

# MENU

# unit B

## Main Course.

### Unit B Salad 14

Mixed Greens + Corn + Avocado  
+ Gorgonzola Crumble +  
Meat Choice:

Pulled Chicken \$3 Brisket \$4 | Short Rib \$6

### Broccolini & Quinoa 16

Grilled Broccolini + Herbed Quinoa  
+ Dried Apricot + Slivered Almonds +  
Saffron Vinaigrette

### Mojo Citrus Chicken 22

Half Chicken + Glazed Carrots &  
Turnips + Parsnip Puree

### Oaxacan Chicken 22

Smoked Half Chicken + Mangu + Black  
Bean Puree  
+ Scallion Coulis

### Brisket Burnt End Bao Buns 15

Three Steamed Buns + Brisket Burnt Ends  
+ House BBQ Sauce + Kimchi Relish

### Beef Rib with Yucca Mash 28

Two Smoked Beef Ribs + Sweet Chili +  
Cilantro Yucca Mash + Red Pepper Coulis +  
Crispy Shallots

### Baby-Back Ribs 22/35

Half or Full Rack + House BBQ Sauce + Sweet  
Potato Fries + Brown-Butter Marshmallow Sauce

### Prime Rib with Sweet Potato Gnocchi 30

Thick Cut Prime Rib + Sweet Potato  
Gnocchi + Gorgonzola Cream Sauce

### 12oz Ribeye 32

Classic Ribeye + Chimichurri Butter

### Lobster Tail 26

Grilled Spiny Lobster Tail + Cheddar-  
Corn Grits + Melted Chimichurri Butter

### Surf n' Turf 55

Classic Ribeye + Grilled Spiny Lobster  
Tail + Chimichurri Butter

## Dessert.

### Bread Pudding 8

## Family Style Apps & Sides

Sweet Potato Gnocchi 10

Yucca Mash 8

Short Rib Mac n' Cheese 13

Quinoa 9

Cheddar-Corn Grits 9

Side Salad 8

Artichoke (Grilled or Fried) 9

Sweet Potato Fries 7

## Meats By The Board

Choose: 3, 4, or 5 Meats

Board Size: \_\_\_\_\_

3 Meats 36

4 Meats 46

5 Meats 57

Meat Choice: \_\_\_\_\_

Brisket

Pulled Chicken

Brisket Burnt Ends

Short Rib

Baby-Back Ribs

Beef Ribs

## Unit B Bourbon Barrel Pick

Flight Pairing 37

1792 Single Barrel BP

Whistle Pig 10 BP

Blantons BP

Stagg Jr BP

(1oz each)