

Lunch Menu

summer 2025



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

Tableshares

MAMA SUE'S PEPPER JELLY ^V jalapeño pepper jelly, cream cheese, ritz crackers	8
PO' CHEESE ^V house-made pimento cheese, saltines.	9
PORK RINDS hot, fresh, salty, spicy, + still cracklin', add po'cheese *4	12
BACON FLIGHT produced in-house or thoughtfully sourced from craft artisans	15
BULGOGI TOTS korean style bbq beef, crispy tots, kimchi aioli, radish, cilantro, scallions	18
BUTTERBEAN HUMMUS ^V goat cheese, evoo, griddled flatbread	14

Bowls

	sm lg
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 lemon-parmesan anchovy dressing	9 15
ICEBERG WEDGE ^{GF} grape tomatoes, shaved red onion, crumbled 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

~ BOWL UPGRADES | blackened or grilled: +chicken 6 +shrimp 8 ~

Plates

served w. house-cut fries, crispy tots, or choice of salad. substitute Udi's gluten free bun ^{\$1}

DOUBLE DOUBLE	18
smashed double beef patties, double american cheese, griddled onions, smoked bacon, shredduce, tomato, house pickles, special sauce, griddled bun	
BISON*	20
all-natural ground bison, roasted mushrooms, swiss cheese, tobacco onions, griddled bun, side of house-made steak sauce	
BEEF n' CHEDDAR	18
single beef patty, chopped smoked brisket, cherry pepper relish, wickles, aged yellow cheddar, chipotle mayo, tobacco onions, griddled bun	
HOT CHICK	20
all-natural chicken breast (grilled, blackened, fried, or nashville style), bacon, pepperjack, shredduce, tomato, shaved onion, chipotle aioli, buttermilk ranch, griddled bun	
CHICKEN SHAWARMA	19
greek style marinated & grilled chicken breast, "shawarma" spices, smoked provolone, shredduce, diced tomatoes, feta, shaved red onion, tzatziki sauce, griddled flatbread	
KOREAN FRIED CHICKEN	18
korean-style fried chicken breast, gochujang bbq sauce, marinated cucumbers, jalapeño, cilantro, pickled carrots, kimchi aioli, chile crunch, sesame seed bun	
B. T. A.	16
house bacon, smoked turkey, fresh avocado, green apple, brie cheese, honey dijon, griddled sourdough	
SHRIMP+GRITS ^{GF}	32
blackened gulf shrimp, andouille cream, heirloom grits, scallions	

*GF = GLUTEN FREE | V = VEGETARIAN *

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.