**RISE 'N' SHINE COCKTAILS**

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

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

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

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

**CLASSIC MIMOSA**
orange juice, sparkling champagne  

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

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

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

**A.M. SNACKS**

- **BANANA FRITTERS**
crispy light fritters, peanut butter anglaise  

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

- **CORNBREAD MUFFINS**
four cheddar muffins, chive butter, jalapeño jam, tabasco-honey  

- **CHEESY “HUSHPUPPIES”**
stone-ground grits fritters, beer blanc, jalapeño jam  

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

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

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

**SIDES**

- **TWO FRIED EGGS** 4  
- **DOUBLE-SMOKE BACON** 5  
- **CB BRUNCH POTATOES** 5  
- **CHEDDAR BISCUITS & JALAPEÑO JAM** 5  

**BRUNCH FIXIN’S**

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

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

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

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

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

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

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

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

**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.*
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

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

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

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

THE WHOLE HOG
three rib bones, pulled pork, hand-cranked sausage 23

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

SMOKED RIBS half slab 24 / full slab 34

3 RIBS & 3 WINGS COMBO 24

MEAT 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 WHOMP! PLATTER
serves 2–3 people
burnt ends, half slab ribs, pulled pork butt, pit ham, black angus brisket, turkey breast & hand cranked sausage; served with bucket of fries, jar o’ pickles & two junior nice fixin’s 65

FROM OUR GRILL
CAMPFIRE SALMON
pan-seared organic salmon, charred cowboy cauliflower, crispy garlic, shaved manchego, beer blanc, chile drizzle 22

NICE FIXIN’S
mini / junior

BBQ PIT BEANS 4 / 7

POLENTA SALAD 4 / 7

CREAMY CABBAGE SLAW 4 / 7

SPICY PURPLE SLAW 4 / 7

BACON-BROCCOLI SLAW 4 / 7

CRISPY STUFF
junior / jumbo

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

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 15
add a fried egg +2

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

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