

SHARABLES

FRIED GREEN TOMATOES (V) \$15 Fried green tomatoes layered with kale slaw, served w/ pickled okra & remoulade

CHARRED BBQ OKRA (V/GF) \$13 Cast iron charred, BBQ rub, served w/ lemon aioli

CORN STICKS (V) \$13 Made to order sweet combread, w/ honey butter

DEVILED EGGS (V) **\$13** Green chili deviled eggs, tortilla crisp

COWBOY CAVIAR (VEGAN) \$12 Black-eyed peas, cilantro, onion, tomatoes, jalapeño, served w/ house-cut corn chips

GREENS

CAESAR SALAD (GF W/O CROUTONS) \$10 Romaine, parmesan, cracked pepper, house Caesar dressing, house-made croutons

HOUSE SALAD (V) \$12 Romaine, tomato, onion, fresh dill, fried garlic, house ranch

HEIRLOOM TOMATO SALAD (V / GF) \$13 Queso fresco, cilantro, onion, honey-bourbon vinaigrette

ENTREES

POT ROAST MAC & CHEESE **\$23** Braised short-rib, white cheddar cavatappi mac & cheese, crispy onion, veal demi-glace

VEGETABLE SUCCOTASH (VEGAN / GF) \$16 Squash, corn, black-eyed peas, okra, onion, tomato

INDIAN TACO \$15 House-made fry bread, black-eyed peas, ground beef, lettuce, cheese, tomato, onion, sour cream

DESSERTS

EVERY SHOW DESERVES AN ENCORE! ASK YOUR SERVER FOR OUR DAILY DESSERT SELECTION SPRING 2025

Executive Chef: Za **Chef de Cuisine:** Ti

Zach Hutton Tim Scarberry

SANDWICHES all served w/ fries

BURGER BASKET * **\$15** Short-rib smash burger, grilled onions, American cheese, mayo, pickles

FRIED CHICKEN SANDWICH \$15 Hand-battered & seasoned chicken breast, aioli, house pickles

PULLED PORK SANDWICH \$15 Slow roasted & seasoned pork butt, bourbon BBQ sauce, coleslaw

SIDES

HAND-CUT FRIES (GF) BLACK-EYED PEAS (GF) BACON GREEN BEANS (GF) MASHED POTATOES (GF) MAC & CHEESE

PLEASE ALERT YOUR SERVER ABOUT ANY SERIOUS ALLERGIES WE SHOULD BE MADE AWARE OF.

Menu items may contain or come into contact with wheat, eggs, nuts, and milk.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.