



TASTE OF A *Chicago Summer*

SHAREABLES

Grilled Peach and Heirloom Tomato Salad arugula, corn, red onion, basil, and honey lemon vinaigrette	\$21
Fried Green Tomatoes field greens, pickled peppers, hatch buttermilk ranch	\$18
Summer Corn Esquites smoked paprika, lime, cotija cheese, cilantro	\$16
Grilled Dry Rub BBQ Wings celery, carrots, choice of buttermilk ranch dressing	\$22
Pulled Pork Sliders cole slaw, sweet butter roll	\$18

MAIN ENTRÉES

BBQ Hanger Steak lemon grilled asparagus, crispy fingerling, pickled mustard seed maitake mushroom, smoked salsaverde	\$43
Country Fried Chicken with Hot Honey baked beans, potato salad, warm butter biscuit	\$34
Grilled Cedar Plank Salmon corn and green beans, brown sugar mustard BBQ glazed	\$36
St Louis BBQ Ribs HALF SLAB \$ 28 FULL SLAB \$46 baked beans, cole slaw, corn bread, house pickles, your choice of sweet tangy cherry bourbon BBQ sauce	
Applewood Smoked Brisket cole slaw, pickled vegetables, potato salad	\$32

DESSERTS

Southern Pecan Chocolate Tart bourbon caramel sauce	\$16
Warm Peach Cobbler vanilla bean frozen custard	\$16