

# FIRESIDE

*grill*

## LATE NIGHT MENU

### STARTERS

#### SMOKED BRISKET FLATBREAD | 9

Flatbread pizza with chopped house-smoked brisket, candied onions, tomatillo barbeque sauce, mozzarella and pepper jack cheese

#### FRIED GREEN TOMATOES | 8 v

Traditionally breaded and deep fried green tomatoes, served with ranch and chipotle dipping sauces

#### SMOKED ALABAMA WINGS | 11 GF

House-smoked jumbo wings grilled and brushed with white Alabama barbeque sauce

#### BLACK-EYED PEA AND ARTICHOKE HUMMUS | 8 GF

Black-eyed pea and artichoke hummus with Oklahoma pecan smoked olive oil, served with house-made cracklins

#### PRETZEL NUGGETS WITH BEER CHEESE | 7 v

Warm pretzel nuggets served with beer cheese dip

#### PARMESAN TRUFFLE FRIES | 7

#### SOUP OF THE DAY / CHILI

*Cup* | 5 — *Bowl* | 7

### SALADS

*Add chicken breast* | 4 — *Substitute shrimp* | 5 — *Substitute salmon* | 8

#### THE SOUTH | 14

Grilled breast of chicken, mixed greens, cut romaine, pineapple, strawberry, candied pecans, goat cheese and house vinaigrette

#### FRIED BRUSSELS SPROUTS AND KALE | 13

Fried brussels sprouts with kale, crispy pork lardons, parmesan cheese, fried capers, spiced pecans, cornbread croutons and whole grain mustard vinaigrette

### SANDWICHES

*Served with fries* — *Substitute truffle fries* | 3.50 — *Substitute soup or salad* | 1

#### FIRESIDE GRILLED CHEESE | 9 v

White cheddar cheese curds, American cheese, pepper jack cheese and spicy Fireside sauce, stuffed between grilled sourdough bread

*Add bacon* | 2

#### SOUTHERN BRISKET MELT | 13

House-smoked brisket of beef with Dead Armadillo Amber Ale braised onions, smoked provolone and New Mexico Hatch green chile queso, served on a hoagie roll

#### SMOKED MEATLOAF SANDWICH | 12

Bacon-wrapped smoked sausage stuffed meatloaf with spicy ketchup glaze, served on grilled corn and jalapeño bread with chipotle mayo

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### B U R G E R S

*Served with fries — Substitute truffle fries | 3.50 — Substitute soup or salad | 1 — Add bacon | 2 — Add patty | 5*

#### **CHEESEBURGER** | 11

Black Angus burger with cheddar, lettuce, tomato, onion and pickle

#### **GOLD RUSH** | 13

Black Angus burger topped with fried cheese curds, cheddar cheese, fried pickles, lettuce and chipotle mayo

#### **THE DOBERMAN** | 13

Black Angus burger seasoned with spicy house red chile seasoning, topped with New Mexico Hatch green chiles, grain mustard, candied onions, white cheddar, baby greens and pickles

### E N T R É E S

#### **CORNMEAL CRUSTED CATFISH** | 15 GF

Fried catfish with pickled corn tartar sauce and coleslaw, served with fries

*Add 4 buttermilk fried oysters | 5*

#### **CHICKEN FRIED STEAK** | 15

House-made country breaded steak, flash-fried and smothered with cream gravy, served with mashed potatoes and brussels sprouts

### B R E A K F A S T

*Served with your choice of three strips of bacon or two sausage patties*

#### **EGGS ANY STYLE** | 12

Three eggs any style

#### **BUTTERMILK PANCAKES** | 8

Three fluffy, made from scratch pancakes

#### **BELGIAN WAFFLE** | 8

Golden brown, crisp on the outside, light and airy on the inside

### D E S S E R T

#### **NEW YORK CHEESECAKE** | 8

#### **TURTLE CHEESECAKE** | 9

*20% gratuity will be added to parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*

*GF—gluten free V—vegetarian*

 CHEF'S PICK