

Shareables

MAMA SUE'S PEPPER JELLY ^V handed down family recipe, cream cheese, ritz crackers	10
HOUND'S PO' CHEESE ^V 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	14
BAKED COLLARD GREEN DIP bacon braised collards, pimento cheese fonduta, fried saltines	12
SMOKED CHICKEN WINGS pepper jelly-sweet chili glaze, radish, benne, scallions	18
SWEET+SOUR FRIED BRUSSELS gochujang dressing, fried peanuts, pickled onions, kimchi yum yum, benne	16

Bowls

VENISON CHILI award winning recipe, jalapeño-cheddar cornbread crumble, fried saltines	12
HOUSE SALAD ^{GF,V} 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
BACON FRIED RICE house & smoked bacon, cabbage, soft egg, kimchi yum yum, garlic-chile crunch, scallions	18

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

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



Butcher's Cuts

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

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	gulf shrimp \$8
roasted mushrooms \$4	bleu cheese \$4	

Pasta + Grains

"SPAGHETTI O's" 26 anelli siciliana pasta, san marzano tomato gravy, bacon meatballs, cantanzaro herbs, pecorino, griddled stinson's sourdough
BAKED SHORT RIB GNOCCHI 28 potato gnocchi, madeira braised short rib, "french onion" jus, gruyère gratin
CHARLIE'S "CHICKEN + DUMPLINGS" 29 yakitori-style grilled chicken thighs, chicken + leek dumplings, miso broth, stir-fried green beans, shiitakes, pickled radish, toasted benne chile crunch

Sunday Supper

SMOKED PRIME RIB* ^{GF} 12oz 48 | 16oz 58
served w. *mashed yukons, garlicky green beans,*
& *charred onion pan jus*
Available Sunday evening only w. limited quantities

Principals

SHRIMP+GRITS ^{GF} blackened gulf shrimp, andouille cream, heirloom grits, scallions	29
MEXICAN ROADSIDE CHICKEN pollo asado style half chicken, mexican cowboy beans, pedro's salsa verde, charred lime, escabeche rojo, cilantro	32
HOUND'S FAMOUS MEATLOAF beef, pork, bacon, + chorizo grind, sweet chile-tomato glaze, bacon braised collards, mashed yukon golds, bone gravy	28

Really Good Burgers

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

BISON BURGER* all-natural bison, roasted mushrooms, swiss cheese, tobacco onions, griddled bun, house-made steak sauce	20
DOUBLE DOUBLE double smashed beef patties, double american cheese, griddled onions, smoked bacon, shredduce, tomato, wickles, special sauce, griddled bun	18
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 ^V	10
SWEET+SOUR FRIED BRUSSELS	8
BACON FRIED RICE	9
GARLICKY GREEN BEANS ^{GFIV}	8
MASHED YUKON GOLDS ^{GFIV}	8
BACON BRAISED COLLARDS ^{GF}	6

Sociables @auburnhound TheHoundAuburn

****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.****

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