

## starters

### DEEP FRIED CHEESE CURDS

Fried til golden and served with sriracha aioli. -13

### MEMPHIS STYLE NACHOS

Blue corn tortilla chips topped with pulled pork, red onion, jalapeños, black beans, mixed cheeses and cilantro. Finished with BBQ sauce to top it off. -13

## bread and buns

SERVED WITH FRIES OR COLESLAW

### ANDOUILLE ON A HOAGIE

Charbroiled andouille sausage with peppers, onions and finished with a mustard sauce. -13

### KNACKWURST

Grilled knackwurst sausage on a pretzel bun topped with sourkraut and chipotle drizzle. -13

have both for just ~19

### GREEK PITA TACOS

Two pitas stuffed full with chicken, tomatoes, red onion, Kalamato olives, cucumber and feta. Topped off with a greek yogourt sauce. -14

### PULLED PORK GRILLED CHEESE

Cheddar, Gouda, BBQ sauce, bacon and pulled pork smothering grilled brioche bread. -14

### PULLED PORK GOAT CHEESE QUESADILLA

A mound of pulled pork, BBQ sauce, goat cheese and caramelized onions packed in a flour tortilla. -15

### BLACKENED TILAPIA

Cajun breaded tilapia broasted and served on a hoagie with lettuce, tomato, pickle and a cajun tartar sauce. -15

### SMOKIN BBQ BURGER

Our house made burger patty with BBQ sauce, bacon and onion strings. -15

## the greens

### TOMATO MOZZARELLA SALAD

Crisp romaine with tomato wedges, grape tomatoes, thin sliced red onions, diced fresh mozzarella and topped with croutons. Drizzled with olive oil and balsamic glaze. Served with a side of honey dijon dressing. -15

### STEAK CAESAR SALAD

Fresh romaine mixed in caesar dressing and stacked high with grilled steak, Kalamata olives, walnuts, fried onion strings and drizzled with balsamic. -17