SALADS AND BOWLS

Curly Kale Salad

cabbage, jalapenos, cilantro, mint, parmesan, peanuts, Asian vinaigrette 10 Grilled Chicken Thigh - 5 Sauteed Catfish - 8

Fall Beet Salad

roasted golden and red beets, butternut squash, orange supremes, pecans, mead vinaigrette 11

Confit Chicken Wings

Mild, Naked Pig, Hot, or Extra Hot served with ranch or blue cheese dressing 11

Alabama Shrimp Poke

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

Roasted Chicken Grain Bowl

quinoa, barley, parsnips, butternut squash, turnips, celery root, kale, lemon

15

SANDWICHES

Chicago Style All Beef Hot Dog

poppy seed bun, onions, relish, yellow mustard, dill pickle, celery seeds, tomato relish

Back40 Cheeseburger*

(served medium-medium well unless specified) two patties, American cheese, aioli*, pickles, onions 15

Korean Grilled Chicken Sandwich

sweet chili aioli, Asian slaw, gochujang glaze 13

Catfish Sandwich black pepper aioli, braised kale, pickled peppers 14

Grilled Conecuh Dog sauerkraut, beer mustard

Beyond Meat Burger

(can make vegan with no cheese or aioli) American cheese, aioli*, pickles, onions 12 can serve on a Vegan Bun*

*Products are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, eggs, poultry, fish or shellfish may increase the risk of foodborne illness. Our menu may contain nuts..

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Food Menu

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

DESSERT

Pumpkin Goat Cheese Cheesecake vanilla whipped cream, bourbon candied pecans

Passion Fruit Ice Box Pie raspberry 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

> **Bottled Tea** 2.5





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

