

STARTERS

Charcuterie	22
selection of cured meats & cheeses, marcona almonds, olives, green apple	
Royal Miyagi Oysters* (gf)	4 ea
cocktail sauce, lemon, cabernet mignonette	
Ahi Poke Tacos*	19
maui style poke, avocado, soy sauce, chili, wasabi crème fraîche	
Seasoned Shrimp Cocktail (gf)	20
housemade cocktail sauce, lemon	
Crispy Monterey Calamari	18
housemade remoulade, cocktail sauce	
Deep Fried Deviled Eggs	13
crispy panko with guinness-infused egg yolk, topped with bacon	
Bounty Hunter Taco Trio	15
locally made tortillas, avocado, pork-infused taco sauce, cojita, pickled onion <i>choice of:</i> pork carnitas, smoked beef brisket, or grilled shrimp	
Crispy Brussels Sprouts & Shallots (v)	13
raspberry vinaigrette, lemon vest	
Crispy Cauliflower (v)	13
chipotle aioli	
Wood-Grilled Artichokes (v, gf)	15
housemade remoulade sauce	
Buttermilk Tenders	12
five hand-cut chicken tenders served with chipotle aioli	
Bounty Bean Dip	12
white bean, smoked tomato, provolone, black mint drizzle, crostini	
Medley of Crisps (v, gf)	8
potato & yam, fancy salt, chipotle aioli	

SALADS | SOUP

Watermelon Salad (v, gf)	17
feta cheese, blackberry, dry cherry, basil, mint vinaigrette	
Burrata Caprese Salad (v, gf)	20
heirloom tomato, basil, balsamic vinaigrette	
Smoked Salmon Salad (gf)	24
fennel, arugula, cucumber, radish, avocado, lemon, cotija cheese	
Caesar Salad (v)	16
shaved pecorino, garlic croutons bacon + 3 chicken breast +8 beef brisket +9 grilled shrimp +10 smoked salmon +14	
Wedge Salad	15
little gem lettuce, blue cheese, tomato confit, egg, pickled onion, bacon, crispy shallots	
Simple Green Salad (v)	13
fennel, radish, goat cheese, lemon vinaigrette, grilled baguette	
Roasted Beet Salad (v)	15
goat cheese, pickled onion, crispy shallots frisée, arugula	
Soup du Jour	13
please inquire	
Small Caesar or Green Salad	8
Coleslaw	7
Cornbread	8
Smashed Potatoes	8
Roasted Potatoes (v, gf)	9
French Fries (v)	8

SIDES

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	23
thin-sliced prime rib, french roll, horseradish cream, au jus grilled onion +2 gruyère cheese +3	
Beef Brisket Sandwich	20
slow-smoked angus brisket, thinly sliced on french roll, dill pickle, trio of sauces	
Pulled Pork Sandwich	19
slow-smoked pork with house rub seasoning on brioche bun, dill pickle, trio of sauces	
Bounty Hunter Burger	22
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	
Wood-Grilled Chicken Sandwich	19
chicken breast, lettuce, red onion, tomato, avocado, remoulade served on brioche bun	
BLTA Sandwich	19
hobbs smoked bacon, mixed greens, tomato, avocado, served on sourdough, substitute veggie bacon +2	

ENTRÉES

Peppered Beef Brisket	32
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>	
St. Louis Pork Ribs	32/52
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>	
Smoked Trio	55
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>	
Shrimp & Grits	29
creamy grits, creole sauce, toasted baguette <i>Vaughn Duffy, Pinot Noir, Sonoma Coast, 2022 – 6 oz 17 9 oz 25 btl 67</i>	

LUNCH