



S H A R E A B L E S (Great for 2 or More Guests)		BETWEEN BUNS (Choice of 1 Specialty Side)	
Brisket Dirty Fries Smoked brisket, seasoned fries, gouda, mozzarella, green onion, pickled red onion, pickled jalapeno, chipotle cream sauce	22	Whiskey 'N Rye Burger Brisket/short-rib blend, tomato jam, arugula, caramelized onion, cheddar, balsamic, brioche bun	22
Cast Iron Cornbread Jalapeno cornbread, salted honey butter Fried Pickles Buttermilk fried pickle chips, garlic remoulade	8	BBQ Beast Burger Elk/bison/wild-boar blend, bacon, cheddar cheese, beer-battered onion ring, BBQ sauce, brioche bun	26
Whiskey Wings (8) Jumbo chicken wings, jalapeno ranch, choice of 4 tossing sauces (BBQ, hot sauce, sweet chili, lemon pepper)	20	Smoked Brisket Sandwich 12-hour hickory smoked, arugula, creamed horseradish, charred lemon vinaigrette, French roll	22
Buffalo Cauliflower Battered fried cauliflower, Aleppo and cayenn pepper, buffalo sauce tossed, house blue chee		Whiskey Fried Chicken Sandwich Buttermilk/hot sauce marinated, romaine,	20
Loaded Mac & Cheese Tavatappi pasta, gouda, cheddar, mozzarella,	22	pickle chips, jalapeno ranch, sriracha aioli, brioche bun	
pickled jalapeno, caramelized onion, bacon, p. Add: pulled pork (+6) or smoked brisket (+8) Filet Mignon Tips Grilled filet mignon, garlic bread bites with	anko. 34	Carolina Pulled Pork Sandwich 2-hour hickory smoked, coleslaw, pickled red onion, spice rub, Carolina gold sauce, brioche bun	20
dip trio (Bloody Mary aioli, BBQ sauce, salsa) B I G S A L A D S		S P E C I A L T I E S (Choice of 2 Specialty Sides)	
(Entree Size Salads)Grilled Romaine Caesar GF Friendly Grilled romaine, croutons, parmesan crisp, lemon, anchovy vinaigrette dressing	20	Brisket Chili GF Friendly Smoked brisket, navy beans, cheddar, jalapend green onion, sour cream (jalapeno cornbread side only)	22 o,
Add: chicken (+6) or brisket (+8) Cobb Steak Salad GF	26	Smoked Brisket GF 12-hour hickory smoked, sliced, BBQ sauce	32
Hanger cut, romaine, bacon, hard boiled egg, tomato, charred corn, blue cheese, green goddess dressing		Baby Back Ribs (half/full rack) GF 34 Hickory smoked pork ribs, house spice rub, apple cider vinegar, BBQ sauce	·/42
Salt Roasted Beet Salad GF Mixed greens, smoked goat cheese, toasted spiced sliced almonds, green goddess dressing BREAKFAST	22	BBQ Sampler Trio GF Friendly Hickory smoked baby back 1/2-rack, 12-hour hickory smoked brisket, hickory smoked pulled pork tossed in Carolina Gold BBQ sauce	55
(Saturday/Sunday Only) Smoked Salmon Panzanella Sourdough, avocado, cherry tomato, pickled re	 24 ed	Smoked Spaghetti Squash GF Friendly 1-hour hickory smoked, tomato, garlic, shallots basil, spicy chili flake (garlic bread side only)	26 s,
onion, fried capers, charred lemon vinaigrette		SWEETS	
Fried Egg Sandwich Brioche bun, egg over easy, brown sugar pepp bacon, arugula, avocado, garlic smashed potat		Chocolate Chip Skillet Cookie McConnell's vanilla ice cream, caramel sauce	12
French Toast Fritters (3/5) Brioche, vanilla cinnamon custard, candied pecans, powdered sugar, banana brûlée, orange maple syrup	/20	Sweet Potato Maple Cheesecake Sweet potato, cream cheese, sour cream, cinnamon, graham cracker crust	10
Cali Benedict Poached eggs, tomato, avocado, English muff	24 in,	Baked Berry Tartlet Puff-pastry, raspberry sauce, almonds, McConnell's vanilla ice cream	12
smoked hollandaise, garlic smashed potatoes Home-Style Biscuits & Gravy	22	Classic Carrot Cake Walnuts, caramel sauce, whipped cream	10
Biscuit duo, sausage gravy, shredded brisket, scallions, served with two eggs over easy		Chocolate Chip Cookies (2)	4

(A la carte +5)

Coleslaw (GF) - BBQ Baked Beans (GF) - Three Cheese Mac - Seasoned Fries - Garlic Smashed Potatoes - Side Farm Salad (+1) Chipotle Mixed Veggies (GF) - Side Caesar Salad (+3) - Beer-Battered Rings (+3) - Elote Corn Quarters (GF)

