

## DINNER MENU

### APPETIZERS

#### **GUNSHOW**

Prince Edward Island Mussels | Pabst Blue Ribbon Beer | Smoked Paprika | Butter | Bacon | Basil | Garlic Toast \$13

#### **SMOKED RIB TIPS**

Carolina Gold BBQ Sauce | Spiced Pickles \$10

#### **BUFFALO "HOFF" WINGS**

Hoff and Pepper Buffalo Sauce - or - Southern Fried | Celery | Blue Cheese - or - Ranch \$12

#### **ROASTED GREEN CHILI HUMMUS**

Za'atar | Feta Cheese | Grilled Pita \$10

#### **SMOKED WINGS**

Smoked Springer Mountain Farms Chicken Wings | Carolina Gold BBQ Sauce | Don Dust | Celery | Blue Cheese - or - Ranch \$12

#### **JALAPENO CHEDDAR HUSHPUPIES**

Deep Fried Hushpuppy | Field Greens | Spicy Yogurt \$8

#### **BUFFALO CALAMARI**

Battered Fried Calamari Tossed in Hoff and Pepper Buffalo Sauce | Celery | Blue Cheese - or - Ranch \$12

#### **BRUSSELS SPROUTS & ARTICHOKE DIP**

Grilled Pita \$11

#### **FRIED CHICKEN TENDERS**

Southern Breaded & Deep Fried | Honey Mustard \$10  
+ Tossed in Buffalo with Ranch & Celery \$1

#### **TRIPLE B**

Beer Battered Fries | Bacon | Beer Cheese | Chives \$10  
+ Sloppy \$2.5 | Pulled Pork \$2.5 | Sour Cream \$1 | Jalapenos \$.5 | Beer Cheese \$1.5

#### **FRIED GREEN TOMATOES**

Spicy Remoulade | Green Apple Chow- Chow \$10  
+ Garlic Blackened Shrimp \$10

### SALADS

Add Salmon \$14 | Blackened Garlic Shrimp 5 for \$10 | Bistro Steak \$15 | Grilled Chicken \$6 | Fried Chicken 3 for \$6 | Tofu \$5

#### **Table Salad**

Mixed Greens | Romaine | Cheddar | Bacon | Tomato | House Made Croutons | Ranch \$6

#### **Steak Salad\***

Mixed Greens | Romaine | 8 oz. Bistro Steak | Corn Relish | Grilled Onions | Cherry Tomato | Beer Battered Fries | Spicy Buttermilk Ranch \$20

#### **Beets & Greens Salad**

Mixed Greens | Romaine | Roasted Golden Beets | Moonshine Raisins | Toasted Pecans | Goat Cheese | Champagne Vinaigrette \$8

#### **Caesar Salad**

Mixed Greens | Romaine | House Made Croutons | Parmesan | Caesar Dressing \$6

#### **Fried Brussels Sprouts Salad**

Baby Spinach | Granny Smith Apples | Goat Cheese | Toasted Pecans | Pepper Jelly Vinaigrette \$8

#### **Strawberry & Feta Salad**

Baby Spinach | Feta | Fresh Strawberries | Candied Walnuts | Balsamic Vinaigrette \$8

### ENTREES

Substitute Brussel Sprouts with Maple & Bacon or Whiskey Glazed Carrots +\$1

#### **Southern Fried Catfish**

Fried North Carolina Catfish | Buttermilk Whipped Potatoes | Garlic Green Beans | Dressed with Corn Salad \$18

#### **10 oz. Center Cut Pork Chop\***

Buttermilk Whipped Potatoes | Whiskey Glazed Carrots | Green Apple Chow- Chow \$20

#### **St. Louis Style Pork Ribs**

Half Rack | Kansas City BBQ Sauce | Beer Battered Fries | Cole Slaw | Spiced Pickles \$18

#### **Grilled Salmon\***

Vegetable Succotash | Garlic Green Beans | Spicy Crab Remoulade \$22

#### **Smoked Chicken Penne**

Bacon | Peas | Spinach | Caramelized Onions | Parmesan | Cream Sauce \$18

#### **Short Rib "Pot Roast"**

Buttermilk Whipped Potatoes | Whiskey Glazed Carrots | Bordelaise | Tobacco Onions \$24

#### **Mama Macera's Stroganoff**

Bistro Steak | Rice | Onion Mushroom Gravy | Garlic Bread \$18

#### **14 oz. Ribeye\***

Buttermilk Whipped Potatoes | Brussels Sprouts with Maple & Bacon | Horseradish Crema \$34

