MAINS & SIDES

MAINS

SOUTHERN FRIED CHICKEN 24
Buttermilk Fried Chicken, Smoked Gouda Mashed Potatoes, Sausage Gravy, Braised Collard Greens

SEARED FLOUNDER À LA PLANCHA 26
Farro Pilaf, Crispy Kale Sprouts, Brisket Tallow–Caper Vinaigrette

SMOKED HERITAGE PORK CHOP 32
Applewood Smoked Pork Chop, Sorghum Bourbon Glaze, Sweet Potato Purée, Braised Collard Greens

SMOKED MEATLOAF 25
Bourbon-Tomato Glaze, Smoked Gouda Mashed Potatoes, Roasted Green Beans

PITMASTER BBQ PLATTER 42
House-Smoked Brisket, Smoked Pork Wings, Burnt Ends, Andouille Sausage, Truffle Garlic Fries, Brussels Sprouts, Fried Chilies

STEAK FRITES 28
Grilled Skirt Steak, Garlic Truffle Parmesan Fries, Chimichurri

"STEAK" FRITES 32
Grilled Lion's Mane Mushroom, Garlic Truffle Parmesan Fries, Chimichurri



SIDES



SMOKED GOUDA MASHED POTATOES	8
TRUFFLE GARLIC PARMESAN FRIES	7
CRISPY BRUSSELS SPROUTS	8
SWEET POTATO PURÉE	6
BRAISED COLLARD GREENS	6
ROASTED GREEN BEANS	6
MAC & CHEESE	8
SOUP OF THE DAY	8

GRATUITY MAY BE INCLUDED FOR PARTIES OF 8 OR MORE • RESERVATIONS ONLY ACCEPTED FOR PARTIES OF 5 OR MORE

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request. *(GF)* Gluten-Free *(Veg)* Vegetarian *(Vegan)* Vegan