

### Bar Snacks

#### **Poutine \$10**

House cut fries, stout braised pork, fried curds, jalapeno, pickled red onion, poached egg

#### **Roasted Bone Marrow \$15**

Split marrow bone, pepita and blue cheese crust, French baguette, guanciale marmalade, fresh fruit

#### **Cheddar Horseradish Pub Cheese \$7**

Served with warm pretzel sticks

#### **Jalapeno and Cheddar Corn Bread \$7**

Bacon fat fried corn bread, ancho chile honey butter

#### **Pig n Waffles \$10**

Fried pig wings, waffles, smoked seaweed, fish sauce syrup, sambal aioli, toasted black sesame seeds

#### **Hush Puppies \$6**

Hush puppies, malt vinegar aioli

#### **Tacos Al Pastor \$8**

Grilled ancho rubbed Berkshire pork loin, pineapple, cilantro, onions, lime

#### **Thai Basil Hummus \$10**

Pureed chickpeas, Thai basil chimichurri, grilled naan bread, olive relish

### In a bowl

#### **Green Pork Chili \$7**

Cannellini beans, chilies, corn, tomatillo, pork shoulder, jalapeno cheddar corn bread

### Roughage

#### **Harvest Pear Salad \$10**

Red wine poached pear, apple, celery, carrot, currants, baby kale, pepitas, blue cheese, apple cider vinaigrette or buttermilk dressing

#### **Missouri Mushroom 'N' Farro \$12**

Mixed roasted mushrooms, crème fraiche, pickled red onion, baby kale, lemon Madeira vinaigrette

#### **Garden Salad \$8**

Seasonal ingredients tossed in apple cider vinaigrette

#### **Smoked Trout Caesar \$12**

House smoked Ruby Trout, baby kale, shaved parmesan, brioche croutons, Caesar dressing

### On The Bun

#### **The Big Pig \$12**

Fried pork cutlet, smoked pork, thick cut bacon, apple blue cheese slaw, house pickles

#### **Pork Belly Bahn Mi \$10**

Pork Belly, carrot, cucumber, jalapeno, pate, cilantro, kewpie, soy whiskey

#### **House Burger \$12**

House ground beef patty, house pickle, thick cut cheddar, bacon

#### **Brisket Melt \$13**

Brisket, horseradish cream, caramelized onions, cheddar cheese

#### **The Muddled Burger \$17**

House ground beef patty, foie gras, mushrooms, rosemary ketchup, watercress, truffle fries

#### **Falafel Sub \$10**

House made chickpea fritter, pickled red onion, cilantro, carrot, tahini sauce

### Entrees

#### **Fish'N' Chips \$17**

Beer battered haddock, hush puppies, house cut fries, remoulade sauce

#### **Chicken Vindaloo Pot Pie \$18**

Chicken thigh, potatoes, tomatoes, Indian curry sauce, puff pastry

#### **Pork Steak \$17**

Berkshire pork steak grilled then braised in beer and bbq sauce, cheesy grits, apple blue cheese slaw

#### **Coffee Braised Pork Shank \$22**

Served with warm Brussel sprout slaw, cheesy grits

#### **Pork Tomahawk Chop \$34**

Pork chop, seared foie gras, white bean ragout, sautéed kale, apple bourbon glaze

#### **Steak Frites \$30**

Sirloin, roasted marrow, truffle fries, garden salad

#### **Guanciale Roasted Ruby Trout \$26**

Served over root vegetable farro risotto, garlic lemon brown butter sauce

#### **Coconut Fried Tofu \$16**

Gluten free and vegan friendly, soba noodle salad, green onions, peanuts, thai style dressing

### Sides \$3

#### **House Cut Fries**

#### **Cheesy Grits**

#### **Root Vegetable Gratin**

#### **Brussel Sprout Slaw**

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness*

# Lunch Menu

## Bar Snacks

### **Poutine \$10**

House cut fries, stout braised pork, fried curds, jalapeno, pickled red onion, poached egg

### **Roasted Bone Marrow \$15**

Split marrow bone, pepita and blue cheese crust, French baguette, guanciale marmalade, fresh fruit

### **Cheddar Horseradish Pub Cheese \$7**

Served with warm pretzel sticks

### **Jalapeno and Cheddar Corn Bread \$7**

Bacon fat fried corn bread, ancho chile honey butter

### **Pig n Waffles \$10**

Breaded and fried pig wings, waffles, smoked seaweed, fish sauce syrup, sambal aioli, toasted black sesame seeds

### **Hush Puppies \$6**

Hush puppies, malt vinegar aioli

### **Thai Basil Hummus \$10**

Pureed chickpeas, Thai basil chimichurri, grilled naan bread, olive relish

### **Tacos Al Pastor \$8**

Grilled ancho rubbed Berkshire pork loin, pineapple, cilantro, onions, lime

## Sides \$3

### **House Cut Fries**

### **Cheesy Grits**

### **Root Vegetable Gratin**

### **Warm Bacon Brussel Sprout Slaw**

## Roughage/Soup

Add grilled chicken or pork  
\$3 Add Smoked Trout \$4

### **Harvest Pear Salad \$10**

Red wine poached pear, apple, celery, carrot, currants, baby kale, pepitas, blue cheese, apple cider vinaigrette or buttermilk dressing

### **Missouri Mushroom 'N' Farro \$12**

Mixed roasted mushrooms, crème fraiche, popped farro, pickled red onion, lemon Madeira vinaigrette, micro tarragon

### **Garden Salad \$8**

Seasonal greens and vegetables tossed in apple cider vinaigrette

### **Smoked Trout Caesar \$12**

House smoked ruby trout, baby kale, shaved parmesan, brioche croutons, Caesar dressing

