

SHAREABLES

- Crispy Brussels** 16
toasted almonds | pickled fresnos | parm | hot honey | **add bacon +3** 🍷 GF

Brick Oven Meatballs 16
pita | roasted marinara | parm

Ahi Tuna Cannolis 19 @
wonton cannoli shell | fresh ahi tuna | sriracha aioli | scallion | lime 🌶

Crab Dip 17 @
creamy crab dip | old bay seasoning | sliced crostinis

Salmon Belly “Burnt Ends” Tostadas 18 @
cured salmon | sriracha honey | crispy rice cake | fresno dressing | sesame seeds | scallion 🌶

Crispy Wings 17 @
fresno buffalo | sriracha honey | nashville rub | bbq | served with ranch or blue cheese & celery | all flats +3 🌶 GF

Brick Oven Brie 15
hot brie | crostinis | bourbon peach chutney 🌶

Hot Honey Chicken Sliders 14
hot honey fried chicken | pimento cheese | pickled fresnos 🌶

Fried Green Tomatoes 15
pimento cheese | corn succotash | red pepper remoulade | pickled onions

Loaded Fries 12
hand-cut fries | pimento cheese | bacon jam | scallions GF

KITCHEN MAINS

- Pan Seared Salmon** 28
basil parmesan risotto | asparagus | lemon vinaigrette 🍷 GF

Porterhouse Cut Pork 34 @
12 oz bone-in pork | cider demi | cheddar grits | shaved brussels salad GF 🍷🍷

Hot Honey Fried Chicken 26
bone-in dark meat | hot honey | cheddar mash | braised collard greens

Catfish N Chips 28
beer battered catfish filets | hand-cut fries | house sauce

Steak and Brie Frites 36 @
5 oz hanger steak | hand-cut fries | melted brie | chimichurri GF

Blackened Chicken Alfredo 25
pappardelle noodles | rustic alfredo sauce | blackened chicken breast | sub GF pasta +3

Spinach Ricotta Rotolo 21
rolled lasagna noodles | spinach ricotta filling | roasted marinara | parmesan
sub pomodoro sauce for vegetarian option

Charred Roasted Chicken 26
half chicken | garlic thyme butter | cheddar mash | braised collard greens GF

Cauliflower Cakes 22
2 jumbo breaded cauliflower cakes | cheddar mash | broccolini | red pepper remoulade

Cajun Shrimp And Grits 26
cheddar grits | cajun cream sauce | onions & peppers | bacon

HAND CUT ANGUS STEAKS

WE EXCLUSIVELY USE ANGUS BEEF FOR ALL OUR STEAK OFFERINGS.

ALL STEAK ENTREES ARE SERVED WITH A CHOICE OF TWO SIDES; UPGRADE TO A PREMIUM SIDE +4

Choose Your Cut 🍷 GF	Choose Your Seasoning	Choose Your Butter	Choose Your Upgrades
8 oz Sirloin 29	Salt + Pepper	Garlic Herb Butter +2	Chimichurri +2
5/10 oz Hanger Steak 24/33	Charred Rub +1	Spiced Herb Butter +2	Cognac Pepper Sauce +2
6/12 oz New York Strip 25/37	Ancho Rub +1 🌶	Ancho Lime Butter +2 🌶	Crab Oscar +12
16 oz Ribeye 52	Pepper Crust +2		Shrimp +10 🍷 Salmon +14 🍷

The Charred Signature Experience!

ENJOY A 3 COURSE MEAL FOR 2!

Choose (1) Shareables @ items +\$1

Choose (2) From
Kitchen Mains
5oz Hanger Steak
6oz NY Strip @ items +\$10

Choose (1) Last Bites
Add side salad course for two +\$8

ONLY \$79!

🥤 Pepsi Products & Tea Included

normal menu upcharges still apply

ANGUS BURGERS

OUR 7OZ BURGERS ARE ALL SERVED PINK/ NO PINK OR SMASHED.
ALL BURGERS ARE SERVED WITH A CHOICE OF SIDE | SUB GF BUN +3

Burger Night
Every Monday!
All Burgers
Just \$10

- Charred Burger 18
7 oz patty | pimento cheese | fresno relish | applewood bacon | lettuce | brioche bun 🍴🌶️
- Classic Smash Burger 16
(2) smash patties | american cheese | house sauce | LTO | house pickles | brioche bun 🍴
- Cowboy Burger 17
7 oz patty | cheddar cheese | applewood bacon | crispy onions | bbq sauce | brioche bun 🍴
- Bacon Brie Burger 17
7 oz patty | brie cheese | bacon jam | arugula | garlic aioli | brioche bun 🍴
- Smashed Jalapeño Jack 16
(2) smash patties | pepper jack cheese | jalapeños | caramelized onions | sriracha aioli | brioche bun 🍴🌶️

BRICK OVEN PIZZA

- Margherita 15
tomato sauce | maldon flaky salt | fresh mozzarella | parmesan | basil
- Double Pepperoni 16
tomato sauce | large deli pepperoni | small pepperoni cups | fresh mozzarella | parmesan | chili flakes 🌶️
- Charred Signature 18
tomato sauce | provolone | mozzarella | meatballs | pickled fresnos | basil | hot honey 🌶️
- 3 Cheese 15
tomato sauce | provolone | mozzarella | parmesan
- Hot Hawaiian 17
tomato sauce | mozzarella | pepperoni cups | pineapple | jalapeño | hot honey 🌶️

SIDES

Regular Sides

Hand-Cut Fries

Sweet Potato Fries

White Cheddar Mashed Potatoes GF

Collard Greens GF

Grilled Asparagus GF

Cole Slaw GF

Premium Sides +4

Fried Brussels

Truffle Fries

Seasonal Vegetable GF

Side House Salad GF

Side Caesar Salad 🍴

Basil Parm Risotto GF

Mac N Cheetos 🌶️

Broccolini GF

GENERAL MANAGER

Will McLaughlin

CULINARY DIRECTOR

Mitchell Perkins

GREENS

ADD PROTEIN TO ANY SALAD

CHICKEN 6 | SHRIMP 10 🍴 | SALMON 14 🍴 | STEAK 14 🍴

- House 9
spring mix | cherry tomatoes | cucumber | carrot |
lemon mustard vinaigrette GF
- Tossed Caesar 11
romaine | parmesan | croutons | caesar dressing 🍴
- Beet & Burrata 15
arugula | roasted red beets | pickled gold beets |
candied pecans | burrata | peach balsamic vinaigrette 🍴 GF
- Southwest Salad 14
spring mix | corn succotash | tortilla strips | cherry tomatoes |
crispy black beans | chipotle lime ranch dressing GF

Last Bites

- Bacon Wrapped Dates 12
smoked bacon | whipped goat cheese | hot honey
- Strawberry Shortcake Beignet 10
red wine strawberry compote | chocolate sauce | whipped cream
- Crème Brûlée Cheesecake 10
choice of caramel or raspberry sauce
- Chocolate Mousse Cake 9
raspberry sauce | whipped cream
- Cast Iron Apple Cobbler 8
streusel topping | vanilla ice cream | caramel sauce
- Shot of Espresso 7

In an effort to ensure timely service, all parties of 7 or more will need to be processed in a single transaction (no splitting of checks) & a gratuity of 20% will be automatically applied to the entire check.
We surcharge 3% on credit cards to help offset processing cost. This amount is not more than what we pay in fees.
We do not surcharge debit cards.