

Shareables

MAMA SUE'S PEPPER JELLY [✓] handed down family recipe, cream cheese, ritz crackers	10
HOUND'S PO' CHEESE [✓] house-made pimento cheese, saltines	9
PORK RINDS hot, fresh, salty, spicy, + still cracklin' <i>add po' cheese</i> *4	12
FAMOUS BACON FLIGHT chef's selection of craft bacon, produced in-house or thoughtfully sourced from skilled artisans	15
BAKED COLLARD GREEN DIP bacon braised collards, pimento cheese fonduta, smoked bacon, fried saltines	14
SMOKED CHICKEN WINGS pepper jelly-sweet chili glaze, radish, benne, scallions	18

Bowls

VENISON CHILI award winning recipe, jalapeño-cheddar cornbread crumble, fried saltines	14
HOUSE SALAD ^{GFV} ralf's lettuces, tomato, cucumber, carrot, onion, radish, sherry vinaigrette	9 15
HOUND CAESAR hearts of romaine, bacon fat croutons, house-made caesar	9 15
ICEBERG WEDGE ^{GF} grape tomatoes, shaved red onion, bleu cheese, chopped bacon, buttermilk dressing	10 17
SWEET+SOUR FRIED BRUSSELS gochujang dressing, fried peanuts, pickled onions, kimchi yum yum, benne	18

~ salad upgrades: blackened or grilled ~
all-natural chicken breast 8 | domestic wild-caught shrimp 9

Sociables  @auburnhound  TheHoundAuburn



Butcher's Cuts

served with choice of sauce & one side:
cowboy butter | chimichurri | house steak sauce
honey bourbon bbq sauce | horseradish cream
pepper jelly-sweet chile sauce | demi glace

16 oz CAB RIBEYE* ^{GF}	58
12 oz CAB NY STRIP* ^{GF}	48
12 oz BERKSHIRE PORK CHOP* ^{GF}	38
UPGRADES	
tobacco onions \$2 caramelized onions \$2 domestic shrimp \$8	
roasted mushrooms \$4 bleu cheese \$4	

Pasta + Grains

BAKED SHORT RIB GNOCCHI potato gnocchi, madeira braised short rib, "french onion" jus, gruyère gratin, griddled stinson's sourdough	30
CHARLIE'S "CHICKEN + DUMPLINGS" yakitori-style chicken thighs, chicken + leek dumplings, miso broth, stir-fried green beans, shiitakes, pickled radish, spicy chile crunch	28
BACON FRIED RICE* two brooks farm "missimati" rice, house & smoked bacon, ahi tuna shredded collards, soft egg, kimchi yum yum, garlic-chile crunch, scallions	32
"SPAGHETTI O's" anelli siciliana pasta, tomato gravy, nonna's meatballs, pecorino, cantanzaro herbs, griddled stinson's sourdough	28

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.
This fee is optional and can be removed upon request****

Principals

SHRIMP+GRITS ^{GF} blackened gulf shrimp, andouille cream, m ^c ewen + sons heirloom grits, scallions	29
WHISKEY BENT CHICKEN hickory-smoked, bourbon-brined half chicken, mac n' cheese, bacon braised collards, al white bbq sauce, texas toast, pickles	32
HOUND'S FAMOUS MEATLOAF beef, pork, bacon, + chorizo grind, sweet chile-tomato glaze, bacon braised collards, mashed yukon golds, bone gravy	30
SIR HARRY'S "BANGERS & MASH" rabbit + veal sausage, potato-parsnip puree, caramelized onion, mustard-thyme jus	28

Really Good Burgers

*all handhelds + burgers are accompanied by fries
substitute house or caesar salad for an additional \$2
gluten-free bun available by request*

DOUBLE DOUBLE double smashed beef patties, double american cheese, griddled onions, smoked bacon, shredduce, tomato, dill pickles, special sauce, griddled bun	20
BISON BURGER* all-natural bison, roasted mushrooms, swiss cheese, tobacco onions, griddled bun, house-made steak sauce	21
VEGGIE BURGER quinoa + red lentil "burger" blended w. black beans, shiitakes, beets, + parmesan, served on a griddled brioche bun w. shredduce, tomato, onions, dill pickles, + pesto aioli	18

Sides

BAKED MAC N' CHEESE [✓]	10
SWEET+SOUR FRIED BRUSSELS	12
BACON FRIED RICE	9
GARLICKY GREEN BEANS ^{GFIV}	8
MASHED YUKON GOLDS ^{GFIV}	8
BACON BRAISED COLLARDS ^{GF}	6

executive chef/owner: robbie nicolaisen | sous chefs: dylan knight, travis peterson