

APPETIZERS & SMALL PLATES

Spiced Virginia Peanuts \$3

Mixed Greek Olives \$4

Tomato Soup \$5
made with homemade chicken stock

Pimento Cheese \$6
served with flatbread

Hummus \$7
moroccan spiced, served with flatbread

Warm Crab Dip \$10
served with flatbread

Fried Pickles \$7
fried homemade dill pickles with house dressing

Hand Cut Fries sm \$4 lg \$6
spiced ketchup, house dressing, steak sauce,
or ranch/home sauce. pick 2 for large fries

Poutine \$8
fries + homemade gravy + cheese curds = magic

Tatooine \$9
tater tot poutine

Wings \$11
homemade hot, carolina bbq, jerk, or naked

Mixed Green Salad sm \$5 lg \$10
baby kale, red cabbage, julienned and pickled
yellow beets, curry vinaigrette, toasted pecans,
goat cheese crumbles

add country ham, tasso, bacon, or
jerk chicken \$3

OFF THE SMOKER

Served with our homemade chicken stock based
tomato soup and a few pickled brussels sprouts,
or sub homemade fries for soup for \$2 extra

Brisket Sandwich \$11
pickled napa cabbage, homemade steak sauce

BBQ Sandwich \$10
home smoked pork butt, slaw, cabot cheddar

SPECIALTY GRILLED CHEESES

Served with our homemade chicken stock based
tomato soup. Substitute homemade fries or a
few pickled brussels sprouts for \$2 extra.
Gluten-free bread available for \$1.50 extra.

Bountygate* \$10
house cured and smoked tasso ham, fontina,
giardiniera, green tomato, and fried egg on white

Upstate \$9
super sharp vermont cheddar, applewood
smoked bacon, and gala apple on honey wheat
with a side of maple syrup

Mac and Me \$9
house made mac and cheese and smoked pork
barbecue on white

W.T.F. \$10
fontina, home smoked brisket, caramelized
onions and fried sage leaves on mountain herb

Yes Sir \$9
lambic ale aged cheddar, apricot puree and
spinach on white

River City \$8
pimento cheese, dill pickles, and shaved country
ham on white

Chesapeake \$10
crab dip, spinach, and sharp cheddar on white

Wait, wait (don't tell me) \$9
chickpea salad with cured lemons, edam and
spinach on mountain herb

The Jerk \$9
house jerked chicken, sweet and spicy pickles,
baby kale and edam cheese on white

DHW Memorial Sandwich \$10
house smoked pork, Edwards county ham, home
made kimchi, pimento on white

Young Frankenstein \$9
house made corned beef, saurkraut, russian
dressing, swiss on rye **try a full-grown Franken-
stein with triple the meat for \$4 more*

BUILD YOUR OWN

CHOOSE:

- \$5 american
- \$6 cabot cheddar, pimento cheese
- \$7 fontina, bellavitano raspberry lambic or edam

ADD:

- \$1 homemade dill or hot and sweet pickles, spinach,
baby kale, chickpea salad, apricot puree, gala
apples, slaw, white bean hummus, kimchi, green
tomatoes
- \$2 applewood bacon, edwards country ham
- \$3 pork bbq, brisket, tasso ham, jerk chicken

* These items may be served under-cooked. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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