

THE MEATS

**plates served with choice of 2 sides*

	Plate	½ lb	1lb
PULLED & CHOPPED PORK <i>seasoned with pepper and vinegar</i>	\$14	\$9	\$17
76 HOUR WAGYU BRISKET <i>pit roasted then slow cooked for 3 days</i>	\$22	\$20	\$39
BURNT ENDS <i>Bern's rib tips, lacquered with bourbon, pepper & brown sugar</i>	\$15	-	\$13
QUAIL (2EA PER ORDER) <i>cold smoked, coal grilled, glazed in spicy fish sauce</i>	\$23	-	\$16
CIDER HOT LINK <i>spicy pork & beef sausage with chipotle honey mustard</i>	\$12	\$7	\$13
PULLED CHICKEN BREAST <i>seasoned with passion fruit mojo</i>	\$15	\$10	\$18
BABY BACK RIBS <i>glazed with pomegranate & curry</i>	Plate \$19	½ \$13	Full \$24
24OZ BONE IN DELMONICO <i>mushroom & coffee cure, tamarind sauce</i>	-	-	\$55ea

SIDEKICKS

	ind.	pt.	qt.
CARROT & BRUSSELS SPROUT COLESLAW <i>raisins, apricot, sweet vinegar</i>	\$4	\$7	\$13
SPRING PEA SALAD <i>kewpie, bacon, aged cheddar, scallion</i>	\$5	\$8	\$14
PIT BEANS <i>tasso, poblano pepper, sorghum</i>	\$5	\$7	\$13
MASHED NEW POTATOES <i>salami red-eye gravy</i>	\$5	\$8	\$14
SPICY CUCUMBER SALAD <i>dill, fresno pepper, toasted sesame</i>	\$4	\$7	\$13
HOG HEAD COLLARD GREENS <i>pepper vinegar</i>	\$5	\$7	\$13
PARMESAN CORN MUFFINS (2ea)	\$5	-	-
STINKY MAC & CHEESE <i>raclette, taleggio, fontina</i>	\$6	\$8	\$15

NATE'S PLATE

(feeds a family of 4, or 1 Nate) – \$58

MEATS: ½ lb pork, ½ lb hot link, ½ rack baby back ribs, 1 lb burnt ends

NATE'S PLATE SIDES:

4 corn muffins, pint of mashed new potatoes, carrot & brussels sprout coleslaw, & pit beans

NATE'S PLATE SAUCES:

paducah, white bbq, icky sticky, chipotle honey mustard

GET SAUCED

**4oz portions \$3ea*

WHITE BBQ – rich and creamy with a pepper and horseradish bite

PADUCAH – spicy vinegar sauce from Chad's hometown

ICKY STICKY – ginger beer, molasses & tomato-based sauce

TAMARIND – like steak sauce meets bbq sauce

CHIPOTLE HONEY MUSTARD – our version of Carolina mustard

BLACK TRUFFLE RANCH – because ranch goes with everything

POMEGRANATE CURRY – sweet, tart, and aromatic

THE SWEET STUFF

BANANA PUDDING \$7

those wafers, salted caramel, scorched meringue

WARM & CHEWY OATMEAL RAISIN COOKIES \$7

milk custard

CAMPFIRE MILK SHAKE \$7

smoked vanilla ice cream, marshmallow, milk chocolate

LARCENY

BBQ by haven

SNACKS & PLATES

MY CHICKEN WINGS (6pc) <i>smoked, deep fried, & dry rubbed with white bbq</i>	\$12
FRITO PIE <i>brisket chile, cheddar, cotija, jalapeno, lime crema</i>	\$8
SMOKED COBIA DIP <i>seasoned with mustard & basil, served with yuzu hot sauce and sesame crackers</i>	\$9
PORK RINDS <i>spicy truffle zest, black truffle ranch</i>	\$8
CORN FLOUR FRIED CATFISH <i>chunky tartar sauce, smoked lemon</i>	\$10
SMOKED & BEER BATTERED ONION RINGS <i>extra special sauce</i>	\$8

