



Appetizers

Country Nachos	14.0	Pulled Pork Egg Rolls	11.0
Tortilla chips, pulled pork, house made Worcestershire cheese sauce, baked beans beer BBQ sauce		Crunchy coleslaw, Sweet Cilantro Chili Sauce (2 pieces)	
Old Crow Mini Corn Dogs	11.5	Crow's Nest Poutine	9.0
Old Crow sausage, corn meal batter, served with spicy mustard sauce (4 pieces)		Hand-cut fries, house made Worcestershire cheese sauce, beef gravy, beer-BBQ sauce	
		ADD: Brisket, Pulled Pork, or Pulled Chicken	5.0
Smoked Wings	14.5	BBQ Flatbread	15.0
CHOOSE: Naked, Buffalo, Smoked Habanero Honey, BBQ, Sweet Cilantro Chili and Crow Style (10 wings)		Oven baked flatbread, topped with mozzarella, roasted tomatoes, pickled red onions, fresh arugula	
ADD: All sauces on the side	1.0	CHOOSE: Veggie, Chicken, Brisket, or Pulled Pork	

FROM THE PIT

Our pork and beef cuts are dry-rubbed with chef Tony's signature "Scruggs Rubs" and slow-smoked over Applewood logs, BBQ sauce is available table-side, unless otherwise specified.

PICK TWO: Crunchy Coleslaw, Mac N' Cheese, Hand-Cut Fries, Summer Pickles, Savory Sweet Potatoes with Blue Cheese, Baked Beans, Classic Cornbread, Bacon Cheddar Jalapeno Cornbread, Country Mashed Potatoes, Vegetable Medley, Baby Crow Salad

Pork Baby Back Ribs		Half Chicken	17.0
Full Slab	29.0	Applewood smoked, served juicy	
Half Slab	20.0	Old Crow Sausage	15.0
		Home-made beef and pork blend, BBQ rub, pickled red onions (2 links)	
Pulled Pork (1/2 Pound)	16.5	Smoked Bone in Ribeye	36.5
12-hour Boston butt		16oz. Angus beef ribeye, lightly smoked and finished on the grill. Topped with a blue cheese compound herb butter	
Brisket (1/2 Pound)	21.5	ADD: Garlic Mushrooms	3.0
12-hour beef brisket, two-layer spice rub			
Burnt Ends (1/2 pound)	23.0	Salmon	23.5
The best of the brisket		Lightly-smoked and finished on the flame grill, BBQ-rub, spiced lemon	
WHILE SUPPLIES LAST			
Smoked Tri-Tip Sirloin	22.0		
2 hour smoked, two layer spice rub, spicy BBQ mustard. Finished on the flame grill served medium rare.			

Combo Platter

From the Pit: ½ pound pulled pork, ½ pound beef brisket, full slab baby back ribs, beer can chicken, 2 Old Crow sausage links

Pick One: Classic cornbread or bacon cheddar cheese jalapeno cornbread

Pick Three: Crunchy coleslaw, mac n' cheese, hand-cut fries, summer pickles, savory sweet potatoes with blue cheese, baked beans, classic cornbread, bacon cheddar jalapeno cornbread, country mashed potatoes, vegetable medley, baby crow salad

Serves 4-6: 100.0

"Build-Your-Own" Combo

Pick Three: 1/4 smoked chicken, 1/4 pound pulled pork, 1/4 pound beef brisket, 1/4 slab baby back ribs, 1 Old Crow sausage links

Pick Two: Crunchy coleslaw, mac n' cheese, hand-cut fries, summer pickles, savory sweet potatoes with blue cheese, baked beans,, classic cornbread, bacon cheddar jalapeno cornbread, country mashed potatoes, vegetable medley, baby crow salad

Serves 1-2: 27.0

Sandwiches

Served with Hand-Cut Fries or Crunchy Coleslaw

Old Crow Smoked Sliders 12.0

Pickled red onions, buttery brioche-style roll, beer BBQ sauce (3 Sliders)

CHOOSE FROM: Brisket, Pulled Pork, or Pulled Chicken

BBQ Rib Meat Sandwich 14.0

Pulled baby back and St. Louis rib meat, served with our house BBQ sauce, topped with Worcestershire cheese sauce piled high with crispy onions on a toasted Hoagie bun