### **Green Pork Chili \$7**

Cannellini beans, chilies, tomatillo, pork shoulder, jalapeno cheddar corn bread

## Specialties

Comes with one side

### **Fish 'N' Chips \$14**

Beer battered haddock, house cut fries, lemon remoulade sauce  
add hush puppies \$1

### **The Big Pig \$12**

Fried pork cutlet, smoked pork, thick cut bacon, apple blue cheese slaw, house pickles

### **Pork Belly Bahn Mi \$10**

Carrot, cucumber, jalapeno, pate, cilantro, kewpie, soy whiskey

### **Brisket Melt \$13**

Slow braised brisket, horseradish cream sauce, caramelized onions, cheddar cheese

### **House Burger \$12**

House ground beef six ounce patty, house pickle, thick cut cheddar, bacon

### **The Muddled Burger \$17**

House ground beef six ounce patty, foie gras, mushrooms, rosemary demi ketchup, watercress, with a side of truffle fries

### **Falafel Sub \$10**

Pickled red onion, cilantro, carrot, tahini sauce

### **B.L.G.T. \$10**

Bacon, arugula, cornmeal fried green tomato, southern mayo

### **Chicken Mole Sandwich \$10**

Mole rubbed grilled chicken breast, bacon, tomato, cilantro, Spanish mayo

### **Thai Chicken Naan \$9**

Chilled grilled chicken, soy whiskey kewpie, pickled carrot, cucumber, jalapeno, cilantro, peanuts, grilled naan bread

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# Muddled Brunch

## **Benedict Pig \$10**

Pulled pork, thick cut bacon, poached eggs, corn bread biscuits, béarnaise sauce

## **Buttermilk Cornmeal Pancakes \$7**

Three pancakes, butter, honey

## **Tropical Oatmeal \$7**

Coconut, pineapple, peanuts, mint, Thai basil

## **Harvest Oatmeal \$7**

Apples, pears, currants, cinnamon, brown sugar, pepitas

## **Fall Garden Skillet \$8**

Home fries, onion, jalapeno, roasted root vegetables, kale, Monterey jack, two eggs

## **Sausage Gravy Skillet \$9**

Home fries, onion, jalapeno, sausage gravy, cheddar, two eggs

## **Brioche French Toast \$8**

Served with Blackberry syrup, whipped cream, and butter

## **Corn Bread Biscuits and Sausage Gravy \$8**

House made corn bread biscuits, country style sausage gravy, choice of one side

## **Pork Steak 'N' Eggs \$12**

BBQ and beer braised pork steak, two eggs, choice of one side

## **Farm House Plate \$9**

Two eggs, bacon or sausage, home fries

## **Kids Farm House Plate \$5**

Scrambled egg, home fries, choice of bacon or sausage

## **Smoked Trout Caesar \$12**

House smoked ruby trout, baby kale, shaved parmesan, brioche croutons, Caesar dressing

## **Poutine \$10**

House cut fries, stout braised pork, fried curds, jalapeno, pickled red onion, poached egg

## **Fish 'N' Chips \$14**

Beer battered haddock, house cut fries, remoulade sauce

## **House Burger \$12**

House ground beef six ounce patty, house pickle, thick cut cheddar, bacon

## **B.L.G.T. \$10**

Thick cut bacon, arugula, cornmeal fried green tomato, southern style mayo

## **Chicken Mole Sandwich \$ 10**

Mole` rubbed grilled chicken breast, bacon, tomato, cilantro, Spanish mayo

## **Thai Chicken Naan \$9**

Chilled grilled chicken, soy whiskey kewpie, pickled carrot, cucumber, jalapeno, cilantro, peanuts, grilled naan bread

## **Pig n Waffles \$10**

Breaded and fried pig wings, waffles, smoked seaweed, fish sauce syrup, sambal aioli, toasted black sesame seeds

## **Smoked Trout Salad \$ 10**

House smoked trout and olive salad over fried grit cakes

## **Sides \$3**

**Bacon**

**Sausage**

**Home Fries**

**Fresh Berries**

## **Breakfast Cocktails**

**Mimosa \$8**

**House Made Mix Bloody Mary \$7**

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# Desserts

## **Pear Apple Turnover \$10**

Cranberry syrup, Butter pecan ice cream

## **Pineapple Upside-Down cake \$8**

Black Cherry Syrup and Whipped Cream

## **Chocolate Peanut Butter Blondie**

(Vegan and Gluten Free)

**\$8**

## **Muddled Floats \$12**

Root Beer with Cinnamon Caramel Swirl ice cream, bourbon

Root Beer with Chocolate Peanut butter ice cream, fernet

Orange soda with Tahitian Vanilla Bean ice cream, spiced rum

Black Cherry soda with Mixed Berry sorbet, bourbon

Root Beer with Tahitian Vanilla Bean ice cream \$8

## **Local Ice Cream \$2/scoop**

Cinnamon Caramel Swirl, Tahitian Vanilla Bean,

Chocolate Peanut Butter, Butter Pecan, Mixed Berry Sorbet

# Daily Specials

**Tuesday:** \$10 Beer, Bourbon, and Burger  
{Select 4 Hands Brews, Old Grand Dad Bonded  
Bourbon}

**Wednesday:** \$.75 Tacos Al Pastor  
\$5 Bourbon Margarita's

**Thursday:** \$7 for House Cocktails

**Sunday:** Muddled Brunch

## **Happy Hour**

Tuesday- Saturday 3:00pm-6:00pm

\$7 House Cocktails

\$2 Off Beer on Tap

\$1 Off Bottled/ Can Beer

\$2 Shots of Old Grand Dad Bonded

\$2 Off Glass's of House Wines

1/2 Priced Bar Snacks