

WHISKEY DINNER PAIRING

Aperitivo:

Benchmark, St. Germaine, Lime juice, Lemon & Lime soda

Appetizers

Paired with Ken & Barbie cocktail:

Buffalo Trace bourbon, Averna Amaro, Turbinado, Chocolate & Walnut bitters

Burnt Ends

Boom Boom Shrimp

Salad or Soup

House Side Salad

Smokehouse ½ Wedge Salad

Brunswick cup of Stew

Main Course

Paired with a Flight of Whiskeys:

E.H. Taylor Single Barrel, Buffalo Trace Kosher, 1792 Single Barrel, & Staggy Jr.

2-Meat Combo

(served with 2 sides)

Pulled Pork, Beef Brisket, Sliced Turkey, Pit-Smoked Chicken, Spare ribs, or Texas Hot Links

Smokehouse Chicken

(served with 2 sides)

Grilled breast, topped with Mojo BBQ sauce, sautéed onion, bacon, Jack & Cheddar cheeses

Salmon Salad

Blackened or Grilled, over top of spring mix and romaine lettuces, with cucumbers, tomatoes, & shredded cheeses

“The Smitty”

(served with 1 side)

Beef brisket, smoked sausage, Cheddar cheese, mustard sauce, onion, & pickle

Homemade Sides:

Collard Greens, Creamy Coleslaw, Garlic Cheddar Grits, Mashed Potato w/ Gravy,
Mac n Cheese, Smoked Yellow Corn, Sweet Potato Mash, Green Beans, BBQ Pit Beans,
Black-eyed Peas, Hand-Cut Fries, Side Salad

Dessert

Paired with Kentucky Coffee:

Ancient Age bourbon, Coffee, Brown sugar, Spiced Whipped Cream, & Nutmeg

Banana Pudding

Vanilla pudding, fresh banana slices, & vanilla wafer crumbles

\$75 3-course includes: 1 Appetizer, 1 Entrée, & dessert.

\$80 4-course includes: 1 Choice from each course.

*****Tax & Gratuity not included*****