

# FULL MENU

# BRUNCH MENU

## 1. FULL MENU

### What's Good

- Jalapeno-Bacon Mac and Cheese** ★ \$9.00
- BBQ Shrimp and Grits** ★ \$17.00  
Homestead grits, sugar bacon, caramelized onion, fresno jam.
- Grilled Cheese Sandwich** ★ \$11.00  
Mozzarella, tomato, sunflower pesto, paisano.
- Grilled Salmon BLT Sandwich** ★ \$15.00  
Tomato, bacon, arugula, lemon-tarragon tarter, paisano.
- Pulled Berkshire Pork Sandwich** ★ \$12.00  
Smoked pork shoulder, ancho BBQ, coleslaw, buttered bun.

### Appetizers



- House-Made Tater Tots** \$10.00  
Pulled pork, pimento cheese, BBQ aioli.



- Spinach-Artichoke Dip** \$13.00  
Piquillo pepper, fontina, mascarpone, grilled paisano bread.



- Sugar Bacon** \$11.00  
House-smoked berkshire pork belly, ancho BBQ bread and butter pickles.



- Roasted Red Pepper Hummus** \$9.00  
Chimichurri, vegetable crudite.

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**Mixed Shrimp Cocktail** **\$13.00**

Cherry tomato, chipotle, avocado, tortilla chips.

**Burrata** **\$15.00**

Chef's seasonal set, grilled paisano bread.

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**Salads**

**Market Greens Salad** **\$7.00**

Local artisan greens, cherry tomatoes, radishes, cucumber, farmhouse dressing.

**Bok Choy Caesar Salad** **\$16.00**

Grilled shrimp, carrot, lime, crispy pig ear, chili glaze.

**Collard Green Salad** **\$11.00**

Smoked bacon, gorgonzola, pickled apple, spiced pecans.

**Ancient Grains Salad** **\$15.00**

Grilled chicken, farro, quinoa, dried fruit, seeds, citrus-ginger vinaigrette.

**Grilled Butcher Cut Steak Cobb Salad** **\$17.00**

Beets, gorgonzola, hard-boiled egg, bacon, snap pea, cherry tomato, honey-miso-mustard dressing.

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**Main Plates**

**BBQ Shrimp and Grits** ★ **\$17.00**

Homestead grits, sugar bacon, caramelized onion, fresno jam.

**Pork Spare Ribs** **\$28.00**

Bourbon glaze, warm potato and root vegetable hash, pecan.



**Scottish Salmon** **\$20.00**

Chef's seasonal set.

**Prime Bavette** **\$26.00**

Smashed potato, snap pea, mushroom bordelaise.

**Braised Prime Short Rib** **\$29.00**

Smoked chili broth, masa dumpling, charred brussels sprouts.



**Pan-Roasted Chicken** **\$17.00**

Smashed potato, baby carrot, red wine mushrooms, pearl onion.

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**BBQ Prime Brisket-Cheddar Enchiladas** **\$16.00**

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Mole sauce, crema, cilantro-lime rice, black beans.

**Mushroom Bolognese** \$19.00

Linguini, shaved parmesan, basil.

**Prime Ribeye (16 Oz)** \$39.00

Salt and pepper, choice of two sides.



**Smoked Berkshire Pork Chop** \$26.00

Green chile hominy, ancho-apple salad.



**Caramelized Sea Scallops** \$29.00

Wild mushroom ragout, yukon gold potato, arugula.

## Sandwiches

Served with choice of French fries, chips, market greens.

**Pulled Berkshire Pork Sandwich** ★ \$12.00

Smoked pork shoulder, ancho BBQ, coleslaw, buttered bun.

**Beef Banh Mi Sandwich** \$15.00

Brussels sprout slaw, SB spread, garlic aioli.

**Grilled Cheese Sandwich** ★ \$11.00

Mozzarella, tomato, sunflower pesto, paisano.