Grilled BBQ Wrap 12.5

Pulled pork, Applewood-smoked bacon, house-made Worcestershire cheese, crispy onions, beer BBQ sauce, warm flour tortilla

The Tri-Tip Sandwich 15.5

Thinly-sliced tri-tip sirloin served with our house-made horseradish aioli, artichoke hearts, pepper jack cheese, and fresh red onions on a baked telera roll

Memphis Tacos 13.0

Crunchy coleslaw, beer BBQ sauce, warm flour tortillas (2 tacos)

CHOOSE FROM: Brisket, Pulled Pork, or Pulled Chicken

Old Crow Sandwich 14.0

Pickled red onions, beer BBQ sauce, buttery brioche-style roll

CHOOSE FROM: Brisket, Pulled Pork, or Pulled Chicken

Brisket Mac N Cheese Sandwich 13.0

Smoked pulled brisket with cavatappi pasta house made Worcestershire cheese sauce, served on a hoagie bun.

Nashville Hot Chicken Sandwich 12.50

Fried chicken patty tossed with buffalo, topped with Apple Slaw Served on a buttery Brioche-style roll.

Salads/Soups

Charred Romaine	11.0
Creamy Caesar dressing, tomatoes, with imported Romano cheese, cornbread croutons	
Old Crow	9.0
Mixed baby greens, tomatoes, cucumbers, cornbread croutons, house-made honey walnut vinaigrette	
Strawberry Beet Salad	12.0
Strawberries, roasted beets, mandarin oranges, Mesclun greens, goat cheese, house-made strawberry dressing	
ADD TO ANY SALAD: Brisket, Chicken, or Pulled Pork	5.0
ADD TO ANY SALAD: Salmon	9.0

**Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs
May Increase The Risk Of Food Borne Related Illness
Water Served on Request Only! Not All Ingredients Listed!
Please Ask!**

Sides

Served in 4 oz. tins

Mac N Cheese	5.0
Cavatappi pasta, house-made Worcestershire cheese sauce, topped with corn bread crumbs	
Crunchy Coleslaw	4.0
Green and red cabbage, carrots, horseradish-slaw sauce	
Savory Sweet Potatoes W/ Blue Cheese	5.0
Twice baked and mashed spuds, blue cheese cheese-butter blend, BBQ rub	
Summer Pickles	3.0
Cucumbers, onions, dill vinegar dressing	
Baby Crow Salad	3.0
Mixed baby greens, tomatoes, cucumbers, cornbread croutons, house-made honey walnut vinaigrette	
Hand-Cut Fries	4.0
Sprinkled with BBQ rub	

Baked Beans	4.0
Butter, pinto, and cannellini beans, baked with bourbon molasses, pork belly and beer BBQ sauce	
Cornbread	Slice / Wheel
Classic	2.0 / 7.0
Bacon, cheddar cheese and jalapeno	3.0 / 9.0
Country Mashed Potatoes	5.0
Rosemary, garlic and butter cream mashed potatoes sprinkled with BBQ rub	
Vegetable Medley	5.0
Carrots, broccoli, cauliflower, sautéed butter ginger, garlic and shallots	



Handcrafted Cocktails

Our handcrafted cocktails are prepaid with freshly-squeezed juices, house-made spice blends, premium produce and made-from-scratch mixers

The Prized Pig	16	Front Porch Punch	12
Bourbon, Whistle Pig barrel aged maple syrup, finished with black lemon bitters, and garnished with a fresh orange peel and slice of bacon. Served with a large ice cube.		Ole Smoky Blackberry moonshine, St-Elderflower, lemon sour topped off with soda water, then garnished with fresh blueberries and raspberries.	
Tennessee Margarita	12	Blackberry Crow	12
Ole Smokey mango habanero whiskey, triple sec, fresh squeezed lime juice, lemon sour, topped off with soda, garnished with a lime and jalapeno slices.		Ole Smoky Blackberry moonshine, fresh muddled blackberries, mint leaves, lemon sour topped off with soda water then garnished with fresh blackberries and mint sprig.	
Cucumber Mint Lemonade	13	Strawberry Hoedown	12
Ketel One cucumber mint vodka, fresh muddled mint and cucumbers, fresh squeezed lemon juice, and house-made cucumber syrup, topped with a cucumber wheel.		Ole Smokey Strawberry moonshine, St-Elderflower, fresh muddled strawberries, lemon sour topped off with soda water garnished with lemon wedge and strawberries.	
Peach Collins	12	The Bucking Mule	12
Ole Smokey Peach moonshine, Tanqueray gin, peach puree lavender bitters, lemon sour topped off with soda water then garnished with a lemon wedge and luxardo cherry.		Vodka, fresh lime juice, topped off with Cock and Bull ginger beer and garnished with candied ginger and mint sprig.	



