



SHARING

JOHNNY CAKES 14 TOPPED WITH SMOKED CHICKEN, BEEF, AND PORK, PICKLED ONIONS, SORGHUM, HOUSE BBQ SAUCE, AND HOUSE CHEESE.	HOT BROWN FRIES 12 HOUSE-MADE FRIES SMOTHERED IN MORNAY, SMOKED TURKEY, SPRING ONION, CHARRED CHERRY TOMATOES, AND BACON.	SMOKED PIMENTO CHEESE 12 SMOKED PIMENTO CHEESE SPREAD, FRESH SORGHUM SOURDOUGH, HOUSE-PICKLES.
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SALADS & BURGEOO

BURGOO 5 8 CUP OR BOWL OF HOUSE-MADE BURGOO WITH FIRE-ROASTED CORN, PERUVIAN LIMA BEANS, AND SAN MARZANO TOMATOES.	COBB SALAD 7 13 LOCAL LETTUCE, TOMATO, SMOKED PIMENTO CHEESE, SMOKED TURKEY, BACON, FRESH CROUTONS, TOASTED SUNFLOWER SEEDS, BOILED EGGS, PICKLED ONIONS, AND HOUSE MADE BUTTERMILK DRESSING.
SASSAFRAS SALAD 6 12 MIXED GREENS, TOMATOES, FRESH SORGHUM SOURDOUGH CROUTONS, PICKLED ONIONS, AND HOUSE MADE SORGHUM VINAIGRETTE DRESSING.	

PLATE LUNCH

HOT BROWN 14 HOUSE-SMOKED TURKEY ON SORGHUM SOURDOUGH WITH MORNAY SAUCE, BACON, AND CHARRED TOMATOES.	HOPPIN JOHN RISOTTO <i>NEW</i> 14 HOUSE-SMOKED SAUSAGE SIMMERED WITH BLACK EYED PEAS AND HERBS IN A RICH AND CREAMY RISOTTO.
SMOKED MEATLOAF <i>NEW</i> 15 HOUSE-SMOKED MEATLOAF OVER CHEDDAR MASHED POTATOES, CHARRED GREEN BEANS, AND VELOUTE.	SMOKED CHICKEN OVER RED POTATOES AND CHARRED GREEN BEANS 14 SMOKED CHICKEN, IN A RICH SAUCE WITH GREEN ONIONS, FRESH HERBS, CARROTS, AND GRILLED CORN. SERVED OVER RED POTATOES AND GREEN BEANS

HANDHELD

CHICKEN MELT 12 PULLED SMOKED CHICKEN ON SORGHUM SOURDOUGH WITH ROMESCO, MIXED GREENS, PICKLED ONIONS, AND SMOKED CHEDDAR.	PIMENTO CHEESE BURGER 15 HILL VIEW FARM'S SMASH BURGER ON FRESH BRIOCHE WITH SASSY SAUCE, SMOKED PIMENTO CHEESE, PICKLED CUCUMBERS, PICKLED ONIONS, AND MIXED GREENS.
HOUSE BLT <i>NEW</i> 12 POK BELLY CURED AND SMOKED IN HOUSE WITH CHERRY AND HICKORY WOOD. SERVED ON BRIOCHE WITH SASSY SAUCE, BIBB LETTUCE, AND TOMATO JAM.	YELLOW BANKS BURGER 15 TWO HILL VIEW FARMS SMASH BURGERS ON FRESH BRIOCHE ROLL WITH HOUSE BBQ SAUCE, SMOKED CHEDDAR, BACON, AND GRILLED ONIONS.
GRILLED PIMENTO CHEESE BLT 13 HOUSE MADE SMOKED PIMENTO CHEESE ON SORGHUM SOURDOUGH WITH CHOW CHOW, BACON, LETTUCE, AND TOMATO.	SASSY BURGER 15 LOCAL GROUND BEEF SMASH BURGER ON FRESH BRIOCHE BUN WITH SASSY SAUCE, SMOKED WHITE CHEDDAR, LETTUCE, TOMATOES, BACON, PICKLED ONIONS.
SASSY CHOPPED PORK 12 CHOPPED PORK IN HOUSE BARBECUE SAUCE TOPPED WITH ALE 8 MARINATED APPLES ON FRESH BRIOCHE WITH HOUSE PICKLES.	BLACKENED BASS <i>NEW</i> 15 BLACKENED FRESH STRIPED BASS ON CIABATTA WITH SASSY SAUCE, MIXED GREENS, AND TOMATO.

ACCOMPANIED BY FRIES.

SIDES

WILTED GREENS 3 WITH GARLIC AND SHALLOT	HOUSE-MADE FRIES 3.95	VEGETABLE MEDLEY 3 CHEF'S VEGGIES OF THE DAY. SELECTION OF SAUTÉED LOCAL SEASONAL VEG.
CHARRED GREEN BEANS 3.25		

* CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE RISK OF FOOD-BORNE ILLNESS.

LUNCH AVAILABLE FROM 11 AM TO 4 PM.



== SHARING PLATES ==

Johnny Cakes

Topped with smoked chicken, beef, and pork, pickled onions, sorghum, house BBQ sauce, and house cheese. — \$14

Smoked Pimento Cheese

Smoked pimento cheese spread, fresh sorghum sourdough, house-pickles. — \$12

Hot Brown Fries

House-made fries smothered in Mornay, smoked turkey, spring onion, charred cherry tomatoes, and bacon. — \$12

Bourbon Glazed Shrimp

Shrimp tossed with Sassafras BBQ Rub seasoned flour and fried. Served over local greens, with pickled onions and Bourbon Glaze drizzle. — \$18

== SALADS ==

Sassafras Salad

Mixed greens, tomatoes, fresh sorghum sourdough croutons, pickled onions, and house made sorghum vinaigrette dressing. — \$6 \$12

== ENTRÉES ==

Bourbon-Glazed Pork

Smoked Boston butt, seared on the flattop and brushed with bourbon reduction.
Served with roasted red potatoes and brussels sprouts. — \$26

Smoked Meatloaf

House-smoked meatloaf over cheddar-herb mashed potatoes and green beans. — \$26

Chicken Quarter

Marinated and smoked chicken leg with cheddar mashed potatoes and wilted greens. — \$26

🌿 Cauliflower & Romesco

Cauliflower steak seared and served over wilted greens, roasted red potatoes and Romesco sauce. — \$24

Shrimp Hoppin John Risotto

Seared shrimp over house-smoked sausage risotto with roasted red peppers and black eyed peas. — \$28

Smothered Striped Bass

Bass filet simmered in roasted plum tomatoes, roasted red peppers, white wine, capers, and basil over green beans. — \$35

== SIDES ==

Charred Green Beans

\$2.75

Cheddar Mashed Potatoes

\$3.50

Roasted Red Potatoes

\$3

Wilted Greens

With garlic and shallot — \$3

== DESSERTS ==

Banana Pudding Brullee

\$8

Kentucky Derby Brownie Sundae

\$8

Bourbon Chocolate Bread Pudding

\$9