

Executive Chef
Jon Fortes

Chef de Cuisine
Ryan Bentley

Sous Chef
David Carte

Real American BBQ



Open for Dinner

Sunday 5:00-9:00

Monday-Thursday 5:00-10:00

Friday-Saturday 5:00-11:00

BARBECUE SUNDAY

a meal served family style for the table

House Salad

smoked bacon, tomatoes, aged cheddar, buttermilk ranch

BBQ Brisket, Pulled Pork, Smoky Barbecue Chicken

*local corn on the cob, Carolina cole slaw, baked beans, mac'n'cheese,
Summer pasta salad, cornbread, Texas toast*

Dessert

Peach Cobbler

Tahitian vanilla gelato

\$18.95 per person

Kids 10 and Under Eat Free

FARMED

Roasted Beet Salad...local greens, tiny beans, fennel citrus vinaigrette.....	8
Spinach and Pear Salad...spicy pecans, warm goat cheese, sherry-thyme vinaigrette.....	8
The "Wedge" Salad...blue cheese, sweet tomatoes, smoky bacon & buttermilk ranch.....	7
Almond Crusted Baked Brie Salad...apple jam, grilled red onions, warm bacon cider vinagrette.....	8
Unintimidating Green Salad...tender greens, baby tomatoes, simple vinaigrette.....	5
Zink's Lobster Mac'n Cheese...Maine Lobster, Ritz cracker crust.....	12
Housemade Blue Cheese Potato Chips...buttermilk dressing, blue cheese crumbles, chives.....	7
Different Soup..."almost nightly"	5
"Rhode Island" Fried Calamari...pepperoncinis, sweer chili sauce, lemon-caper aioli	10
Buttermilk Fried Chicken Sliders...pepperjack cheese, Zink ranch.....	8
PEI Mussels...white wine, bacon lardon, crusty breab.....	10
Maine Peekytoe Crab Cakes...bacon, sweet mustard aioli, crispy potatoes.....	12

PLATED

Crab Stuffed Mountain Trout...sweet potato hash, sugar snap peas, almond butter.....	22
Springer Mountain "almost boneless" Chicken...smoked cheddar mac 'n cheese, asparagus, roasted chicken jus.....	18
Maine Sea Scallops..."Anson Mills" smoked tomato grits, micro herbs, citrus butter.....	24
Filet of Ribeye...house fries, green peppercorn bordelaise.....	22
Cedar Plank Roasted Salmon...fingerling potatoes, roasted tomatoes, tiny green beans, lemon butter.....	20
Turkey Burger...swiss cheese, avocado, tomato, basil aioli, & french fries.....	10
"Painted Hills" New York Strip...truffle and aged cheddar tater tots, 'big easy' steak sauce, micro arugula.....	28
Duo of Duck... sweet potato mash, autumn spiced spinach, blackberry emulsion.....	23
Plain and Simple Burger...american cheese, lettuce, tomato, herb mayonnaise, hand-cut herb fries.....	10
Rock House Farms Ultimate Burger...ground Wagyu beef, mushrooms, grilled red onion, cheddar, truffle aioli.....	12

"ASK YOUR SERVER ABOUT TONIGHT'S SPECIAL THREE COURSE MEAL FOR \$30"