





Each meal comes with 2 sides

Grass-fed beef burger- Our own 1/3 lb. patty cooked over our hardwood fire, topped with tomato and local, organic greens on a locally made bun. \$16

Double patty \$18 add cheddar cheese \$.50

Add the works- cheddar cheese, local apple-wood smoked bacon, garlic aioli, local pickles and red onions \$18 double patty \$21

Beer brined half chicken* - local chicken, brined overnight with our own beer, slow smoked in farm harvested hardwood \$17

Smoked pork ribs* - locally raised pork ribs, slow smoked over farm harvested hardwood, with our signature dry rub. 1/2 rack \$17 full rack \$23

Pulled pork- A heaping pile of pulled pork, drenched in sweet BBQ sauce on a locally made bun \$16

Hot dogs- two local, nitrate free, gluten free, hot dogs cooked over our hardwood fire on locally made buns. \$14

Veggie burger- made locally, black bean burger served with tomato and local organic greens on a locally made bun. \$16 double burger \$18 add cheddar cheese \$.50

Kids meal- local, nitrate free, gluten free, hot dog cooked over our hardwood fire on a locally made bun \$7

*Helga, our smoker, though she is mighty, she is small. Smoked items like ribs and chicken are done at various times and we do sell out often! Please have a second food option in mind before ordering. Consider yourself lucky if you score these items

Sides (pick 2)

Hand cut French fries- Made with local norwis potatoes, fried in sunflower oil

Baked beans- Boston aint got nothing on us, made here with a special family recipe

Organic green salad- local organic mixed greens with diced local organic veggies

Classic slaw-local organic carrots and our own cabbage in a classic slaw dressing

Cornbread- made with an old family recipe and local, organic cornmeal and spent grains from brewing our beer

Southern Style Collards- organic collard greens cooked up southern style (not vegetarian)

Corn on the Cob- local sweet corn cooked to perfection

Fire Kissed Veggies- Our own zucchini and summer squash with local organic broccoli, slathered in a lucious lemon and garlic sauce.