

APPETIZERS

Creamed Rosemary Garlic Mushrooms CHARRED SOURDOUGH BREAD, HERB SALAD	\$6.00
BUTTERMILK FRIED CHICKEN LIVERS SHARP CHEDDAR MASHED POTATOES, WHISKY PEPPERCORN GRAVY	\$7.00
HOUSE SMOKED ROCKBRIDGE TROUT CAPER BERRIES, MIXED FIELD GREENS, HORSERADISH CHEESE, LAVOSH	\$9.00
SLOW SMOKED PORK SHOULDER THYME GRITS, PICKLED RED CABBAGE, CAROLINA MUSTARD SAUCE	\$7.00
CHEDDAR ALE MAC & CHEESE MACARONI, FAT TIRE, SHARP CHEDDAR CHEESE	\$6.00
SAUTÉED FRESH GULF SHRIMP GARLIC BUTTER, FRENCH BAGUETTE	\$5.50

SOUPS

DEVIL'S POOL SMOKEHOUSE CHILI SMOKED PRIME RIB, RED BEANS, VERMONT CHEDDAR, SWEET ONIONS	\$4.50
POTATO & SHARP CHEDDAR COUNTRY HAM	\$4.50
SOUP OF THE DAY	\$4.50

SALADS

CLASSIC CAESAR CRISP HEARTS OF ROMAINE, BLACK PEPPER GARLIC CAESAR DRESSING, HERB CROUTONS, SHAVED PECORINO ROMANO	\$4.50
DEVIL'S POOL HOUSE SALAD TENDER GREENS, SUGARED PECANS, GOAT CHEESE, RED ONION, WITH BLUEBERRY POPPYSEED DRESSING	\$4.50
ROASTED BEETS, BIB LETTUCE & GOAT CHEESE SALAD BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL, TARRAGON	\$6.00
SIMMONS CHOPPED SALAD CHOPPED ROMAINE, ROASTED CHICKEN, RED ONION, CUCUMBER, CHOPPED EGG, CHEDDAR CHEESE, BLUE CHEESE CRUMBLES, CREAMY BALSAMIC DRESSING	\$6.50



ENTRÉES

HARD WOOD SMOKED PRIME RIB MASHED POTATOES, CARROTS, HORSERADISH AU JUS	\$22.00
SHRIMP & GRITS FRESH GULF SHRIMP, COUNTRY HAM, STONE GROUND GRITS, SLOW BAKED RED ONION GRAVY	\$19.00
FISHERMAN'S PIE SMOKED HADDOCK, SHRIMP, SALMON, MASHED POTATOES, PARSLEY, LEEK CREAM SAUCE & PUFF PASTRY	\$17.00
GRILLED ROCKBRIDGE TROUT WISCONSIN BROWN RICE, BUTTERED CARROTS, PECAN THYME BROWN BUTTER	\$18.00
MEATLOAF SLOW ROASTED GROUND PORK SHOULDER, SLAB BACON & PRIME RIB, MASHED POTATOES, WHITE CABBAGE & BACON, ONION GRAVY	\$15.00
Buttermilk Fried Chicken Livers SHARP CHEDDAR MASHED POTATOES, WHISKY PEPPERCORN GRAVY, WILTED GREENS	\$14.00
Smoked St. Louis Style Pork Ribs CORNBREAD, BAKED BEANS, SWEET SLAW	\$17.00
Pan Roasted All Natural Chicken Breast MASHED POTATOES, GLAZED ROOT VEGETABLES, SAGE BROWN BUTTER	\$22.00
Beans and Cornbread SLOW COOKED NAVY BEANS, GRILLED CORNBREAD	\$14.00
COUNTRY FRIED STEAK BREADED & DEEP FRIED RIB-EYE STEAK, MASHED POTATOES, GRAVY, WILTED GREENS	\$20.00
28 DAY AGED GRILLED FILLET CREAMED SPINACH, MASHED POTATOES, GARLIC BLACK PEPPER BUTTER	\$32.00
BANGERS & MASH TWO PAN ROASTED WILD BOAR SAUSAGES, MASHED POTATOES, ONION GRAVY	\$16.00

There will be a \$7.00 charge for entrees split from the kitchen.

**** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ****