SANDWICHES & SUCH

BRASSTOWN BEEF CHILE DOG <i>smoked beef chile, offensive amount of cheese</i>	\$9
PIT ROASTED ITALIAN BEEF <i>bern's aged ribeye, giardiniera, we make it hot & wet</i>	\$17
SMOKED PORK BELLY TACO <i>creamy poblano, spicy peanuts, handmade tortilla</i>	\$5ea

COCKTAILS

NO SHOES, NO SHIRT, NO PROBLEM \$12
Tito's Handmade Vodka, velvet falernum, hibiscus, lime

SOME BEACH \$14
Uncle Nearest 1884 tennessee whiskey, Licor 43, coconut, passion fruit, pineapple, lime, anise, nutmeg

BOOT SCOOTIN' BOOGIE \$13
Milagro Silver Tequila, yellow chartreuse, blood orange, espelette, lime

ALL MY EX'S LIVE IN TEXAS \$12
Treaty Oak Ghost Hill Bourbon, earl gray tea, lemon, pink peppercorn cordial

MEADE YOU NOW \$13
Belle Meade Bourbon, old fancy syrup (bitters, sugar, and magic) orange peel, and black cherry garnish

**CHATTAHOOCHEE
(ALSO KNOWN AS CHAD-A-HOOCH-E)** \$12
St. George Breaking & Entering Whiskey, white peach, housemade sour, mint

IT AIN'T BOOZE, BUT IT'LL DO

BOTTLED SODAS \$3
Dr. Pepper, Sun Drop, A&W Root beer, Nehi Orange soda

MARDI GRAS SWEET TEA \$4
mango, mint, citrus

HAND SQUEEZED LEMONADE \$4
smashed raspberry, whipped lemon

***MAKE IT A TEXAS TEA OR LEMONADE**
we add a shot of Tito's Handmade Vodka for additional \$6

BERN'S FAMILY PROPRIETARY BARREL SELECTIONS

BOURBON (1 OZ POUR)

Barrell Bourbon Cask Strength 109 Haven 2019 \$12

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Barton 1792 Full Proof Bern's Select 2020 \$9

Belle Meade Cask Strength 12 yr Single Barrel Bern's 2020 \$18

Buffalo Trace Bern's Barrel 2020 \$6

Maker's Mark Private Select Bern's Single Barrel 2019 \$9

Weller Special Reserve Haven's Barrel 2020 \$7

Weller Full Proof Bern's Barrel 2019 \$10

Weller Antique 107 Bern's Barrel 2020 \$9

Four Roses Single Barrel Select OESQ Bern's Barrel 2020 \$10

Widow Jane 12yr Haven's Barrel 2020 \$12

WHISKEY (1 oz pour)

Old St. Pete Whiskey Bern's Barrel #2 2019 \$7

Westward Single Malt, Bern's Barrel \$12

RYE (1 oz pour)

High West Dbl Rye Bern's Madeira Finish 2019 \$8

High West Dbl Rye Bern's Fume Blanc Finish 2020 \$8

Knob Creek Rye Bern's Single Barrel, 2018 \$8

SCOTCH (1 oz pour)

Great King Street Artist's Blend Bern's \$6

Compass Box Bern's Limited Edition Vol II, 2019 \$50

BOTTLES N' CANS

Bell's Lampshade Party DIPA \$8

Extraomnes Tripel \$7

Cigar City Jai Alai IPA \$7

Motorworks V-Twin \$6

New Belgium Blackberry Black Tea Sour \$8

Ommegang Neon Neon Rainbows DIPA \$8

Tank 7 Farmhouse Ale \$8

Green Bench Life Lager \$6

Stella Artois \$6

Cycle Cream & Sugar Please Porter \$7

Bold Rock Pineapple Cider \$6

Pabst Blue Ribbon \$5

Clausthaler N/A \$5

Founders Moon Rambler IPA \$7

DRAFTS

Bear Racer 5 IPA \$7
piney, with hints of resin, and tangerine highlights 7.5%

Lord Hobo Boom Sauce \$8
tropical, big & bold with a complex hop profile 7.8%

Crooked Thumb Grandpa Jack's Pils \$6
delicate, german style pilsner with floral notes 5.3%

Flying Boat Crescent Lake Lager \$6
biscuity, so fresh and so clean 5.2%