PIEROGIES © BROWN BUTTER, Caramelized onions, Sour Cream, Chives

FRIED ① CAULIFLOWER BEER-BATTERED, SPICY \$10 CHIPS & DIP © HOUSE-MADE FRENCH ONION DIP, WAFFLE CHIPS

BELLY CLAMS BREADED & DEEP-FRIED, MAC & CHEESE © GED WHITE CHEDDAR, YELLOW CHEDDAR, Parmigiano-reggiano,

WINGS BUFFALO OR SWEET BBQ, CARROTS, CELERY, BUTTERMILK-BLUE CHEESE

TOASTED BREADCRUMBS

PICKLED © MALT VINEGAR, PICKLING SPICES,

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\$5 DEVILED® PAPRIKA, PICKLES

\$8 SCOTCH BREADED DEEP-FRIED 6-MINUTE EGG, & HERBS

SANDWICHES

\$10 PORK ROLL, EGG & CHEESE WHITE AMERICAN CHEESE

\$12 BACK BACON HP SAUCE, BUTTERED **COUNTRY WHITE BREAD**

\$13 FRIED CATFISH CORNMEAL-CRUSTED. SLICED TOMATO & **VIDALA ONION, DUKE'S** MAYO, HOT PEPPER SPREAD, WHITE BREAD

\$14 CHICKEN THIGH BUTTERMILK BRINED & SOUTHERN BREADED. SHREDDED ICEBERG LETTUCE, SLICED PICKLES,

DUKE'S MAYO

\$14 CHEESESTEAK SLICED RIBEYE, CARAMELIZED ONIONS, CHEESE WHIZ

\$15 SALT BEEF HOUSE-CURED 7-DAY BRINE, HOT ENGLISH MUSTARD, RYE BAGEL

\$16 PORK RIB BONELESS ST. LOUIS DRY-RUBBED RIBS, SWEET KENTUCKY BBO SAUCE, PEPPER SLAW

\$18 OPEN-FACED **STEAK** THINLY SLICED STRIP STEAK, GARLIC HERB **BUTTER, TEXAS TOAST**

MUSHROOMS OR ONIONS

STREET CORN ① GRILLED, DRAWN BUTTER, SOUR CREAM, COTIJA CHEESE LIME, CILANTRO, SPICES

TURKEY LEG DEEP-FRIED, 6-SPICE

CHARGRILLED 100Z PRIME CHOP

BIRFERS

ALL BURGERS SERVED WITH BAG OF POTATO CHIPS

\$10 BLACK BEAN BURGER © 80Z PATTY, LETTUCE, TOMATO, RED ONION, TZATZIKI

\$13 SMITH BURGER 802 SMITH-BLEND PATTY, LETTUCE, TOMATO, RED ONION, DUKE'S MAYO

BURGER BURGER TWO 40Z SMITH-BLEND PATTIES, WHITE AMERICAN, SLICED PICKLES, RED ONION, SPECIAL BURGER SAUCE





NOM NOM BOWLS

MASH

\$15 PORK SCHNITZEL **BREADED & FRIED, PEPPER** CABBAGE, WHOLE GRAIN MUSTARD

\$15 MEATLOAF THICK-SLICED, BEEF GRAVY

\$16 SHEPHERD'S PIE GROUND LAMB, CARROTS, ONIONS, PEAS, GRAVY



\$13 CHICKEN SOUP PULLED WHOLE CHICKEN, HOUSE-MADE CHICKEN BROTH, ONIONS, CARROTS, CELERY

\$14 GOULASH GROUND BEEF, PEPPERS, ONIONS, TOMATO SAUCE

\$15 SWEDISH MEATBALLS PORK & BEEF MEATBALLS, LINGONBERRY GRAVY



\$14 CHILI & RICE TURKEY CHILI, BROWN RICE, SHREDDED CHEDDAR, SOUR CREAM & CHIVES

\$14 FALAFEL & **COUS COUS** ① HOUSE-MADE FALAFEL, ISRAELI COUS COUS WITH ALMONDS, DRIED CRANBERRIES & APRICOT, FRESH TZATZIKI

SHRIMP & GRITS CAJUN-DUSTED SHRIMP, CHEDDAR GRITS, Mushrooms, Bacon

\$10 TAVERN SALAD ① TOMATOES, CUCUMBERS, RED ONION, SHAVED GRANA PADANO, RED WINE VINEGAR, EXTRA VIRGIN OLIVE OIL

\$12 ICEBERG WEDGE BACON, PICKLED RED ONION **CROUTONS, BUTTERMILK-BLUE CHEESE DRESSING**

\$12 CHEF'S SALAD MIXED GREENS, HAM TURKEY, HARD-BOILED EGG, CHEDDAR, SWISS HOUSE-MADE RANCH

PLATTERS

\$12 BRICKWALL BREAKFAST BACON, SAUSAGE

BEEF STEW DICED CHUCK, POTATOES, CARROTS, CELERY, ONIONS, BUTTERED White Bread

\$16 NASHVILLE HOT CHICKEN Extra spicy! Southern BREADED CHICKEN THIGHS, WHITE BREAD,

PULLED WHOLE CHICKEN, GRAVY.

SLICED PICKLES

FISH & CHIPS BEER-BATTERED NORDIC COD, HOUSE-MADE STEAK FRIES, TARTAR SAUCE, LEMON WEDGE

NY STRIP STEAK
PAN-ROASTED 100Z
STEAK, THYME,
GARLIC, ONION RINGS











\$3 EGG NOODLES, ① COUS COUS. BROWN RICE. OR CHEDDAR GRITS \$4 SEASONAL TO **VEGETABLE** \$4 WHIPPED (V)

POTATOES

\$5 HOUSE-MADE (V) STEAK FRIES

\$5 HOUSE SALAD ① MIXED GREENS. TOMATO.

\$5 HOUSE-MADE (V) **ONION RINGS**

> \$6 CUP OF SOUP CHICKEN NOODLE