# MAINS

## GREENS

Add free range CHICKEN, BRISKET or pulled PORK \$5 / blackened AHI \$6 / 8 oz NY strip STEAK \$7

#### GARDEN - \$10

Baby greens, tomato, avocado, carrot, radish, pickled red onion, cucumber, soft boiled egg, tossed in a lemon thyme vinaigrette

### APPLE & BLUE CHEESE — \$12

Romaine lettuce, baby greens, tomato, pickled red onion, granny smith apple, blue cheese crumbles, sourdough croutons in a blue cheese vinaigrette

### HONEY MUSTARD — \$12

Baby greens, roasted red peppers, tomato, maple roasted pecans, blue cheese crumbles in our honey mustard vinaigrette

## HANDHELDS

CHOICE OF ONE SIDE

## CHEF'S CHOICE - BABY BACK RIBS — \$16

1/2 rack of slow cooked ribs, smothered in a sweet BBQ sauce

### PBLT - \$12.5

Applewood smoked pork belly, tomato, arugula tossed in a honey shallot vinaigrette & served on grilled sourdough with a garlic chive aioli

### WHITE BBQ BURGER - \$13

Hickory smoked pulled pork, beef patty, tomato, lettuce, crispy fried onion, house made white BBQ sauce on brioche

## HERB MARINATED CHICKEN SANDWICH — \$13

Smoked bacon, gruyere cheese, avocado, tomato, baby greens with a garlic & chive aioli on brioche

### BRISKET SANDWICH - \$14.5

Candied roasted tomato, crispy fried onions, arugula, gruyere cheese, with a horseradish mustard aioli on brioche

## HICKORY SMOKED PULLED PORK SANDWICH - \$14.5

Pepperoncini relish, smoked white cheese sauce, caramelized onions, arugula, candied roasted tomato & garlic chive aioli on brioche

#### SIDES

KALE BROCCOLI SLAW \$4 / MIXED VEGGIES \$5 SIDE SALAD \$5 / SOUP OF THE DAY \$6 HAND CUT POTATO WEDGES \$6 / HAND CUT FRIES \$6 SMOKED MAC N' CHEESE \$7