Food Menu

SALADS AND BOWLS

Roasted Sweet Potatoes

red bell peppers, Asher blue cheese, pecans

Curly Kale Salad

cabbage, jalapenos, cilantro, mint, parmesan, peanuts, Asian vinaigrette Grilled Chicken Thigh - 5 Seared Catfish - 8

Fall Beet Salad

roasted golden and red beets, butternut squash, orange supremes, pecans, mead vinaigrette

Confit Chicken Wings

Mild, Naked Pig, Hot, Extra Hot, with ranch or blue cheese dressing

Alabama Shrimp Poke

teriyaki, wasabi mayo, avocado, cucumber cashews, jalapeno, nori, sesame seeds, tobiko 14

Roasted Chicken Grain Bowl

quinoa, barley, parsnips, butternut squash, mushrooms, kale, lemon vinaigrette

15

SANDWICHES

Griddled All Beef Hot Dog

beer mustard, Wickles relish

Back40 Cheeseburger*

(served medium-medium well unless specified) two patties, American cheese, aioli*, pickles, onions

Grilled Buffalo Chicken Sandwich

ranch, dill pickles, hot wing sauce, onions

BBQ Pulled Pork Sandwich

bbq sauce, b&b pickles

Mississippi Catfish Sandwich

black pepper aioli, Asian Slaw, spicy chili-peanut crunch

KIDS MENU

\$5 upcharge for anyone over 12

KID CHEESEBURGER KID GRILLED CHICKEN SANDWICH KID All BEEF HOT DOG

All Kids food comes with fries

PIZZA

Margherita

San Marzano tomato sauce, fresh mozzarella, basil

Pepperoni

SM tomato sauce, mozzarella, Wickles hoagie spread

Bianca

fresh mozzarella, shredded mozzarella, garlic, basil

Housemade Naked Pig Beer Sausage SM tomato sauce, mozzarella, Asher Blue, garlic, mushrooms, pickled jalapenos, parmesan

DESSERT

Pumpkin Goat Cheese Cheesecake

vanilla whipped cream, bourbon candied pecans

Dreamcicle Icebox Pie

vanilla whipped cream

Sticky Toffee Pudding

chocolate-date cake, bourbon toffee sauce, vanilla ice cream

NA BEVERAGE MENU

Canned Soda/Bottled Water

Coke, Sprite, Diet Coke 1.50

San Pelligrino Sodas

Bottled Tea

Sweet and Unsweet 2.5



Doug Brown - Owner Diane Debord - Bar Manager **Tosh Brown - Head Brewer** Jake Doggett - Brewer **Russ Bodner - Executive Chef**

