

SHARABLES

FRY BREAD (V) \$10

Fluffy fry bread served w/ wildflower honey

DEVEILED EGGS (GF W/O ONIONS) \$13

Crispy onions, chili crisp, fresh dill

FRIED GREEN TOMATOES (V) \$15

Fried green tomatoes layered with dill creme, kale slaw, w/ pickled okra

CORN STICKS (V) \$13

Made to order sweet cornbread w/ honey butter

FRIED PICKLED OKRA (V) \$13

Cornmeal crusted fried pickled okra w/ remoulade

COWBOY CAVIAR (VEGAN) \$12

Served w/ house-cut corn chips

GREENS

CAESAR SALAD (GF W/O CROUTONS) \$10

Romaine, parmesan, cracked pepper, house Caesar dressing, croutons

HOUSE SALAD (V / GF) \$12

Romaine, tomato, onion, fresh dill, fried garlic, house ranch

ENTREES

14 OZ PRIME RIBEYE * \$46

14 oz Prime Cut, mashed potatoes, bacon green beans

CHICKEN-FRIED STEAK * \$24

10 oz hand-pounded ribeye, mashed potatoes, pepper gravy, bacon green beans

PAN-FRIED CAULIFLOWER (VEGAN / GF) \$18

Cast iron fried cauliflower steak, roasted garlic, tomato sauce, fresh herb crumble, chili crisp

POT ROAST MAC & CHEESE \$23

Braised short-rib, white cheddar cavatappi mac & cheese, crispy onion, veal demi-glace

CHICKEN STRIP DINNER \$17

Buttermilk fried chicken, hand-cut fries, pepper gravy, thick-cut toast, onion ring

BURGER BASKET * \$15

Short-rib smash burger, grilled onions, American cheese, mayo, pickles, w/ hand-cut fries

BBQ STUFFED PEPPER \$20

Pulled pork stuffed poblano pepper, tempura fried, bacon black-eyed peas, cilantro crème, queso fresco, w/ bourbon BBQ sauce

SIDES

HAND-CUT FRIES (GF)

BLACK-EYED PEAS (GF)

BACON GREEN BEANS (GF)

MASHED POTATOES (GF)

MAC & CHEESE

[ADD A SIDE FOR \$6]

DESSERTS

EVERY SHOW DESERVES AN ENCORE!

ASK YOUR SERVER FOR OUR DAILY DESSERT SELECTION

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.