

## STARTERS

**spicy chicken + cheese dip 14.5** GF  
nashville hot spices, served warm  
with house made potato chips

**grilled shrimp cocktail 18**  
split shrimp grilled + chilled, served with spicy  
green and honey mustard dipping sauces

**kansas city chicken meatballs 15**  
house made with kansas city style  
barbecue sauce, melted cheese, crispy jalapeño

**portobello mushroom 'fries' 13**  
smoked jalapeño sauce

**country bread 11**  
warm crispy bread, whipped ranch butter

**mushroom flatbread 15**  
herb roasted mushrooms, mixed cheeses, chives

**california onion dip 15**  
whipped ricotta cheese, cipollini onion  
confit, whole wheat pita

**avocado toast 11**  
creamy avocado, heirloom tomato,  
sea salt + pepper  
*add garlic shrimp +3*

**pickles + vegetables 6** GF  
seasonal assortment, pickled in house

**street corn poppers 12.5**  
deep fried corn poppers, spicy  
cilantro dipping sauce

**ahi tuna wraps\* 16**  
gently seared tuna, pickled vegetables,  
bourbon sauce, almonds, lettuce leaves

**butcher board 26**  
chef's selection of cured meats,  
cheeses + accompaniments

**pig candy 15.5** GF  
pork belly, rye whiskey caramel,  
toasted sesame, kimchi

## SANDWICHES

all sandwiches come with fries

**bosscat burger\* 22**  
custom ground beef, bacon, cheese, lettuce,  
tomato, onion, house made pickles, comeback sauce  
*try it chef's way +1 | sub beyond meat patty +3*

**shaved pork chop sandwich 21**  
slow roasted, shaved boneless pork chop + belly,  
barbecue cabbage slaw, sesame pretzel bun

**mushroom + quinoa burger 20**  
vegetarian mushroom-quinoa patty, smoked gouda,  
kale, onion, tomato, comeback sauce

**BC press 19.5**  
barbecue pulled pork, ham, cheese, pickles,  
barbecue mayo, mustard

**crispy fried chicken sandwich 21**  
whole wheat crusted chicken, spicy slaw, pickles,  
sesame pretzel bun

**gold medal chicken sandwich 21**  
marinated chicken breast, lettuce, tomato,  
mayonnaise, bacon, american cheese

## MAINS

**cajun brick chicken 25** GF  
oven roasted chicken, crispy skin,  
dirty rice, seasonal greens

**butcher cut pork chop\* 34** GF  
thick cut, sweet + spicy glaze,  
cheese corn

**chicken sausage pasta 23**  
tomato pesto, chicken apple sausage,  
mixed vegetables, pappardelle pasta

**gulf shrimp and grits 26**  
creole spices, creamy gouda cheese  
grits, buttered toast

**12 hour beef short rib 37**  
braised short rib, black pepper sauce,  
mashed potatoes, seasonal greens

**devil's cut ribeye\* mkt**  
limited availability  
45 day whiskey dry aged bone-in ribeye, fire  
roasted and sliced to share. served with chef's  
selection of potatoes + seasonal greens

**sugar barrel steak\* 37**  
chef's cut, cowboy butter,  
roasted potatoes \*add garlic shrimp +7

**cornmeal crusted catfish 29**  
fried catfish, house made sweet chili garlic  
sauce, mushroom risotto

**coastal white fish 30** GF  
tender white fish, sea salt, mixed mushroom  
risotto + blistered tomatoes

**carolina barbecue salmon\* 27** GF  
roasted salmon, carolina barbecue  
mustard, seasonal succotash

**grilled striped bass 30**  
tender grilled striped bass, creamy vegetable  
orzo pasta

## SOUPS & SALADS

**crispy fried chicken salad 20**  
mixed lettuce, crispy fried chicken, bacon,  
tomato, onion, cucumber, carrots + corn  
tossed in spicy buttermilk dressing

**heirloom tomato bisque 13**  
tomato, a hint of cream,  
served with grilled cheese

**chicken poblano soup 13**  
fire roasted poblano chiles, tender chicken,  
light cream broth, served with  
grilled cowboy bread

**summer berry salad 14** GF  
baby spinach, cabbage, mixed berries,  
almonds, goat cheese, berry vinaigrette

**power greens salad 15** GF  
kale + spinach greens, onions, red peppers,  
corn, black beans, shaved parmesan, mushroom  
quinoa fritters, rosemary-balsamic dressing

**avocado farm chop 15** GF  
romaine lettuce, avocado, tomatoes, onions,  
blue cheese, cucumbers, avocado dressing  
*add: grilled chicken breast\* +8 | steak\* +13* GF  
*garlic shrimp\* +7 | roasted salmon\* +8*

## DESSERTS

**mississippi mud pie 14**  
triple chocolate brownie, chocolate  
pudding, marcona almond crumble

**fried apple pie 14**  
golden brown pie crust stuffed with  
apples, served with ice cream

**beignets 13.5**  
new orleans style beignets, powdered  
sugar, meyer lemon curd

**banana pudding 11**  
vanilla wafers, toasted coconut,  
whipped cream

## SIDES

**bosscat fries 8** GF  
secret recipe, hand cut wedge  
style fries, chow-chow catsup

**maple buttered brussels 14** GF  
crispy brussels sprouts, maple butter,  
candied pecans + blue cheese

**skillet sweet potato 12** GF  
goat cheese, sweet honey, sea salt + cracked pepper

**creamed corn brûlée 14** GF  
sweet corn, turbinado sugar crust

**mac n cheese 14**  
creamy four cheese blend

**mashed potatoes 10** GF  
yukon gold mashed potato

**green bean + mushrooms 11** GF  
green beans, mushrooms, garlic

GF | **gluten-free**  
item is designed gluten free. contact with other  
food items containing gluten may occur.  
\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.

happy hour  
mon-fri • 3-6pm

### DRINKS

|                     |   |
|---------------------|---|
| select draft beers  | 6 |
| well drinks         | 7 |
| house wines         | 8 |
| jack & coke         | 8 |
| crown & coke        | 8 |
| moscow mule         | 8 |
| house old fashioned | 9 |

### FOOD

|                                    |   |
|------------------------------------|---|
| fried pickles                      | 7 |
| spicy korean fried chicken sliders | 8 |
| short rib grilled cheese           | 8 |
| grilled cheese                     | 6 |
| avocado toast                      | 7 |
| butter burger*                     | 8 |