**Grilled Salmon BLT Sandwich** ★ \$15.00

Tomato, bacon, arugula, lemon-tarragon tarter, paisano.

**Hot Chicken Po Boy Sandwich** \$12.00

Nashville comeback sauce, collard green slaw, b and b pickles.

**Baja-Style Fish Tacos** \$13.00

Cabbage slaw, roasted green chili pico, crema, cilantro-lime rice, black beans.

**SB Burger** ★ \$14.00

Prime blend of brisket, chuck, sirloin, aged cheddar, white BBQ, b and b pickles.

## Sides

**Jalapeno-Bacon Mac and Cheese** ★ \$9.00

**Garlic Smashed Potato** \$6.00

**Charred Brussels Sprouts, Peanut, Basil** \$7.00



**Green Chile and Bacon Hominy \$6.00**

**Roasted Mushrooms and Onion \$7.00**

**Bacon-Parmesan Creamed Spinach \$8.00**

**Couscous Ratatouille \$7.00**

## **2. BRUNCH MENU**

### **Appetizers**



**House-Made Tater Tots (Brunch) \$10.00**

Pulled pork, pimento cheese, BBQ aioli.

**Sorghum Granola (Brunch) \$7.00**

Nuts, seeds, dried fruit, Greek yogurt.



**Sugar Bacon (Brunch) \$11.00**

Smoked pork belly, ancho BBQ, spicy b and b pickles.

**Biscuits and Gravy (Brunch) \$10.00**

Chive and cheddar buttermilk biscuit, country sausage gravy.



**Roasted Red Pepper Hummus (Brunch) \$9.00**

Chimichurri, vegetable crudite.

**Burrata (Brunch) \$15.00**

Chimichurri, vegetable crudite.

### **Salads**

**Bok Choy Caesar Salad (Brunch) \$16.00**

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Grilled shrimp, carrot, lime, crispy pig ear, chili glaze.

**Collard Green Salad (Brunch)** \$11.00

Smoked bacon, gorgonzola, pickled apple, spiced pecans.

**Ancient Grains Salad (Brunch)** \$15.00

Grilled chicken, farro, quinoa, dried fruits, seeds, citrus-ginger vinaigrette.

## Main Plates

**Egg White Frittata (Brunch)** \$13.00

Mushroom, avocado, fontina cheese, arugula.

**Buttermilk Pancakes (Brunch)** \$14.00

Scrambled eggs, bacon, seasonal jam.

**Smoked Brisket-Cheddar Enchiladas (Brunch)** \$16.00

Mole sauce, lime crema, black beans, two fried eggs.

**Hot Chicken Po Boy (Brunch)** \$12.00

Nashville comeback sauce, collard green slaw, b and b pickles.

**SB Burger (Brunch)** \$14.00

Morgan ranch beef, aged cheddar, white BBQ, b and b pickles.

**Breakfast Tacos (Brunch)** \$12.00

Spicy breakfast sausage, scrambled egg, tomato, pickled red onion, aged cheddar, avocado farmhouse.



**Shrimp and Grits (Brunch)** \$17.00

Homestead grits, sugar bacon, caramelized onions, fresno jam.



**Pulled Pork Benedict (Brunch)** \$14.00

Buttermilk biscuits, poached egg, breakfast potatoes, chipotle Hollandaise.

**BBQ Brisket Green Chile Hash (Brunch)** \$16.00

Two eggs your way, cilantro chimichurri, crispy tortilla.

**Crab Fried Rice (Brunch)** \$18.00

Vegetables, sprouts, chili, sunny side up egg.

**Proper Brunch (Brunch)** \$13.00

Two scrambled eggs, bacon, beefsteak tomato, sourdough toast.

**Buttermilk Fried Chicken and Waffles (Brunch)** \$17.00

Herbed waffle, chipotle-maple glaze.

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## Sides



**Breakfast Potato (Brunch) \$5.00**

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**Market Fruit Salad (Brunch) \$7.00**

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**Applewood Smoked Bacon (Brunch) \$4.00**

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