

## Fire Starters

### Wood Grilled Chicken Chili or Daily Soup Special 4.50

### Corn Crisps & Dip 7

Fresh Guacamole, Salsa and Fresh Tortilla Chips

### Carolina Brisket Nachos 9.50

House Made Brisket, Tortilla Chips, Sharp Cheese, Salsa, Lettuce, Peppers

### Chicken, Spinach and Bacon Flatbread 9

Wood Grilled Chicken, Baby Spinach, Applewood Bacon, Green Onions, Sharp Cheese

### Grilled Brie Flatbread 9

Apricot Jam, Arugula, Roasted Onions

### Wood Grilled Pretzels 9

Chorizo Cheese Sauce, Honey Grain Mustard

### Southwest Chicken Dip 8

Grilled Bread and Chips

### It's Not A Wing 8

Braised Thigh (3), House Dry Rub, Chimichurri, Cornbread

## Signature Salads

### The House 5

Artisan Greens, Shaved Cucumbers & Carrots, Baby Tomatoes  
(Ranch, Caesar, Celery Seed, Blue Cheese, Cranberry, Balsamic Vinaigrette, Oil & Red Wine Vinegar)

### The Caesar 6

Wood Grilled or Chopped Romaine, Artichoke, Grilled Crostini, Shaved-Parm, Caesar Dressing

### Just For The Kale 6.50

Baby Kale, Arugula, Fire Peppers, Shaved Carrots, Goat Cheese Fritters, Celery Seed Dressing

### Baby Wedge 6

Bacon, Onion, Tomatoes, Blue Cheese Dressing

### Baby Spinach 6.50

Almond Brittle, Apples, Shaved Fennel, Cranberry Dressing

### ADD TO ANY SIGNATURE SALAD

Wood Grilled Chicken 6, Shrimp 6.50, Salmon 7, Sirloin 8

## Wood Grilled Burgers, Sandwiches & More

All served with Fries or substitute a Side Salad for \$2

### Fresh Ground Steak Burgers (8-oz.)

### The Pit Burger 10.50

Cheddar Cheese, Lettuce, Tomato, Onion. Add Bacon For 1

### The Pike Burger 11.50

Arugula, Smoked Gouda, Avocado Mayo, Grilled Onion

### The Farm Burger 12.50

Smoked Pork, Cheddar Cheese, Apple Onion Jam, Baby Spinach

### Off The Trail Burger 11.50

Sautéed Mushrooms, Balsamic Greens, Whipped Goat Cheese

### Sandwiches & More

### Blackened Chicken 10.50

All Natural Amish Breast, Cajun Spices, Lettuce, Tomato, Onion, Bacon, Swiss. Add Avocado For 1.50

### Turkey and Brie Burger 11

White Meat, Aged Brie, Greens, Apple Onion Jam

### Salmon BLT 13

Grilled Faroe Island Salmon, Avocado Mayo, and Applewood Bacon on Flatbread

### The Pit Buffalo Chicken Wrap 9.50

Buffalo Chicken, Lettuce, Tomato, Cheddar Cheese  
Served with Ranch or Blue Cheese Dressing

### So Cal Fire Tacos (3)

Grilled Flour Tortillas, Salsa, Guacamole, Greens  
Brisket 12, Shrimp 11, Chicken 10, or Grilled Vegetables 10

### Southwest Spicy Sausage 10.50

Grilled Chorizo Sausage, Tomato Confit, Roasted Peppers, Smoked Gouda

### The Cuban 9.50

Marinated & Smoked Pork Loin, House Pickles, Grain Mustard, Baby Swiss Cheese

### Carolina Brisket 10.50

House Made Barbecue Brisket, Roasted Onions, Pickled Peppers



## Wood Grilled Entrees & More (After 4 P.M. Daily and All Day Sunday)

Add a House or Caesar Salad for \$3.50

### **Aged Sirloin 19.50**

9-oz. Center-Cut Beef, Smashed Potato, Roasted Onions

### **Norwin Q Chicken 18**

Roasted & Grilled Half Bird, Barbeque, Smashed Potato, Grilled Vegetables

### **Smoked Pork Chop 19**

Bone-in with Apricot Jam, Parm Roasted Cauliflower, Corn Bread

### **Faroe Island Salmon 21.50**

Herb Grilled, Smoked Scallion Butter, Yukon & Sweet Potato Hash, Parm Roasted Cauliflower

### **Stuffed Chicken Breast 16.50**

Sautéed Greens, Peppers, Swiss Cheese, Tomato Pan Sauce, with Grilled Asparagus, and Yukon & Sweet Potato Hash

### **Coffee Rubbed Brisket 23.50**

House Made Brisket, Blackberry Port Sauce, Yukon & Sweet Potato Hash, Grilled Asparagus

### **Bone-In Ribeye 32**

16-oz. Aged Traditional Ribeye, Smashed Potato, Grilled Vegetables

## Homemade Sides

### **Fresh Baked Cornbread 4**

### **Parm Roasted Cauliflower 4**

### **Marinated Grilled Vegetables 4**

### **Smashed Potato 3**

### **Yukon & Sweet Potato Hash 3**

### **Wood Grilled Asparagus 3**

### **Wood Grilled Pineapple 3**

## Smoldering Sweets

### **S'mores Stack 6.50**

Graham Cracker Praline, Charred Mallows, Warm Brownie

### **Apple Mountain Pie 6.50**

Cinnamon Bread, Local Apples, Vanilla Cream Sauce

### **Sweet & Salty Cheesecake 6.50**

Peanut Butter Mousse, Pretzel Crust, Salted Caramel

### **Pecan Ball 6**

Local *Parkside Creamery* Vanilla Bean Homemade Ice Cream, Sweet & Spicy Pecans, Rum Chocolate Sauce

### **Vanilla or Seasonal *Parkside Creamery* Homemade Ice Cream 4**

## Campfire Kids Meals\*



Served with Fries, Fruit, or Vegetable, and Drink

### **5-oz. Sirloin 8**

### **Mini Pit Burger 6**

### **Grilled or Crispy Chicken Tenders 6**

### **Personal Fired Pizza 6**

\* Ages 12 and Under.

## Beverages

**Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer, Sierra Mist, Dr. Pepper, Tropicana Raspberry Ice Tea, Tropicana Lemonade 2**

**Fresh Brewed Unsweetened Ice Tea 2**

**Coffee - Regular and Decaf 2**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.