

# A L A C A R T E

S T A R T E R S	M A I N S
<p><b>BUTTERMILK FRIED CHICKEN &amp; WAFFLE</b> 9.5 Belgian Waffle   Chili Infused Maple Syrup   Peanut Butter Yoghurt</p> <p><b>STAFFORDSHIRE DEXTER BEEF SMASH SLIDER</b> 9.5 American Cheese   House Pickles   In &amp; Out Sauce</p> <p><b>SMOKED PORK BELLY</b> 10 Cranberry Moonshine Glaze   Shredded Buttered Brussels</p> <p><b>SMOKED MUSHROOM PARFAIT (VE)</b> 9.5 Black Garlic   Bourbon Onions   Truffle Sourdough</p> <p><b>TWICE SMOKED DUCK CARPACCIO</b> 11 Roast Chestnut   Whiskey Cherry   Blue Cheese</p> <p><b>TRUFFLE MAC &amp; CHEESE (V)</b> 8.5 Triple Cheese   Bourbon Onions   Crispy Shallots</p>	<p><b>CAJUN BLACKENED PORK TOMAHAWK</b> 26 Bourbon BBQ   Collard Greens   Seasoned Fries</p> <p><b>MAC N' CHEESE (V)</b> 19 Roast winter Veg   Bourbon Onions   Crispy Shallots Top your Mac - Add Pulled Pork +3.5</p> <p><b>CHARGRILLED HONEY &amp; CITRUS GLAZED ½ CHICKEN</b> 25 Candied Yam   Winter Slaw   Grilled Corn   Bourbon BBQ</p> <p><b>BABY BACK RIBS (FULL RACK)</b> 27 Cranberry Moonshine Glaze   Candied Yam   Mulled Wine Braised Cabbage   Whiskey Pickled Apple</p> <p><b>SMOKED BEEF SHORT RIB</b> 29 Smoked Tallow Roast Potatoes   Collard Greens   Bread &amp; Butter Pickles   Red Wine Gravy</p>
<b>F I X I N ' S 4 . 5</b>	
<p>Seasoned Fries (VE)</p> <p>Collard Greens</p> <p>Mulled Wine Braised Cabbage</p> <p>Pickles (VE)</p> <p>Winter Slaw (V)</p> <p>Grilled Corn (V)</p> <p>Candied Yam</p>	<div> <div>  <b>PITMASTER SPECIAL</b>  Please ask your server about todays Pitmaster sharing platter for two </div> <div>SHARE</div> </div>

Our kitchen uses allergen containing ingredients

# A<sup>19</sup> L A C A R T E

## H A N D H E L D S

All handhelds served on a bun with seasoned fries and house pickles

### BRAINDEAD BURGER 18

Aged Dunwood Farm Beef Patty | Bourbon Onions | Melted Monterey Jack | Home Cured Maple Bacon | Crispy Shallots | Whiskey Licked BBQ Sauce

### PIG PEN 20

Aged Dunwood Farm Beef Patty | American Cheese | Smoked Pulled Pork | Home Cured Maple Bacon | Ranch Slaw | Apple BBQ

### VEGAN DIRTY DOG (VE) 19

Smoked Plant Based Frank | Vegan Cheese Whiz | Texas Gold | Whiskey BBQ' | Bourbon Onions | Crispy Onions | Sauerkraut | Pickled Jalapenos

## T O P Y O ' F R I E S

### TRUFFLE CHEESE (V) +3

### PULLED PORK +4



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## S T E A K H O U S E

Steaks sourced from Staffordshire and dry aged for a minimum of 31 days in a Himalayan salt chamber. All steaks served with seasoned fries, tallow butter with herb brush and seasonal collard greens.

### 12OZ FLAT IRON 32

Cut from feather blade, juicy and well-marbled

### 8OZ FILLET 37

Tender, buttery texture and delicate flavour

### S&B SHARING STEAK

Please ask your server about todays Sharing Steak for two

SHARE

## S T E A K S A U C E S + 3 . 5 0

Bourbon & Peppercorn

Red Wine & Smoked Tallow

Our house made Smokehouse style table sauces are the perfect addition to any meal.

Smoked Whiskey BBQ (VE) 1.5

Texas Gold 1.5

S&B Hot Sauce (V) 1.5

HOUSE SAUCES