

THE MEATS

plates served with choice of 2 sides

	plate	½ lb	lb
PULLED PORK <i>seasoned with pepper & vinegar</i>	\$19	\$12	\$23
76 HOUR WAGYU BRISKET <i>pit roasted then slow cooked for 3 days</i>	\$29	\$30	\$59
CIDER HOT LINK <i>spicy beef & pork sausage, chipotle honey mustard</i>	\$19	\$14	\$27
CHOPPED LAMB SHOULDER <i>garam masala, mint vinegar</i>	\$25	\$20	\$39
SMOKED DUCK CONFIT (1 LEG) <i>poached in fat then smoked, icky sticky sauce</i>	\$28	-	\$18 ea
COAL ROASTED MAINE LOBSTER (1.5#) <i>basted in smokey chipotle, & brown sugar butter</i>	-	-	\$56 ea
FOIE GRAS BOCKWURST <i>gently smoked veal & pork sausage, maple horseradish</i>	\$24	\$17	\$33
KAN KAN PORK CHOP <i>agave sauce, fresh tortillas</i>	-	-	\$45 ea
28oz BONE-IN DELMONICO STEAK <i>dry-aged, pastrami cured</i>	-	-	\$92 ea
GENERAL TSO'S SPARE RIBS <i>hoisin, honey, red chilies, sesame</i>	plate \$24	½ \$18	full \$35

GET SAUCED

* 4oz portions \$3ea

- WHITE BBQ** – rich and creamy with a kick of black pepper
- PADUCAH** – spicy vinegar sauce from Chef Chad's hometown
- ICKY STICKY** – ginger beer, molasses & tomato based
- CHIPOTLE HONEY MUSTARD** – our version of Carolina mustard
- BLACK TRUFFLE RANCH** – because ranch goes with everything
- AGAVE** – sweet and tangy sauce with chamoy and cumin
- MAPLE HORSERADISH** – sweet with a horseradish bite

SIDEKICKS

	ind.	pt.	qt.
PIT BEANS <i>tasso, sorghum, poblano</i>	\$5	\$10	\$18
HOG HEAD COLLARD GREENS <i>pepper vinegar</i>	\$6	\$11	\$20
GOATS MILK MAC & CHEESE <i>confit tomato, scallion</i>	\$6	\$12	\$22
FUNERAL POTATOES <i>black truffle, chive, onion crunch</i>	\$8	\$16	\$31
SPICY CUCUMBER & WATERMELON SALAD <i>fresno pepper, feta</i>	\$6	\$11	\$20
COCONUT COLESLAW <i>cabbage, carrot, coconut milk, fish sauce, herbs</i>	\$4	\$9	\$16
DEVEILED EGG POTATO SALAD <i>red bliss, pickles, dill, garlic dressing</i>	\$5	\$11	\$19
BROCCOLI & PEA SALAD <i>kewpie, bacon, cheddar, almond</i>	\$6	\$12	\$20
HEIRLOOM TOMATO & CORN PASTA SALAD <i>creamy pesto</i>	\$6	\$11	\$20

SNACKS & PLATES

SOUTHERN BREAD PLATE <i>buttermilk biscuits, parmesan cornbread, zucchini bread, strawberry butter, pimento cheese</i>	\$12
ARMADILLO EGGS (2EA) <i>summer truffle & apricot stuffed jalapeño, wrapped in sausage & bacon</i>	\$16
OSSETRA CAVIAR (1oz) <i>cold smoked, chive crème fraîche, potato chips</i>	\$60
COLD SMOKED & FRIED FROG LEGS <i>herb tartar sauce</i>	\$16
CRAB FAT HUSH PUPPIES <i>lump crab, urfa pepper remoulade</i>	\$12
RAW OYSTERS (3EA) <i>smoked ginger & cider mignonette</i>	\$12
BLACKENED FOIE GRAS <i>carved from whole smoked lobes, summer berries, truffle honey, brioche</i>	\$27
PIT ROASTED BEEF EMPANADA <i>dry-aged beef ribs, aji amarillo, avocado salsa</i>	\$9
SMOKED PEEL & EAT SHRIMP (1/2#) <i>remoulade, really spicy cocktail sauce</i>	\$14

LARCENY

BBQ by haven



THE SWEET STUFF

BANANA PUDDING <i>those wafers, salted caramel, scorched meringue</i>	\$10
CAST IRON PEACH COBLER <i>pork rind streusel, smoked vanilla ice cream</i>	\$14
S'MORES LAYER CAKE <i>burnt fluff, bourbon butter cream, graham cracker ice cream</i>	\$13