

STARTERS

Charcuterie selection of cured meats & cheeses, marcona almonds, olives, green apple	22
Royal Miyagi Oysters* (gf) cocktail sauce, lemon, cabernet mignonette	4 ea
Ahi Poke Tacos* maui style poke, avocado, soy sauce, chili, wasabi crème fraîche	19
Seasoned Shrimp Cocktail (gf) housemade cocktail sauce, lemon	20
Crispy Monterey Calamari housemade remoulade, cocktail sauce	18
Deep Fried Deviled Eggs crispy panko with guinness-infused egg yolk, topped with bacon	13
Bounty Hunter Taco Trio locally made tortillas, avocado, pork- infused taco sauce, cojita, pickled onion <i>choice of:</i> pork carnitas, smoked beef brisket, or grilled shrimp	15
Prime Rib Eggroll “Philly Style” three cheese sauce, onions, peppers	17
Crispy Brussels Sprouts & Shallots (v) raspberry vinaigrette, lemon vest	13
Crispy Cauliflower (v) chipotle aioli	13
Wood-Grilled Artichokes (v, gf) housemade remoulade sauce	15
Medley of Crisps (v, gf) potato & yam, fancy salt, chipotle aioli	8

SALADS | SOUP

Watermelon Salad (v, gf) feta cheese, blackberry, dry cherry, basil, mint vinaigrette	17
Burrata Caprese Salad (v, gf) heirloom tomato, basil, balsamic vinaigrette	20
Smoked Salmon Salad (gf) fennel, arugula, cucumber, radish, avocado, lemon, cotija cheese	20
Caesar Salad (v) shaved pecorino, garlic croutons bacon + 3 chicken breast +8 beef brisket +9 grilled shrimp +10 smoked salmon +14	16
Wedge Salad little gem lettuce, blue cheese, tomato confit, egg, pickled onion, bacon, crispy shallots	15
Simple Green Salad (v) fennel, radish, goat cheese, lemon vinaigrette, grilled baguette	13
Roasted Beet Salad (v) goat cheese, pickled onion, crispy shallots frisée, arugula	15
Soup du Jour please inquire	13
SIDES	
Small Caesar or Green Salad	8
Coleslaw	7
Cornbread	8
Smashed Potatoes	8
Roasted Potatoes (v, gf)	9
French Fries (v)	8

v: vegetarian | gf: gluten-free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, this item contains such ingredients

SANDWICHES & BURGERS

Includes choice of French Fries, Coleslaw, or Side Salad (Green or Caesar)	
Prime Rib French Dip thin-sliced prime rib, french roll, horseradish cream, au jus grilled onion +2 gruyère cheese +3	23
Beef Brisket Sandwich slow-smoked angus brisket, thinly sliced on french roll, dill pickle, trio of sauces	20
Pulled Pork Sandwich slow-smoked pork with house rub seasoning on brioche bun, dill pickle, trio of sauces	19
Bounty Hunter Burger wood-grilled angus beef, white cheddar, lettuce, tomato, caramelized onion, special sauce, served on brioche bun with dill pickle add toppings +3 each: bacon, mushrooms, or avocado	22
Wood-Grilled Chicken Sandwich chicken breast, lettuce, red onion, tomato, avocado, remoulade served on brioche bun	19
BLTA Sandwich hobbs smoked bacon, mixed greens, tomato, avocado, served on sourdough, substitute veggie bacon +2	19
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ENTRÉES	
Peppered Beef Brisket black pepper rub, housemade coleslaw, french fries <i>Post & Beam by Far Niente, Cabernet Sauvignon, Napa Valley, 2022 – 6 oz 21 9 oz 30 btl 80</i>	32
St. Louis Pork Ribs half rack or full rack, housemade dry rub, coleslaw, cornbread, trio of sauces <i>'Saldo' by The Prisoner Wine Company, Zinfandel, California, NV – 6 oz 16 9 oz 23 btl 60</i>	32/52
Smoked Trio beef brisket, st. louis ribs & hand-pulled smoked chicken, coleslaw, cornbread <i>Poggio Landi, Rosso di Montalcino, Italy, 2020 – 6 oz 13 9 oz 19 btl 50</i>	55
Shrimp & Grits creamy grits, creole sauce, toasted baguette <i>Vaughn Duffly, Pinot Noir, Sonoma Coast, 2022 – 6 oz 17 9 oz 25 btl 67</i>	29

LUNCH