



## APPETIZERS

### BBQ BRISKET NACHOS | \$14

*Chimichuri black beans, charred onions, pico de gallo, avocado crema, and queso fresco*

### ROASTED GARLIC TOAST | \$11

*Mozzarella and tomato salad, and whipped ricotta-basil balsamic dressing*

### HERITAGE PORK BELLY | \$13

*Smoked Gala apple butter, wild berry jam, and watercress salad*

### AHI TUNA POKE\* | \$16

*Avocado, soy sesame dressing, charred ginger pineapple, seasonal fruit, toasted nori puffed brown rice, and tobiko sesame wasabi mayo*

### GEORGIA SHRIMP | \$16

*Spiced creamed corn polenta, poblano pepper relish, and bacon butter*

### MAPLE-GLAZED SPOONBREAD | \$10

*Savory cornbread, local toasted corn, topped with a maple glaze*

### GEORGIA PEANUT BUTTER CHICKEN WINGS | \$13

*Thai satay sauce served on the side*

## SALADS

### BABY ICEBERG SALAD | \$11

*Home style buttermilk Ranch, hickory smoked bacon, heirloom tomatoes, and Point Reyes blue cheese*

### BABY ROMAINE SALAD | \$10

*Blistered stone fruit, crumbled Feta, bourbon spiced pecans, and old fashioned vinaigrette*

## FLATBREADS

### TEXAS RANCHERO | \$15

*Carne asada, pickled red onions, avocado, cilantro, jalapeños, queso fresco, and chimichurri*

### BBQ PULLED PORK | \$15

*Crispy shallots, hot honey drizzle, mozzarella, and grilled poblano peppers*

### DUCK PROSCIUTTO | \$21

*Sliced green apples, point reyes blue cheese, baby arugula, caramelized onions, and balsamic dressing*

### CLASSICO | \$13

*Fresh basil, mozzarella, and classico sauce*

\*These items are served raw or undercooked, or contain or may contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

## BURGERS & HANDHELDS

*All Burgers and Handhelds served with seasoned fries*

### SWEET T DUCK BURGER | \$17

*A seasoned 8oz beef brisket, short rib patty, topped with duck confit, jalapeño jack cheese, butter lettuce, orange chutney mayo on a brioche bun*

### SOUTHERN BURGER\* | \$16

*A seasoned 8oz beef brisket, short rib patty, hickory smoked bacon, fried egg, wild berry jam, cheddar, butter lettuce, local tomatoes, grilled onions, and spicy mayo*

### SOUTHERN CHICKEN SANDWICH | \$13

*Pepper jack cheese, coleslaw, pickled onions, and Ranch dressing*

### "BELT"\* | \$16

*Thick cut hickory smoked pork belly, fried egg, butter leaf lettuce, pickled fried green tomato, and spicy pepper mayo*

### DIRTY SOUTH CUBANO | \$13

*Smoked pulled pork, smoked ham, Swiss cheese, pickles, Carolina style BBQ sauce, and dijon mustard*



## ENTRÉES

### CAST IRON FLANK STEAK\* | \$26

*Wood grilled flank steak, grilled wild onions, charred heirloom tomatoes, herb roasted marble potatoes, and chimichurri*

### CAROLINA STYLE BBQ CHICKEN | \$21

*Wood grilled half-chicken, country loaded mash, house coleslaw, and Carolina BBQ sauce*

### PAN SEARED ROASTED SNAPPER | \$32

*Whole fish served with romesco sauce, charred lemon, and house breaded zucchini fries*

### THE PIG TRIO | \$34

*Served family-style with crispy pork belly, smoked pulled pork shoulder, charred pork tenderloin and Gala apple skewers. Served with sides of black eyed peas, dirty black rice, smoked Georgia apple butter, and our 3 house made BBQ sauces*

## DESSERTS

### BOURBON APPLE BREAD PUDDING | \$9

*White chocolate chips and spiced crème anglaise*

### PB&J TART | \$9

*Peanut butter mousse, wild berries, and strawberry ice cream*

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