



SHAREABLES

THE ORIGINAL MOONSHINE CORN DOG SHRIMP®	12
honey mustard, blueberry swirl	
PRETZELS & PIMENTO	10
hot pretzel sticks, whipped pimento	
CRISPY CALAMARI	12
arugula salad, remoulade	
PANKO FRIED PICKLE SPEARS	10
ranch dressing, charred lemon	
STREET CORN QUESO	10
queso fresco, pico de gallo, bacon, tortilla chips	
BRISKET BURNT ENDS QUESADILLA	15
guacamole, cilantro crema, pico de gallo, pickled jalapeños	
CATHEAD BISCUITS	10
honey butter, house preserves	
HOUSE DEVILED EGGS	9
HONEY HOT WINGS	12
SKILLET BUFFALO MEATBALLS	14
stone ground grits, herb marinara, parmesan	
FRIED GREEN TOMATOES	12
smoked shrimp, tomatillo aioli, pimento	
CRISPY BRUSSELS SPROUTS	10
hot honey, queso fresco	
ROASTED GARLIC BULBS	10
toasted baguette, goat cheese spread, marinated peppers	
SEASONAL SOUP	cup 5 / bowl 7

GREENS

CORNFLAKE FRIED CHICKEN SALAD	18
avocado, bacon, cheddar, tomato, honey mustard	
ICEBERG WEDGE	13
bacon, tomato, blue cheese, candied pecans, ranch	
BLACK & BLUE STEAK SALAD*	21
6 oz sirloin, spinach, blueberries, pear, pickled onions, goat cheese, balsamic vinaigrette	
GRILLED ROMAINE	13
parmesan dressing, grit croutons, boiled egg, tomato, charred lemon	
HARVEST BOWL	14
brussels sprouts, rainbow carrot, beets, kale, arugula, corn, blueberries, almonds, goat cheese, balsamic vinaigrette	

add shrimp +8, chicken +6 or salmon +10

SIDES

HOUSE FRIES	5
SWEET POTATO TOTS tomatillo aioli	5
BAKED MACARONI pimento cheese, bacon gratin	6
YUKON MASHERS	6
STONE GROUND GRITS	6
GREEN BEANS with bacon	6
SIDE SALAD	6

ENTRÉES

BLACKENED CATFISH	22
crawfish tails, hot sauce, pecan meunière, stone ground grits	
CREOLE SHRIMP & GRITS	24
creole sauce, tasso ham, toasted baguette	
HORSERADISH CRUSTED SALMON*	25
lemon dill butter sauce, brussels sprouts	
SEARED RAINBOW TROUT	22
cornbread stuffing, chile sage butter, green beans with bacon	
CHICKEN & WAFFLES	20
lemon butter, maple syrup, chipotle cream gravy	
PAN-FRIED CHICKEN ALMONDINE	18
artichokes, lemon cream, yukon mashers	
GRILLED BROCCOLI CROWN	18
romesco, peanut aioli, queso fresco, chopped peanuts	
GREEN CHILE MACARONI	18
roasted chicken, corn bisque, bacon gratin	
CENTER CUT PORK CHOP*	23
bourbon cherry chutney, herb salad, demi-glace, yukon mashers	
ST LOUIS PORK RIBS	25
dr. pepper bbq, tobacco onions, yukon mashers	
CHICKEN FRIED STEAK	20
chipotle cream gravy, yukon mashers	
BUFFALO SALISBURY STEAK*	20
mushroom gravy, yukon mashers	
JALAPEÑO HANGER STEAK*	28
salsa verde, demi-glace, yukon mashers	
NEW YORK STRIP*	38
cowboy dry rub, blue cheese butter, demi-glace, yukon mashers, brussels sprouts	

SANDWICHES

HOSS' HOT CHICKEN	15
honey hot sauce, kale slaw, house mayo, pickle	
BACKYARD CHICKEN	15
pepper jack, avocado, tomato, poblano, bbq, house mayo	
CLASSIC CHEESEBURGER*	16
double patty, American cheese, pickles, caramelized onions, house mayo	
SUNDAY HOUSE CLUB	15
turkey, ham, bacon, pimento cheese, red onion, house mayo, lettuce, tomato	
MEATLOAF SANDWICH*	16
tomato marmalade, bacon, tobacco onions, lettuce, pickles, house mayo	
BEYOND VEGGIE BURGER	15
red onion, lettuce, tomato, pickles, house mayo, seeded wheat bun	

SWEETS

BANANA CREAM PUDDING	11
vanilla wafer, butterscotch	
PEANUT BUTTER MOUSSE PIE	12
oreo crust	
BREAD PUDDING	11
vanilla bean ice cream, whiskey caramel	
ICEBOX COCONUT LIME PIE	12
raspberry sauce	
CHOCOLATE ESPRESSO BROWNIE	12
chocolate ganache, pecan, salted caramel ice cream	