

## STARTERS

<b>Corn &amp; Smoked Poblano Soup</b> (cup/bowl) <i>cumin toasted pepitas &amp; ancho-cocoa crema</i>	\$4 / 7
<b>Clam Chowder</b> (cup/bowl) <i>bacon &amp; tabasco butter</i>	\$5 / 8
<b>Spiced Smoked Chicken Wings</b> <i>creamy cucumber-habanero dipping sauce &amp; mango-tamarind-jalapeno dipping sauce</i>	\$9
<b>Grilled Corn on the Cob</b> <i>smoked chili aioli, farmer's cheese &amp; lime</i>	\$5
<b>Tempura Fried Avocado (5)</b> <i>smoked jalapeno aioli &amp; chili lime salt</i>	\$7
<b>Basket of Biscuits (4)</b> with sorghum butter	\$5
<b>Plantain Chips &amp; Pimento Cheese</b>	\$7
<b>Steak Fries or Sweet Potato Fries</b>	\$5 / 6

## SALADS

<b>Organic Greens</b> <i>herbs &amp; smokehouse dressing</i>	\$7
<b>Southern Caesar</b> <i>chopped romaine &amp; kale cornmeal croutons &amp; low country dressing</i>	\$8
<b>Bacon &amp; Egg Spinach Salad</b> <i>smoked tomatoes and onions, cornbread croutons &amp; bbq buttermilk ranch</i>	\$11
<b>Cucumber &amp; Quinoa Salad</b> <i>citrus marinated onions, mint vinaigrette &amp; sheep's milk feta</i>	\$9
add to any salad:	
Steelhead Salmon Filet	\$9
BBQ Rocky Chicken	\$8
BBQ Gulf Shrimp Skewer (5 per)	\$9
White Anchovy	\$3



# IRONSIDE

## WEST COAST BBQ

Tuesday – Saturday 5:00 – 8:30

## BBQ COMBO PLATES

Choose Main: One \$13, Two \$19 or Three \$25

Beef Brisket (add \$2)

Duroc Pulled Pork

Natural Pork Ribs (3per)

BBQ Rocky Chicken

BBQ Gulf Shrimp Skewer (5 per)

BBQ Mushroom

Served with Two Sides of your choice

Pickled Pepper Slaw

Collard Greens *smoked ham hock*

Cheddar Grits

Sorghum Veggie Beans

Cowboy Beans *house bacon*

Mac & Cheese

## BBQ TACOS

*served in a crispy corn taco shell wrapped in a soft corn tortilla with slaw & cilantro served with taco sauce & bbq beans*

(2) TACOS	\$13
ADD A TACO	\$ 5

Choose:

BBQ MUSHROOM	SPICED SNAPPER
BBQ ROCKY CHICKEN	BBQ SHRIMP
DUROC PULLED PORK	BEEF BRISKET
	add avocado \$1.5

## SANDWICHES & BURGERS

<b>Pressed Cubano Sandwich &amp; plantains</b> <i>cuban barbecued pork &amp; country ham gruyere, pickles &amp; chipotle aioli</i>	\$15
<b>Pressed Veggie Cubano Sandwich &amp; plantains</b> <i>zucchini, eggplant, red pepper, beets, rapini gruyere, pickles &amp; chipotle aioli</i>	\$13
<b>Pulled Duroc Pork Sandwich &amp; fries</b> <i>house bbq sauce &amp; creamy pickle pepper slaw</i>	\$11
<b>BBQ Beef Burger &amp; fries</b> <i>bacon, beer onions &amp; smoked cheddar</i>	\$13
<b>Great Northern Bison Burger &amp; fries</b> <i>tobacco onions &amp; double jack cheese</i>	\$16
additions:	
House bacon	\$2
Avocado	\$1.5
Sub Sweet Potato Fries	\$1