#### **Steak & Fries\***

Grilled 8 oz. Bistro Steak | Beer Battered Fries | Garlic Aioli \$22

#### **7 oz. Filet Mignon\***

Buttermilk Whipped Potatoes | Whiskey Glazed Carrots | Blue Cheese Compound Butter | Wild Mushroom Duxelle \$34

#### **Fish & Chips**

Oddstory Vienna Lager Battered Cod | Beer Battered Fries | Malt Vinegar Tartar Sauce \$15

#### **Springer Mountain Farms Chicken Breast**

Airline Chicken Breast | Buttermilk Whipped Potatoes | Fried Brussels Sprouts with Maple & Bacon | Alabama White Sauce \$20

#### **Southern Fried Chicken**

Buttermilk Whipped Potatoes | Garlic Green Beans | Sawmill Gravy \$18

#### **Ricotta Gnocchi**

Roasted Cherry Tomatoes | Spinach | Caramelized Onions | Browned Butter | Peas | Pesto | Fresh Herbs | Parmesan \$18

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# WAGYU GRINDHOUSE

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Substitute Brussels Sprouts with Maple & Bacon or Whiskey Glazed Carrots +\$1

## WAGYU MEATLOAF

Mountain Breeze Farms Wagyu | BBQ Glaze | Buttermilk Whipped Potatoes | Garlic Green Beans | Tobacco Onions \$20

## WAGYU COUNTRY FRIED STEAK

Mountain Breeze Farms Wagyu | Sawmill Gravy | Buttermilk Whipped Potatoes | Garlic Green Beans \$20

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## SANDWICHES

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All Sandwiches Served with 1 Side. Substitute Brussels Sprouts with Maple & Bacon or Whiskey Glazed Carrots +\$1

### FEED'S WAGYU BURGER\*

7 oz. Mountain Breeze Farms Wagyu Patty | LTO | Ketchup | Mustard | Duke's Mayo | Niedlov's Bun \$14

### BLACK BEAN BURGER

House Made Black Bean Burger | Avocado Spread | Basil Mayo | LTO | Niedlov's Bun \$12

### 20 HOUR BRISKET FRENCH DIP

Smoked Brisket | Caramelized Onions | Provolone | Au Jus | Horseradish Crema | Niedlov's Hoagie \$14.50

### SALMON BURGER

Caper Salmon Patty | Grilled Red Onion | Lettuce | House Remoulade | Niedlov's Bun \$12

### GRILLED VEGGIE MELT

Grilled Squash & Zucchini | Caramelized Onions | Roasted Tomatoes | House Red Sauce | Lettuce | Provolone | Basil Mayo | Niedlov's Bun \$12

### SLOPPY JOE

Proprietary Blend | Yellow Mustard | Niedlov's Bun \$10  
+ Extra Sloppy \$2

### 8 HOUR SMOKED PORK SANDWICH

House Smoked Pork | Kansas City BBQ Sauce | Spiced Pickles | Cole Slaw | Niedlov's Bun \$12

### THE MOTHERCLUCKER

Springer Mountain Farms Southern Fried Chicken | Spiced Pickles | Hot Sauce | Duke's Mayo | Niedlov's Bun \$12

### IMPOSSIBLE BURGER

Plant Based Patty | LTO | Ketchup | Mustard | Duke's Mayo | Niedlov's Bun \$12

### CHICKEN PARM

Southern Fried Chicken | Red Sauce | Provolone | Parmesan | Niedlov's Hoagie \$13

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## SOUPS & SIDES

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Loaded Potato Soup \$4 | \$8

Brussels Sprouts with Maple & Bacon \$5

Mama's Greens \$4

Cole Slaw \$4

Vegetable Succotash \$4

Buttermilk Whipped Potatoes \$4

Beer Battered Fries \$4

Company Pinto Beans \$4

Tater Tots \$4

Garlic Green Beans \$4

Whiskey Glazed Carrots \$5

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## KID'S MENU

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### CHICKEN TENDERS

with Side \$6

### PENNE PASTA

Butter | Parmesan - or - House Red Sauce \$5

### GRILLED CHICKEN BREAST

with Side \$6

### KID BURGER

with Side \$6

### HOT DOG

with Side \$5

### GRILLED CHEESE

with Side \$5

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## DESSERTS

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### KEY LIME PIE

House Made Key Lime Pie | Gluten Free Graham Cracker Crust \$6

### BROWNIE SUNDAE

House Made Brownie | Vanilla Ice Cream | House Made Coffee Fudge \$6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Gratuity added to parties of 8 or more.