



APPETIZERS

BBQ BRISKET NACHOS | \$14

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

SMOKED MOZZARELLA & TOMATO BRUSCHETTA | \$11

Mozzarella and tomato salad, with 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

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

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

*These items are served raw or undercooked, or contain or may contain raw or undercooked 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 leaf lettuce, and 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 leaf 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 CATCH OF THE DAY | \$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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