli, Crusty French Bread

GRILLED CHICKEN ..... 14

Asparagus, Fontina, Truffle Aioli, Lettuce, Tomato, Onion, Brioche Bun

# A LA CARTE MEATS

Fix ya a plate: +8. Includes choice of 2 sides and cornbread.

1/2 FRIED AMISH CHICKEN ..... 16

Brined, Pressure Fried, Choice of Regular or Ghost Pepper; Always Gluten-Free

BRISKET ..... 16

8oz Portion, 14hr Smoke, Carolina BBQ Sauce

1/2 RACK ST LOUIS PORK RIBS ..... 16

6hr Smoke Served with Sticky Bourbon BBQ

PULLED PORK ..... 12

8oz Portion, Natural Smoked Pork Butt with Carolina BBQ

SMOKED TOFU ..... 9

Organic, 7oz Portion, Sticky Bourbon BBQ

**Attention guests with allergies:** Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. Please make your server aware of any allergies you may have when you place your order.

Most dishes can be prepared gluten free, but we are not a gluten free kitchen and our gluten free food is not recommended for people with celiac.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*



# SIDES 7

**GREENS**

Ham Hock, Collard & Mustard Greens

**VEGETABLE**

Seasonal Rotating

**HOUSE SALAD**

Organic Greens, Cucumber, Onion, Peas, Tomato, Soft Boiled Egg, Sunflower Seeds, Champagne Vinaigrette

**CAESAR SALAD**

Artisan Romaine, Smoked Croutons, Shaved Parmesan

**MAC & CHEESE**

American & Smoked Gouda Cheese, Fried Onions, Green Onion

**CHEESY GRITS**

White Hominy Grits, Cheddar & Gruyere

**CELERY SLAW**

Onion, Radish, Carrot, Cilantro

**SWEET CORN SUCCOTASH**

Black-Eyed Peas, Peppers, Onions, Parsley

**TOMATO BISQUE**

Smoked Croutons, Basil Oil, Parmesan

**HATCH PEPPER CORN BREAD**

Sweet Corn, Honey Butter