

APPETIZERS

MAC DADDY 14

Fried Macaroni and Cheese, Carolina Pulled Pork Topped with Brussel Sprout Slaw

Pair w/ IPA, Pale Ale, Red/Amber Ale, Porter/Stout

CRAB & ARTICHOKE DIP 13

Lump Crab, Artichoke and Spinach Blend. Served with Pretzel Bread

Pair with Wheat, Blonde, Pilsner/Light Lager, Pale Ale

NACHO MAMA HALF/FULL 9/12

Braised Brisket, Pickled Onions, Jalapeños, Fresh Salsa, and Shredded Cheese. Finished with Chipotle Aioli and Crème Fraiche

Pair w/ IPA, Pale Ale, Brown Ale, Porter/Stout

CRABBY FRIES 13

Hand Cut Fries Topped with Cheddar, Crab, and Old Bay

Pair w/ IPA, Pilsner/Light Lager, Wheat, Pale Ale

WINGS 12.50

Choice of Sauce. Served with Celery and Buttermilk Bleu Cheese

Traditional

Carolina BBQ

ParmaJaWn

Bob Marley

Old Bay

Marilyn Monroe

CHICKEN EMPANADAS 10

Pulled Chicken w/Chorizo & Potatoes Atop Guacamole and Drizzled with Sweet Chili Sauce

Pair w/ IPA, Pale Ale, Blonde, Wheat

BRISKET & BLEU CHEESE SPRING ROLLS 11

Served with Asian Mango Dipping Sauce

Pair w/ IPA, Pale Ale, Belgian Ale, Pilsner/Light Lager

GF BACON WRAPPED JALAPEÑOS 9

Overflowing with House Boursin Cheese and Fresh Herbs

Pair w/ IPA, Brown Ale, Porter/Stout, Pale Ale

CRISPY CALAMARI 13

Tossed with Edamame and Spicy Brown Butter. Topped with Bleu Cheese

Pair w/ IPA, Pale Ale, Red/Amber Ale, Porter/Stout

GF BACON & BLEU STUFFED DATES 7

Drizzled with Balsamic Vinaigrette Reduction

Pair w/ IPA, Pale Ale, Amber/Red, Brown Ale

GUACAMOLE & CHIPS 9

Pair w/ Belgian Ale, IPA, Blonde, Pilsner/Light Lager

SOUPS & SALADS

SEAFOOD GUMBO 8

Chicken, Andouille Sausage, Seafood, Rice, Citrus Mistress

PUMPKIN MUSHROOM BISQUE 7

Topped with Candied Pecans

SOUP OF THE DAY 6

CAESAR SALAD 7

Romaine Lettuce. Topped with Tomato, Fried Capers, Onion, Crouton and Parmesan Cheese

GF POWER HOUSE SALAD 10

Kale Topped with Chickpeas, Quinoa, Pickled Carrot, Currants and Almonds. Dressed with Pomegranate Vinaigrette

"THE WORKS" SALAD 9

Mixed Greens. Topped with Bacon, Tomato, Cucumber, Cheddar Cheese, Croutons, Egg, and Onion. Served with House Bleu Cheese Dressing

FIFER FARMS SALAD 10

Mixed Greens. Topped with Bacon, Bleu Cheese Crumbles, Corn Salsa, Avocado, Red Onion, and Cherry Tomatoes. Served with Roasted Tomato Vinaigrette Dressing

FRUIT & NUT SALAD 12

Mixed Greens. Topped with Pears, Fresh and Dried Fruits, Nuts, Pumpkin Croutons, and Goat Cheese. Served with Caramel Apple Vinaigrette Dressing

ADD ONS

Grilled Chicken 7

Crab Cake 14

Grilled Shrimp 9

Grilled Salmon 14

Steak 14

Brisket 7

BUILD A MAC

CLASSIC MAC & CHEESE 9

Add any of the following for custom deliciousness:

Crab 8
Brisket 7
Steak 14

Bacon 4
Shrimp 9
Chicken 7

Jalapeños 1
Mushrooms 2
Tomato 1

Spinach 1
Bleu Cheese 1

Vegetarian? Let us know so we can create your meatless meal.

