

SMALL BITES

BACON & BLEU STUFFED DATES 7

CRISPY ARTICHOKE HEARTS W/LEMON AIOLI 7

SMOKED PAPRIKA HUMMUS WITH CHIPS 6

STREET CORN 5

Queso Fresca, Parmesan, Cilantro and Chipotle Aioli

EARTH AND FIRE FRIES 7

Red Pepper Flake, Parmesan, Truffle Oil, Black Garlic Aioli

PRETZELS W/WARM BEER CHEESE 7

APPETIZERS

CRAB & ARTICHOKE DIP 13

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

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

NACHO MAMA HALF/FULL 9/12

GF 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

BRISKET & BLEU CHEESE SPRING ROLLS 11

Served with Asian Mango Dipping Sauce

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

CRISPY CALAMARI 13

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

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

FRIED GREEN TOMATOES 9

Served with Tabasco Aioli

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

COCONUT SHRIMP 13

Served with Sweet and Sour Mango Sauce

Pair w/Wheat, Blonde, Pilsner/Light Lager, Pale 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

BEER BACON & BEEMSTER SOUP 7

Made with Drop Trowel IPA

SOUP OF THE DAY MARKET

CRAB & WATERMELON SALAD 16

Watercress, Cucumber, Red Onion, Cherry Tomatoes, with Avocado Green Goddess Dressing

CAESAR SALAD 7

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

"THE WORKS" SALAD 9

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

STRAWBERRY SALAD 11

Arugula with Strawberries, Shaved Fennel, Pickled Rhubarb, Red Onion, Pistachio, and Goat Cheese, White Balsamic Vinaigrette

POWER HOUSE SALAD 10

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

ADD ONS

Grilled Chicken 7

Crab Cake 14

Grilled Shrimp 9

Grilled Salmon 14

Steak 14

Brisket 10

Vegetarian? Let

us know so we can create your meatless meal.

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

SANDWICHES

INCLUDES HANDCUT FRIES, POTATO SALAD, PASTA SALAD, OR APPLE-JALAPENO SLAW

THE SCHNITZ 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" 12

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

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

THE BIG PIG 9

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

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

CLASSIC CHEESEBURGER 12

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

Add Bacon for \$1.50

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

THE SMOKEHOUSE BURGER 15

Topped with Smoked Gouda, Smoked Onion, Bacon, and BBQ Sauce. Served with Fries

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

SCALLOP PO BOY 15

Bacon, Lettuce, Tomato, Onion, Pickles, Lemon Caper Aioli

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

PORK BELLY CUBAN 12

Pork Belly, Pulled Pork, Ham, Swiss Cheese, Beer Mustard, Pickles. Served on Ciabatta

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

GRILLED VEGETABLE PANINI 10

Portabella Mushroom, Roasted Peppers, Basil, Goat Cheese. Served on Multigrain

Pair w/Pilsner/Light Lager, Blonde, Wheat, Pale 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
Cod	Steak

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

ENTREES

SHRIMP & GRITS 21

Andouille Sausage, Garlic, Tomato, Spinach and Lemon Butter Sauce . Served Atop Cheesy Grits

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

GF BRICK CHICKEN 19

Lemon Rosemary Roasted Chicken. Served with Herbed Potatoes, Braised Greens

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

GF CAJUN MEATLOAF 16

Served with Red Potatoes, Sweet and Spicy Brussels and Down Home Gravy.

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

SUMMER VEGETABLE RISOTTO 15

Local Corn, Tomato and Spinach with Parmesan Reggiano

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

SEARED SCALLOP AND PORK BELLY 24

Served with Brussel Sprouts, Purple Fingerlings, Roasted Mushrooms, Frisee, Bacon Mustard Vinaigrette

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

SMOKED BBQ BRISKET 22

Served with Braised Greens, Mac and Cheese

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

HERBED GRILLED SALMON 22

Served with Summer Sweet Corn Succotash ,Green Tomato Relish

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

FISH N CHIPS 16

Beer Battered Cod Served with Apple Jalapeno Slaw and Lemon Caper Aioli

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

PORK SCHNITZEL 21

Served with German Spaetzle, Braised Red Cabbage, Bacon Mustard Vinaigrette

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

STEAK OF THE MOMENT MARKET PRICE

ADDITIONS

Handcut Fries 5
Sweet and Spicy Brussel Sprouts 7
Southern Braised Greens 6
House Salad 3
Apple-Jalapeño Slaw 3

Pasta Salad 3
Potato Salad 4
Seasonal Vegetables 5