BLOODY MARY  
house-made mix, vodka, classic accoutrement 9

BAYOU MARY  
chile-infused whiskey, spicy mix, cajun rim, pickled jalapeño, pickled okra, spicy pickle 11

CLASSIC MIMOSA  
orange juice, sparkling champagne 8

GATSBY MIMOSA  
st. germaine, grapefruit liqueur, sparkling champagne 10

THE BEE’S KNEES  
bombay sapphire east, lemon juice, honey syrup 11

LIQUID BREAKFAST  
shot of southern comfort & butterscotch schnapps, shot of fresh-squeezed orange juice, smoked bacon 8

HOUND DOG  
tito’s handmade vodka, ruby red grapefruit, smoked sea salt 11

ICED COLD JOE  
cold brew coffee, tito’s handmade vodka, smoked hazelnut, creme de cacao, cream 12

BANANA FRITTERS  
crispy light fritters, peanut butter anglaise 8

CHEDDAR BISCUITS & GRAVY  
jalapeño-cheddar biscuits, spicy chorizo gravy 9  
add two fried eggs 4

CHEDDAR CORNBREAD MUFFINS  
chive butter, jalapeño jam, tabasco-honey 8

CHEESY “HUSHPUDDIES”  
stone-ground grits fritters, beer blanc, jalapeño jam 10

JUMBO SMOKED CHICKEN WINGS  
bbq drizzle, buttermilk-chive dressing 15

SMOKED CHICKEN NUGGETS  
country-fried smoked chicken bites; spicy tiger bbq, barbecue ranch, ‘bama white bbq, carolina gold 11

CHARRED BITS & GRITS  
burnt ends, hand-cranked sausage, bourbon-candied bacon, pickled jalapeños, cheddar cheese grits, barbecue butter 15

AVOCADO OMELET  
seared spinach, fontina, hollandaise, avocado, breakfast potatoes, toasted farm bread 13

WAKE & BACON OMELET  
bacon, mushrooms, jalapeño sofrito, tillamook cheddar, hollandaise, breakfast potatoes, toasted farm bread 14

BRISKET ‘N’ EGGS*  
smoked beef brisket, two eggs, hollandaise, breakfast potatoes, toasted farm bread 16

BURNT END BENNY*  
two poached eggs, burnt ends, hollandaise, jalapeño-cheddar biscuit, breakfast potatoes 16

SMOKED SALMON AVOCADO BENNY*  
crispy smoked salmon, avocado, wolferman’s english muffin, poached eggs, hollandaise, breakfast potatoes 15

BARBACOA BRUNCH BURRITO  
burnt ends, crispy potato, scrambled eggs, cheddar, green chile ranchera, avocado, pico 14

BLACKBERRY BUTTERMILK WAFFLE  
crispy belgian waffle, candied bacon, sea salt butter, homemade blackberry syrup 14

HOT CHICKEN WAFFLE SANDWICH*  
crispy nashville chicken, tabasco honey waffle, smoked bacon, fried egg, maple syrup drizzle, breakfast potatoes 14

WARNING: THESE ITEMS CONTAIN NO MEAT!

*This item may be raw or uncooked. Please note that some food items we prepare may contain nuts or trace amounts of nuts.
SMOKED MEATS

NICE FIXIN’S

BBQ PIT BEANS 4 / 7

POTATO SALAD 4 / 7

CREAMY CABBAGE SLAW 4 / 7

SPICY PURPLE SLAW 4 / 7

BACON-BROCCOLI SLAW 4 / 7

CRISPY STUFF

FRENCH FRIES 5 / 8

SWEET POTATO FRIES 5 / 8

CRISPY JO-JO POTATOES 5 / 8

BEER-BATTERED PICKLES 7 / 10

ONION RINGS 7 / 10

SUPER STUFF

JALAPEÑO CHEESY-CORN BAKE 6

CHARRED COWBOY CAULIFLOWER 8

“PIG-TAIL” MAC N’ CHEESE 8

add burnt ends +4

SMOKEHOUSE SALAD

smoked turkey, pork belly “bacon”, smoked gouda, egg, avocado, grape tomatoes, crispy onion straws, fresh greens, bbq ranch dressing 15

SUPERFOOD SALMON SALAD*

pan-seared organic salmon, avocado, kale, quinoa, red cabbage, broccoli, pickled red onion, fuji apple, sun-dried cranberries, toasted walnuts, lemon vinaigrette 19

FARMHOUSE GREENS

AVOCADO SALAD

avocado, kale, quinoa, red cabbage, pickled red onion, broccoli, fuji apple, sun-dried cranberries, toasted walnuts, lemon vinaigrette 10

COUNTRY CRUNCH SALAD

crispy country ham, tillamook cheddar, napa cabbage, kale, iceberg, cauliflower, spiced pecans, charred peach vinaigrette 9 / 13

SIGNATURE TRAYS

served with pickles, toast & TWO mini nice fixin’s

PICK 2 MEATS 20 // PICK 3 MEATS 26

choice of pulled pork butt, hand-cranked sausage, turkey breast, smoked pit ham, black angus brisket, naked burnt ends or smoked vegan jackfruit

THE HOLY TRINITY
	hree rib bones, black angus brisket, burnt ends 30

NAKED BURNT ENDS

3/4-lb. jumbo serving of KC’s claim to fame 26

THE WHOMP! PLATTER

serves 2–3 people

burnt ends, half slab ribs, pulled pork butt, pit ham, brisket, turkey breast & hand cranked sausage; served with bucket of fries, jar o’ pickles & two junior nice fixin’s 65

THE WHOMP! PLATTER

serves 2–3 people

burnt ends, half slab ribs, pulled pork butt, pit ham, brisket, turkey breast & hand cranked sausage; served with bucket of fries, jar o’ pickles & two junior nice fixin’s 65

FISH & FOWL

CAMPFIRE SALMON

organic wood-fired salmon, charred cowboy cauliflower, crispy garlic, shaved manchego, beer blanc, chile drizzle 22

SOUTHERN FRIED CHICKEN (SUNDAYS ONLY)

so good, we only serve it once a week, sundays from noon ‘til out—and when it’s out, it’s out. served with whipped potatoes, pan gravy, slaw, jalapeño-cheddar biscuit & tabasco-honey half bird 18 // whole bird 34

SANDWICHES

PICKLED PIG

pulled pork butt, creamy slaw, deep-fried hot pickles, farm-to-market egg bun 11

BURNT HEAVEN

smoked burnt ends, smoked sausage, fried jalapeños, chipotle bbq mayo, creamy slaw, egg bun 15

THE JACKKNIFE

choice of smoked jackfruit or smoked turkey; melted provolone, sliced avocado, fried jalapeños, egg bun 12

CBGB BURGER*

house-ground smoked brisket, smoked gouda schmear, smoked bacon, caramelized onion, duke’s mayo, egg bun 15

add a fried egg +2

SCRATCH DESSERTS

WARM PEACH BREAD PUDDING

caramelized peaches, brown butter caramel, almond brittle, vanilla bean ice cream 9

CARAMELIZED BANANA PARFAIT

banana custard, nilla wafers, macadamia nuts 7