GF Gluten-Free Options *Available*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

SANDWICHES

INCLUDES FRIES OR APPLE-JALAPENO SLAW

PORK SCHNITZEL 13

Pork Cutlet Topped with Bacon, Mustard, Sunnyside Egg, Braised Red Cabbage and Swiss Cheese. Served on Pretzel Bun

Pair w/IPA, Brown Ale, Amber/Red, Porter/Stout

"THE BANDIT" CHICKEN SANDWICH 12

Buttermilk Fried Chicken Breast Topped with Smokey BBQ, Bacon, Pepper Jack, Maple Aioli, Lettuce and Tomato

Pair w/IPA, Pale Ale, Amber/Red, Blonde

BIG PIG PULLED PORK SANDWICH 9

Carolina-style BBQ Pork Topped with Crispy Onions. Served on Brioche

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

CLASSIC CHEESEBURGER 11

Topped with Sharp Cheddar, Lettuce and Tomato. Served on Brioche

Add Bacon for \$1.50

Pair w/IPA, Blonde, Amber/Red, Pilsner/Light Lager

THE SMOKEHOUSE BURGER 14

Topped with Smoked Gouda, Smoked Onion, Bacon, and BBQ Sauce

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

SLOW COOKED BRISKET SANDWICH 12

Sliced Brisket Topped with Apple-Jalapeño Slaw, Smokey BBQ, and Chipotle Aioli

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

FALAFEL 10

Chickpea and Herb Croquettes. Topped with Cucumber Ranch, and Tomato. Served on Pita

Pair w/IPA, Pale Ale, Pilsner/Lite Lager, Blonde

SMOKED TURKEY REUBEN 11

Topped with Apple-Bacon Kraut, Swiss, Avocado, and Special Sauce

Pair w/IPA, Amber/Red, Blonde, Brown Ale

NATURE BOY WRAP 12

Grilled Chicken. Topped with Bacon, Guacamole, Jack and Cheddar Cheese, Sriracha Ranch Dressing, Salsa, and Lettuce

Pair w/Blonde, Amber/Red, Pilsner/Light Lager, Wheat

CRAB CAKE SANDWICH 16

Topped with Lettuce, Tomato and Lemon Caper Aioli. Served on Brioche

Pair w/IPA, Pale Ale, Blonde, Wheat

TACOS 12

(2) Soft Tacos with Chipotle Aioli, Fresh Salsa, Queso

Blackened Salmon	Chicken
Pulled Pork	Shrimp
Fish	Steak

EXPRESS LUNCH

(AVAILABLE M-F TIL 3PM)

PICK 2 FOR \$11 PICK 3 FOR \$13

SALADS

Small Caesar Salad
Small House Salad
Small Power House Salad

SOUPS

Soup of the Day
Gumbo
Pumpkin Mushroom Bisque

SANDWICHES

1/2 Nature Boy Wrap
Brisket or Pulled Pork Slider
Shrimp or Chicken Salad Wrap

ENTREES

SHRIMP & GRITS 21

Blended with Andouille Atop White Cheddar Hominy Grits

Pair w/Wheat, Pale Ale, Red/Amber, Belgian Ale

PORTER BRAISED PORK SHANK 19

Topped with Michigan Cherry Chutney. Served with Apple Parsnip Mash and Sweet and Spicy Brussel Sprouts

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

GF ROASTED MUSHROOM & BUTTERNUT SQUASH RISOTTO 17

Parmesan Reggiano, Spinach Pomegranate Seeds, Truffle Oil

Pair w/Belgian Ale, Amber/Red, Brown Ale, Porter/Stout

8OZ FLAT IRON STEAK 24

Topped with Chimichurri. Served with Whipped Mashed Potatoes and Spicy Brown Butter Broccoli

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

BACON WRAPPED BBQ MEATLOAF 16

Topped with Tomato Jam. Served with Whipped Potatoes and Chili Glazed Carrots

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

BRISKET POT ROAST 18

Served with Maple Butternut Squash Puree and Sweet and Spicy Brussels

Pair w/IPA, Blonde, Pilsner/Light Lager, Amber/Red

POLLO LOCO 17

Chicken Breast Stuffed with Bleu Cheese. Wrapped in Bacon. Served with Succotash Mashed Potatoes, Sweet and Spicy Brussels, and Mustard Veloute

Pair w/IPA, Pale Ale, Red/Amber, Belgian Ale

CHILI GLAZED SALMON 21

Served with Creamy Chorizo Corn and Spicy Brown Butter Broccoli

Pair w/IPA, Blonde, Pilsner/Light Lager, Amber/Red

FISH & CHIPS 16

Beer Battered Cod. Served with Apple-Jalapeño Slaw, Malt Mayo, and Old Bay Fries

Pair w/IPA, Pale Ale, Amber/Red, Brown Ale

ADDITIONS

Apple-Jalapeno Slaw 3
Whipped Mashed Potatoes 3
Sweet & Spicy Brussels 4
Spicy Brown Butter Broccoli 4

Maple Butternut Squash Puree 4
House Salad 5
French Fries 5
Mac & Cheese 6