NOVEMBER 6 & 7, 2026

STARTERS

SOUTHERN-STYLE WHITE CHEDDAR & POBLANO SOUP
a rich, creamy blend of fire-roasted poblanos & green chiles with crushed tomatillos, sautéed shallots & jalapeños, finished with smooth white cheddar cheese for a smoky, savory soup with a gentle Southern kick

CHEDDAR & GARLIC BUTTERMILK BISCUITS
baked fresh in-house & brushed with melted butter whipped maple-bacon butter on the side

MAIN

SMOKEHOUSE PRIME BEEF BRISKET GF/DF
slow smoked in-house with hardwoods served with house bbq sauce

SIDES

CHEESY ROASTED-GARLIC CORN GF
sweet corn tossed in a creamy blend of roasted garlic, parmesan & cream cheese, finished with fresh green onion

MAPLE MASHED SWEET POTATO GF
sweet potatoes mashed smooth with butter & a touch of maple syrup

SWEETS

SMOKED CHOCOLATE BROWNIE À LA MODE
a warm, decadent chocolate brownie baked in its own ramekin, topped with salted caramel, a touch of smoky richness & flaky sea salt crowned with a scoop of vanilla bean ice cream

$52

includes soft drinks, house brewed iced tea & coffee service
tax & gratuity not included

No substitutions.
Ask your server about menu items that are cooked to order.
Consuming undercooked meat or eggs may increase your risk of foodborne illness.

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