

Restaurant Week

LUNCH | 35

FIRST

KAHLUA PIG ROLLS

PULLED PORK, PICKLED CABBAGE, SCALLIONS,
CHEDDAR, TOASTED SESAME SEEDS IN A WONTON

ANCHO CAESAR SALAD*

ROMAINE LETTUCE, ANCHO CAESAR DRESSING,
GARLIC CROUTONS, PARMESAN CHEESE

SECOND

BRISKET POUTINE

HAND-CUT FRIES, SMOKED BRISKET, BROWN BUTTER GRAVY,
MELTED CHEESE CURDS, GREEN ONIONS, SESAME SEEDS

THE EPIC SMOKEHOUSE BURGER*

BLEND OF GROUND PORK AND BEEF PATTY, SMOKED GOUDA CHEESE,
BACON, APPLE WINE BBQ SAUCE, HAND-CUT FRIES

EPIC CHICKEN SALAD

GRILLED CHICKEN, ROMAINE, BLACK BEANS, ROASTED CORN, JACK CHEESE,
PICO, SRIRACHA RANCH SERVED IN A TORTILLA BOWL FINISHED WITH CHIPOTLE MAYO

PULLED PORK PLATTER

SLOW SMOKED PULLED PORK, TOBACCO ONIONS, HAND CUT FRIES, CAROLINA SLAW
ADD BRIOCHE BUN 2.00

THIRD

KEY LIME PIE

GRAHAM CRUST, WHIPPED CREAM

CREME BRULEE

FRESH FRUIT

WINE SPECIALS | 10

RAEBURN CHARDONNAY , SONOMA

NOTES OF CITRUS, GREEN APPLE, BALANCED OAK.

BENVOLIO TUSCAN RED BLEND, IT

FRUITY NOTES WITH A TOUCH OF OAK. BLEND OF CABERNET SAUVIGNON, MERLOT AND SANGIOVESE