

# RESTAURANT WEEK \$15 - 2 COURSE MEAL LUNCH ONLY



## MAINS

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### PULLED PORK SAMMIE

served with slaw on a toasted bun | hand-cut kennebec fries | smoked tomato aioli & housemade pickle spear

### PULLED CHICKEN SAMMIE

served with slaw on a toasted bun | hand-cut kennebec fries | smoked tomato aioli & housemade pickle spear

### BEET SALAD + \$5

mixed greens | smoked beets | herbed goat cheese | shaved fennel | pistachios  
sherry orange vinaigrette

### HOUSE SALAD + \$5

field greens | tomatoes | avocado | smoked gouda | spicy pecans | croutons  
pecan vinaigrette

### IRON PIG BURRITO + \$5

flour tortilla | sour cream | avocado smash | pico de gallo | cheddar cheese | kennebec fries  
served with your choice of pulled chicken, pulled pork, brisket or portobellos

### GRILLED CHEESE SAMMIE + \$5

smoked gouda | sharp cheddar | goat cheese | on texas toast served with  
hand-cut kennebec fries | smoked tomato aioli and housemade pickle spear

### HALF CHICKEN PLATE + \$10

brined, dry rubbed and smoked served with your choice of two sides  
and texas toast

### PULLED PORK OR CHICKEN PLATE + \$10

dry rubbed | smoked low and slow served with your choice of two sides  
and texas toast

## DESSERT

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### KEY LIME PIE

graham cracker crust | whipped cream

### CARROT CAKE

cream cheese frosting

### BEER FOR DESSERT?

Switch out your dessert for a beer.  
Ask your server for select beers.

## DRAFT BEER

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EL CHANGO \$7

PFRIEM PILSNER \$7

STONE DELICIOUS IPA \$8

SOCIETE THE PUPIL \$9

## WINE BOTTLES

\$36 / Bottle

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WEGELER REISLING

FESS PARKER RED BLEND

RABBLE RED BLEND

GASCON MALBEC

## NON-ALCOHOLIC

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FRESH LEMONADE \$3

SWEET TEA \$3

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