

## THE MEATS

*\*plates served with choice of 2 sides*

	Plate	½ lb	1lb
<b>PULLED &amp; CHOPPED PORK</b> <i>seasoned with pepper and vinegar</i>	\$14	\$9	\$17
<b>76 HOUR WAGYU BRISKET</b> <i>pit roasted then slow cooked for 3 days</i>	\$22	\$20	\$39
<b>BURNT ENDS</b> <i>Bern's rib tips, lacquered with bourbon, pepper &amp; brown sugar</i>	\$15	-	\$13
<b>DUCK &amp; FOIE GRAS HOT LINK</b> <i>spicy duck, beef, &amp; duck liver sausage with fruit mustard</i>	\$16	\$11	\$21
<b>CHICKEN THIGHS (2EA PER ORDER)</b> <i>sweet tea brined, glazed with sassafras sauce</i>	\$17	-	\$13
<b>BEEF TENDERLOIN KEBOB</b> <i>smoked &amp; grilled tenderloin tips, tamarind bbq</i>	\$17	\$13	\$24
<b>SZECHUAN SPARERIBS</b> <i>tea smoked, dry fried, fermented black bean bbq</i>	Plate \$18	½ \$16	Full \$28
<b>20oz BONE IN PORK SHANK</b> <i>slow smoked &amp; glazed with truffle honey mustard</i>	-	-	\$21ea

## SIDEKICKS

	ind.	pt.	qt.
<b>COAL ROASTED STREET CORN</b> <i>aji amarillo, goat cheese, basil, shallot</i>	\$5	-	-
<b>RANCH POTATO SALAD</b> <i>new potatoes, celery, dill, ramp ranch</i>	\$5	\$8	\$14
<b>DITALINI PASTA SALAD</b> <i>tomato, artichoke, zucchini, toasted garlic</i>	\$5	\$7	\$13
<b>MACARONI &amp; BEER CHEESE</b> <i>cheddar, brown ale, garlic, worcestershire</i>	\$5	\$8	\$15
<b>SPICY CUCUMBER SALAD</b> <i>dill, fresno pepper, toasted sesame</i>	\$4	\$7	\$13
<b>HOG HEAD COLLARD GREENS</b> <i>pepper vinegar</i>	\$5	\$7	\$13
<b>PARMESAN CORN MUFFINS (2EA)</b>	\$5	-	-
<b>BAKED BEANS</b> <i>maple, sweet peppers, chorizo</i>	\$5	\$7	\$13

## NATE'S PLATE

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

**MEATS:** ½ lb pork, ½ rack szechuan spareribs, 1 lb burnt ends, chicken thighs

**NATE'S PLATE SIDES:**  
4 corn muffins, pint potato salad, pint pasta salad, pint baked beans

**NATE'S PLATE SAUCES:**  
paducah, white bbq, icky sticky, sassafras

## 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

**SASSAFRAS** – sweet & tangy with a hint of lemon

**BLACK TRUFFLE RANCH** – because ranch goes with everything

**FERMENTED BLACK BEAN** – spicy, salty, and addictive

## THE SWEET STUFF

**BANANA PUDDING** \$7  
*those wafers, salted caramel, scorched meringue*

**ROOT BEER FLOAT** \$8  
*macadamia ice cream, salted caramel*

# LARCENY

## BBQ by haven

## SNACKS & PLATES

<b>MY CHICKEN WINGS (6PC)</b> <i>smoked, deep fried, &amp; dry rubbed with white bbq</i>	\$12
<b>SMOKED COBIA DIP</b> <i>seasoned with mustard &amp; basil, served with yuzu hot sauce and sesame crackers</i>	\$9
<b>PICKLED DEVEILED EGGS (3EA)</b> <i>dill, avocado, crispy chicken skin</i>	\$5
<b>DUCK GUT NACHOS</b> <i>pasilla chili, smoked cheese, all the garnishes</i>	\$15
<b>CORN FLOUR FRIED CATFISH</b> <i>chunky tartar sauce, smoked lemon</i>	\$10
<b>COL. NEWSOME'S 28 MONTH KENTUCKY HAM</b> <i>peach, mozzarella, focaccia</i>	\$16

## SANDWICHES & SUCH

<b>BRASSTOWN BEEF CHILE DOG</b> <i>smoked beef chile, offensive amount of cheese</i>	\$9
<b>LOBSTER ROLL</b> <i>smoked &amp; chilled lobster, lemon kewpie, espelette pepper</i>	\$24
<b>BEEF TONGUE TACO</b> <i>duck fat tortilla, green papaya, salsa macha</i>	\$5ea

## COCKTAILS

**THE BURBS** \$12  
*crop cucumber vodka, pressed lime, cane sugar*

**REVENGE OF THE NERDS** \$12  
*corazon blanco tequila, velvet falernum, watermelon, lime*

**CADDYSHACK** \$13  
*uncle nearest 1884 whiskey, black tea syrup, state fair lemonade*

**HEATHERS** \$11  
*ketel one vodka, lemon, rosemary, rose ice cubes*

**WEEKEND AT BERNIE'S** \$13  
*buffalo trace bourbon, yellow chartreuse, citron, 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  
*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  
*High West American Prairie*  
*Bern's & Corona Cigar Collab PX Sherry Finish* \$8

### 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 Macvin Finish 2021* \$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

*Cigar City Jai Alai IPA* \$7  
*Brooklyn Pulp Art Hazy IPA* \$7  
*Motorworks V-Twin Lager* \$6  
*Tank 7 Farmhouse Ale* \$8  
*Stella Artois* \$6  
*Stone Tangerine Express IPA* \$7  
*New Belgium Honey Orange Triple* \$7  
*Dogfish Head Super Eight Gose* \$7  
*PBR tall boy* \$5  
*Ace Guava Craft Cider* \$6

## DRAFTS

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

*Lord Hobo Boomsauce Double IPA* \$8  
*fruity, aromatic, and hop heavy 7.8%*

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

*Cycle Ol' Millwise Lager* \$6  
*floral, crispy american lager 5.5%*