

# DINNER

4pm-11pm Daily

## SMALL BITES

**Smoked Trout** on brioche with fennel and dill 15

**Oysters** champagne mignonette and house cocktail sauce (half dozen/dozen) 18/34

**Crab & Phyllo Puff Pastry** filled with succulent, jumbo lump crab, leeks and cream sauce 15

**Smoked BBQ Platter** our small bites portion, beef brisket, pork shoulder, dry rub BBQ ribs, and house jerk chicken, with carolina BBQ sauce and jerk sauce 16

**Meat Boulettes** beef, pork, veal, braised with mozzarella, basil, and spicy arrabbiata sauce 10

**Sweet Buttermilk Cornbread** with sweet corn served with serrano honey butter 7

## GARDEN

**Little Gem Salad** parmesan, lemon zest, yellow beets and watermelon radish with house green goddess dressing 12

**Dino Kale Salad** cornbread croutons, shredded parm, lemon zest, creamy garlic dressing 13

**Jerk Chicken Cobb Salad** duck egg, bacon, crumbled bleu cheese, avocado, heirloom tomato, ranch dressing 16

**Wedge Salad** smoked bacon, heirloom tomatoes, avocado, crumbled bleu cheese, bleu cheese dressing 12

**Beet Burger** house-blended roasted purple beets, black beans, brown rice, lettuce and beefsteak tomato, 7-seed bun, with fennel apple slaw, housemade rhubarb ketchup 17

• Pairs with 2014 Domaine de la Renardière, Ploussard Arbois Pupillon- Jura, France (coravin)

## FLATBREADS

**Quattro Formaggio** mozzarella, parmesan, ricotta, bleu cheese, tomato sauce, roasted garlic 16

**Bianco Pizza** fingerling potatoes, Nueske's bacon, fennel pollen, parmesan, mozzarella, truffle oil 18

**House BBQ Chicken** Mary's organic chicken, smoked mozzarella, onions, cilantro 15

**Roasted Kabocha Squash** slightly spicy turkey sausage, pesto, mozzarella, bell pepper, fresh sage 16

## BEVERAGES

**Soda / Juice** 3.99

**Peach Iced Tea** (unsweetened) 3.99

**Frozen Sweet Peach Tea** 4

**Horchata** unique frozen drink, dairy 4

**Milk** (whole, chocolate, soy vanilla) 3.99

**Coffee/Decaf** 3.99

## DESSERTS

**Cookies & Milk** nine homemade chocolate chip cookies with whole, chocolate and soy vanilla milk 8

**Beignets** homemade beignets served with fresh-made, seasonal fruit compotes 9

**Bourbon Bread Pudding** topped with fresh whipped crème and caramel rum sauce 9

**Seasonal Dessert** (ask server for seasonal dessert special) price varies



18% Service fee will be added to parties of 8 or more / Let us know in advance if splitting checks, maximum 3 split checks per table.

\* We are committed to using only the best ingredients available to us and take pride in our creative efforts to impress you with new menu items that may at times replace an item currently listed.

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## LAND

**Jerk Spiced Chicken** Mary's organic chicken, grilled and roasted in housemade jerk spices and served with a jumbo biscuit and whipped serrano honey butter 19

• Pairs with 2011 Génot-Boulangier, Pinot Noir 1er Cru 'Mercrey-Sazenay' – Côte Chalonnais, France

**Soul Home Fried Chicken** Mary's organic chicken in special herbs and spices, served with BBQ and Buffalo sauces, jumbo biscuit and whipped serrano honey butter 19

• Pairs with 2014 Kunin, Chenin Blanc, 'Jurassic Park Vineyard', Santa Ynez Valley- California

**House Ground Short Rib-Brisket Burger** on toasted brioche with housemade sweet rhubarb ketchup, and horseradish, butterchip pickles, tomato, lettuce and red onion 17

• Pairs with 2015 Matthieu Barret, Syrah 'Petit Ours Brun', Côtes du Rhône, France

**Soul Sliders** 3 ground beef brisket & short rib sliders, salt & pepper brioche, goat's milk brie, bacon plum jam 17

• Pairs with MV Sean Thackrey, P. Noir |Grenache| Mourvèdre Blend XXV Old Vines, California

**Smoked BBQ Platter** our entrée portion, beef brisket, pork shoulder, dry-rub BBQ ribs and house jerk chicken, with Carolina BBQ sauce and jerk sauce 22

• Pairs with 2013 Favia Plenty of Room, Mourvèdre, Amador County, California

**Pan Seared Hanger Steak** lean cut with cooked tomatoes, chives, garlic pea puree, served with Carolina BBQ sauce 24

• Pairs with 2001 Domaine Le Colombier, Grenache | Mourvèdre 'Vieilles Vignes', Vacqueyras-Rhône

**Deep Dish Pot Pie** flakey homemade crust with choice of Mary's organic chicken or house smoked brisket 15

• Chicken pairs with 2014 Domaine Les Héritiers du Comte Lafon, Chardonnay Mâcon-Uchizy- France

• Brisket pairs with 2013 Milziade Antano, Sangiovese|Sagrantino|Merlot Rosso, Montefalco – Italy

**Ribeye & Lobster Tail** choice ribeye, brandy cream, mashed potato, succulent lobster tail 38

• Pairs with 2014 Anthill Farms, Pinot Noir, Sonoma Coast - California



## SEA

**Fried Catfish & Chips** lightly fried Mississippi catfish fillets, truffle fries, with remoulade 22

• Pairs with 2014 Sineann, Grüner Veltliner, Columbia Gorge - Washington

**Wild Halibut** line-caught halibut, black-eyed pea succotash, cauliflower purée 24

• Pairs with 2009 Red Hook Winery, Chardonnay Macari Vineyard 'SK' RSV, New York

**Wild Salmon Filet** line-caught salmon with citrus glaze, parsnip purée and gremolata 21

• Pairs with 2011 Génot-Boulangier, Pinot Noir 1er Cru 'Mercrey-Sazenay' – Côte Chalonnais, France

## SIDES

**Cast Iron Mac-n-Cheese** creamy sauce of smoked gouda, mozzarella, aged cheddar, crispy bacon 9

**Fire Roasted Broccolini** lemon zest, pine nuts and aleppo chili 8

**Burnt Sweet Potato** heirloom tomatoes, chives, cotija crumble 7

**Slow Braised Greens** smoked turkey hock, Dino kale, collard greens, onion, dandelion, chili flakes 7

**Black-Eyed Pea Succotash** fire-roasted corn, onion, green and red bell peppers 4

**Garlic Mashed Potatoes** 5

**Fingerling Potatoes** roasted or fried 7

