

STARTERS

SMOKED WINGS	\$10
with Celery and Choice of: <i>Lemon Pepper, Old Bay, Garlic Parm, Peach Bourbon BBQ, or Buffalo</i>	
COLLARD ARTICHOKE DIP	\$14
with Corn Tortillas	
SMOKED DEVEILED EGGS	\$7
Smoked Eggs, Cajun Seasoning	
PORK BELLY TOSTADA	\$13
Tostada, Pork Belly, Slaw, Pickled Onion, Cotija, Lime Crema	
CORN BREAD	\$6
Whipped Cinnamon Honey Butter	
FRIED GREEN TOMATOES	\$11
with Pimento Cheese and Cajun Ranch	
BROILED OYSTERS	\$18
Garlic butter, Lemon, Parmesean	
BRISKET BBQ NACHOS	\$17
House Potato Chips, Cheddar, Brisket, BBQ, Lettuce, Tomato, Pickled Onion, Lime Crema	
SUMMER CORN DIP	\$14
Sweet Corn, Cotija, Lime, with Corn Tortillas	
NASHVILLE TENDERS	\$11
Pickle-Brined, Breaded Fried Tenders, Nashville Sauce, with Pickles and Choice of <i>Ranch or Blue Cheese</i>	

SALADS & SANDWICHES

PO' BOY	\$19
<i>Fried Catfish, Shrimp, Chicken, or Green Tomatoes, Lettuce, Tomato, Remoulade, on a Philly Sub Roll. Served with Hand Cut Fries.</i>	
SMOKEHOUSE BURGER	\$22
Half Pound Burger, Brisket, Maddy's Mac, BBQ and Slaw, on a Brioche Roll. Served with Hand Cut Fries.	
COUNTRY COBB	\$12
Lettuce Blend, Smoked Egg, Blue Cheese, Cajun Candied Bacon, Onion, Honey Mustard Dressing	
BERRY SALAD	\$14
Lettuce Blend, Goat Cheese, Blueberries, Candied Pecans, Strawberry Citrus Vinaigrette	
OUR CAESAR	\$10
Romaine Heart, Parmesan, Corn Bread Crouton	

Add Protein: Grilled Salmon \$12, Fried green tomatoes \$5, Smoked Turkey \$6, Grilled or Fried Shrimp \$8, Grilled or Fried Chicken Tenders \$8, Brisket \$9,



MAIN COURSE

CATFISH PLATTER	\$28
<i>Blackened or Fried, catfish filets. Served with choice of two sides.</i>	
HERB CRUSTED CHICKEN	\$28
<i>Sous vide herb crusted chicken leg and thigh. Served with choice of two sides.</i>	
BBQ PORK RIBS	\$26
<i>4 bone slab of pork ribs smoked and braised, topped with peach bourbon bbq. Served with choice of two sides. Add 4 more bones +\$10</i>	
PESTO GRILLED CHICKEN	\$22
<i>Grilled chicken breast, tomato, mozzarella, pesto, balsamic. Served with choice of two sides.</i>	
MAPLE DIJON SALMON	\$30
<i>Grilled Salmon, cooked to your liking, topped with maple dijon. Served with choice of two sides.</i>	
PASTA PRIMAVERA	\$25
<i>House made fettuccine, asparagus, snow peas, heirloom tomatoes, collards, light lemon cream. Served with side house salad. Add grilled shrimp or chicken +8</i>	
SMOKED OXTAIL RISOTTO	\$35
<i>20 hour sous vide Oxtail with reduction over house risotto Served with one additional side.</i>	
MAC BOWL	\$20
<i>Maddy's Mac, BBQ, Corn Bread, Choice of: <i>Pork Belly, Brisket, or Fried green tomatoes.</i> Served with one additional side.</i>	

SIDES 6

SEASONAL VEGGIE	CANDIED YAMS
COLLARD GREENS	MADDY'S MAC
FRESH CUT FRIES	SIDE HOUSE SALAD
SWEET POTATO FRIES +2	SIDE CAESAR +1
RISOTTO DU JOUR +2	SIDE BERRY SALAD+2

DINNER MENU

Ask your server about Vegetarian and Gluten Friendly options.