

LATE  
NIGHT

# FEAST

## APPETIZERS

### POPCORN GF/V 6<sup>1/2</sup>

Choose from Spicy Cheddar, Nutritional Yeast & Onion, Dill Pickle or Movie-Theatre Butter

### SMOKED BRISKET POUTINE

#### (TATER TOTS OR FRIES) 21<sup>1/2</sup>

Authentic "Squeaky" cheese curds, sliced brisket, house-made brown gravy, finished with green onions

### DUCK WINGS 18

Smoked and confit duck wing drummetes, fried until crispy and tender. Tossed in a Root Beer BBQ citrus glaze, covered in cajun spiced roasted peanuts and puffed rice. Finished with scallions.

### CAULIFLOWER WINGS VG OPTIONS 16<sup>1/2</sup>

Salt and Pepper, Chili Lime Rub, BBQ, Buffalo, Dill Pickle, Rosemary Maple Chili, Nashville Hot

Add housemade ranch or blue cheese dip for +2

### BEEF CARPACCIO 17<sup>1/2</sup>

Lightly seared beef tender, sliced thin, with smoked mushroom aioli, charcoal infusion, arugula dressed in a onion vinaigrette, crispy shallots and shaved parmesan

## SOUP/SALAD

### SMOKED CHICKEN SALAD 21

Pulled chicken, mixed greens, cabbage, carrots, pickled onions, pepitas, dried cranberries, blue cheese. Choice of buttermilk ranch or sherry vinaigrette dressing

### CHICKEN BACON CAESAR SALAD 22

House caesar dressing, smoked chicken, crumbled bacon, manchego, cornbread crumb.

### WEEKLY SOUP 10

Made in house. Ask for this week's creation

## SWEETS

### HOUSE MADE PECAN PIE 9

A la mode +2.5

Served off the counter or from the oven

### CORNBREAD CAKE 12

Fluffy and moist cornbread cake, topped house made smoked vanilla icecream, bourbon maple, and crunchy cake crumbs.

## SIDES 6<sup>1/2</sup>

FRIES v | GARLIC OR CAJUN FRIES v +\$1<sup>1/2</sup>

TATER TOTS v | COLESLAW v | POUTINE +\$3

GARDEN GREENS GF/V

