

Dinner Menu

Summer 2025

Starters

HOUND'S PO' CHEESE ^V house-made pimento cheese, saltines	9
MAMA SUE'S PEPPER JELLY ^V cream cheese, ritz crackers	10
OLD BAY CHIPS housemade potato chips, green tomato remoulade	8
PORK RINDS hot, fresh, salty, spicy, + still cracklin' add po' cheese *4	12
BULGOGI TOTS korean style bbq beef, crispy tots, kimchi aioli, radish, cilantro, scallions	18
SMOKED CHICKEN WINGS pepper jelly-sweet chili glaze, benne, scallions, chiles	18

Bacon Flight

chef's selection of craft bacon,
produced in-house or
thoughtfully sourced from
skilled artisans

\$15



Bowls

HOUSE SALAD ^{GFV} ralf's lettuces, tomato, cucumber, carrot, onion, radish, sherry vinaigrette	9	sm lg
HOUND CAESAR hearts of romaine, bacon fat croutons, house-made caesar dressing	9	15
ICEBERG WEDGE ^{GF} grape tomatoes, shaved red onion, bleu cheese, chopped bacon, buttermilk dressing	10	17
STRAWBERRY SALAD ^{GF} baby spinach, crispy benton's ham, fresh mozzarella, almond granola, balsamic dressing	12	19
BACON FRIED RICE bacon, cabbage, soft egg, kimchi aioli, garlic-chile crunch, scallions	20	
~ bowl upgrades blackened or grilled: +chicken 6 +shrimp 8 +fresh catch mkt ~		

Pasta & Grains

SHELLFISH RAVIOLI	38
lobster ravioli, sauteed shrimp, langostino, chardonnay butter sauce, heirloom tomato-tarragon relish	
CHARLIE'S "CHICKEN + DUMPLINGS"	29
yakitori-style grilled chicken thighs, chicken + leek dumplings, green beans, garlic-vinegar sauce, spicy garlic-chile crunch	
SPRING PEA "FARROTTO"	28
farro, spring peas, asparagus, preserved tomatoes, mushroom conserva, parmesan, pea tendrils add blackened or grilled chicken { \$6 } or shrimp { \$8 }	

Principals

EMBER ROASTED HALF CHICKEN	34
low + slow joyce farms half chicken, mac n' cheese, collards, al white bbq sauce	
HOUND'S FAMOUS MEATLOAF	29
beef, pork, bacon, + chorizo grind, sweet chile tomato glaze, bacon braised collards, mashed yukon golds, bone gravy	
SHRIMP+GRITS ^{GF}	32
blackened gulf shrimp, andouille cream, heirloom grits, scallions	
HOUND'S FISH + CHIPS	28
chicken fried AL catfish, old bay chips, red cabbage slaw, green tomato remoulade, burnt lemon	

Butcher's Cuts

served with choice of sauce & one side: cowboy butter, chimichurri, demi glace, horseradish cream, pepper jelly-sweet chile sauce	
16 oz CAB RIBEYE* ^{GF}	54
12 oz CAB NY STRIP* ^{GF}	48
12 oz BERKSHIRE PORK CHOP* ^{GF}	36
BUTCHER'S CHOICE*	mkt
UPGRADES	
tobacco onions \$2	caramelized onions \$2
roasted mushrooms \$4	gulf shrimp \$8
	bleu cheese \$4

Really Good Burgers

BISON BURGER*	20
all-natural bison, roasted mushrooms, swiss cheese, tobacco onions, griddled bun, house-made steak sauce, hand-cut fries	
DOUBLE DOUBLE	18
double smashed beef patties, double american cheese, griddled onions, smoked bacon, shredduce, tomato, wickles, special sauce, griddled bun, hand-cut fries	

Sides

BAKED MAC N' CHEESE ^V	10
BACON FRIED RICE	10
HEIRLOOM GRITS ^{GFIV}	6
BACON BRAISED COLLARDS ^{GF}	6
GARLICKY GREEN BEANS ^{GFIV}	8
MASHED YUKON GOLDS ^{GFIV}	8
CHARRED ASPARAGUS ^{GFIV}	8

GF = GLUTEN FREE V = VEGETARIAN

chef / owner: robbie nicolaisen * sous chef: travis peterson * sous chef: dylan knight

*Consuming raw or undercooked food items,
may increase risk of food-borne illness*

**A 3% Culinary Fee will be assessed to all ticketed food items to assist in providing highly
competitive wages for procurement & the retainment of superior culinary talent.**