Draft List

Old Crow Honey Blonde American Blonde Ale, Brewery X, CA. 4.8% ABV	10
Old Crow IPA India Pale Ale , Brewery X, CA. 6.0% ABV	10
Mango Hefeweizen Mango Wheat, Garage Brewing CO, CA. 5.5% ABV	10
Brewery X Lager Mexican Style Craft Lager, Brewery X, CA. 4.9% ABV	9
Great White Belgian White Ale, Lost Coast Brewery, CA. 4.8% ABV	9
Red Trolley Red Ale, Karl Strauss Brewing, CA. 6.9% ABV	9
Stone Delicious IPA, Stone Brewery, CA. 7.5% ABV	10

Bottles/Cans

Bud Light 4.2% ABV 16oz. Light Lager, Anheuser Busch, MO	7	Guinness , 4.2% ABV, 14.9oz Stout, Guinness, Ireland	8
Michelob Ultra , 4.2% ABV, 12oz. Light Lager, Anheuser Busch, MO	5	Coors Banquet , 5.0%, ABV, 12oz. Lager, Coors Brewing Co., CO	5
Stella Artois , 5.0%, ABV, 12oz. Euro Lager, Stella Artois, Belgium	7	Coors Light , 4.2%, ABV, 12 oz. Light Lager, Coors Brewing Co., CO	5
805 , 4.7% ABV, 12oz. Blonde Ale, Firestone Walker Brewing Co., CA	7	Pacifico , 4.6%, ABV, 12oz. Mexican Lager, Grupo Modelo, Mexico	6
Shiner Bock , 4.4%, ABV, 12oz. Bock, Spotez Brewing Co., TX	6	Blue Moon , 5.4%, ABV, 12oz. Wheat Ale, Coors Brewing Co., CO	6
Corona Extra , 4.6%, ABV, 12oz. Mexican Lager, Grupo Modelo, Mexico	6	Odouls , 0.5%, ABV, 12oz. Non-Alcohol, Anheuser Busch, St. MO	5
Modelo Especial , 4.4%, ABV, 12oz. Mexican Lager, Grupo Modelo, Mexico	7	Grapefruit Sculpin , 7.0% ABV, 12oz. IPA, Ballast Point, CA	8
Stella Cidre , 4.5% ABV, 12oz. Cidre, Stella Artois, Leuven, Belgium	7	Rotating Hard Seltzer 5.0% ABV, 12oz Hard Seltzer, Brewery X, CA	6

Wines

5oz pours by the glass

WHITES			
Black Stallion Napa Valley Estate Chardonnay- 14.5% ABV Black Stallion Winery, Napa, CA	10/36	Joel Gott 815 California Cabernet Sauvignon – 13.9% ABV Joel Gott Wines, St. Helena, CA	10/36
Kim Crawford New Zealand Sauvignon Blanc- 13.0% ABV Kim Crawford, Marlborough, New Zealand	11/40	Meiomi California Blend Pinot Noir – 13.7% ABV Meiomi Wines, San Francisco, CA	13/48
A to Z Chardonnay 13% ABV A to Z Wineworks Dundee, OR	11/40	“Bonanza” Cabernet Sauvignon – 14.6% ABV Caymus Vineyard, Rutherford, CA	10/36
Dry Creek Vineyard Sauvignon Blanc 14.1% ABV Dry Creek Vineyard, Sonoma, CA	11/40	Bogle Old Vine Zinfandel 14.5% ABV Bogle Vineyards, Clarksburg, CA	9/32
EDNA Valley Vineyard Pinot Grigio 13.1% ABV Edna Valley Vineyard, Central Coast, CA	9/32	The “Crusher” Napa Pinot Noir – 13.9% ABV The Crusher Wines, Napa, CA	10/36

REDS

A 2% surcharge will added to all Guest checks to help cover increasing costs and in our support of the recent increase to minimum wage and benefits for our dedicated Team Members.