

Smoked Out Sunday

Sunday August 6th – 12-5pm

Butcher's Block

BBQ Pork Shoulder \$7/\$14

*Cured & Maple Smoked Pork Shoulder ·
Molasses BBQ · Chipotle Infused Vinegar*

Smoked Brisket \$13/\$26

BBQ Rub · 8 Hour Smoke · Natural Jus

Cured & Smoked Chicken Wings \$14/dzn

Korean Style Wing Sc.

Smoked Trapp Farms Turkey \$9/\$18

*Cured & Roasted Garlic BBQ Rubbed ·
Heirloom Tomato & Chive Finish*

Sides

Roasted Beet & Farro Salad \$6

*Salt Roasted Baby Beets · Citrus · Farm
Beans · Italian Farro · Crispy Shallots ·
Roasted Garlic & Shallot Vinaigrette · Hydro
Greens & Arugula*

Pickled Veggie Medley \$5

*Carrot · Onion · Farm Beans · Cauliflower ·
Beets · Cucumber*

Black Eyed Peas and Summer Corn \$6

*Black Eyed Peas · Ohio Sweet Corn · Bacon ·
Chives · Grilled Onion · Dijon & Jalapeno
Vinaigrette*

Smokey Mac & Cheese \$7

*Creamy Smoked Cheddar Sauce · Toasted
Gratin finish*

Corn Bread \$4

*Holmes County Cornmeal · Jalapeno · Wild
Flower Honey & Sea Salt*

House Made Challah Rolls \$4/half dzn

Dessert

Rainier Cherry Cobbler \$6.50

Turbinado Sugar Crust

Momma Carson's Zucchini Bread \$5

Dark Chocolate · Orange Peel ·

Pineapple & Walnut Cake \$7

Double Stacked Brownies \$7

Dark Chocolate · Umami Caramel