



# PUB MENU

## STARTERS

### CHICKEN HITTERS | \$10.00

*Eight (8) Savory Dry-Rub wings, smoked to perfection on our Big Green Egg and flash fried for a delectable crispiness.*

*Served with Homemade Creamy Ranch and your choice of Sweet and Spicy Pineapple Glaze or Bourbon BBQ Sauce!*

### PORK NACHOS | \$10.00

*A generous portion of our juicy Pulled Pork from the Egg, laid over our homemade corn tortilla chips, topped with fresh diced tomatoes, onions, cilantro, mild pickled jalapenos and shredded cheddar cheese.*

### CHIP TRIO | \$5.00

*Queso, Mexican Red Salsa from Scratch and Homemade Guacamole. Served with our Homemade Corn Tortilla Chips.*

### CHEESE BOARD | \$11.50

*Assorted Meats and Seasonal Cheeses served with Dried Cherries, Mixed Nuts, Toasted Crostini's and a delectable Homemade Sauce.*

## ENTREES

### PERSIMMON PIG | \$14.50

*Duroc and Berkshire (Durkshire) Bred Pulled Pork, Farm-Fresh from Northern Nebraska and smoked for hours on our Big Green Egg's overlooking the Island-Green 18th Hole!*

*Served with 2 sides and Charpier's dinner rolls (Tip from the Locals: makes great sliders, too!)*

### PUB BURGER

*50/50 Chuck Sirloin Beef sourced locally with smoked White Cheddar Cheese, smoked Benton's Bacon, a delicious Beer Battered Onion Ring, Romaine Leaf, Fresh Tomato, Charpier's Bakery Bun and finished with our Homemade Bourbon Barbecue Sauce. Comes with a side.*

\$13.50

### HAND-BREADED CHICKEN TENDERS

*The Owner's Favorite ... so these babies are made with love! Served with Homemade Honey Mustard and a side.*

\$12.50

## SALADS

### ASHLEY'S SALAD | \$10.00

*Inspired by the dietitian who actually runs this place, this fresh strawberry salad has nothing but the freshest produce. A healthy bed of baby spinach leaves covered with fresh strawberries, homemade candied almonds, dried cherries and crumbled feta cheese. Our homemade strawberry vinaigrette carries a sweet, citrusy finish.*

### ASIAN CITRUS SLAW | \$8.50

*Green Cabbage, Red Cabbage, Chopped Spinach, Feta Cheese, Yellow Sweet Onions, Avocado, Fried Tortilla Strips and Homemade Green Goddess Herb Dressing.*

## SIDES

### SMOKED MAC N' CHEESE | \$5.00

*White Cheddar Cheese and Parmesan Cheese, topped with Crumbled Panko and Prosciutto.*

### ROMAINE SIDE SALAD | \$4.00

*Heirloom Tomatoes, Red Onions and Cucumbers with choice of Homemade Ranch or Balsamic Vinaigrette*

### CURLY SEASONED FRIES | \$4.00

### DEEP SOUTH BAKED BEANS | \$4.00

*with Smoked Benton's Bacon*

### SWEET POTATO WAFFLE FRIES | \$4.00

### COLE SLAW | \$4.00

## DESSERT & BEVERAGES

### SKILLET COOKIE | \$7.50

*Homemade Chocolate Chip Cookie, fresh baked in a cast-iron skillet and topped with Vanilla Bean Ice Cream.*

### BOTTOMLESS DRINK BAR | \$1.95

*Fresh-Brewed Iced Tea, Fountain Sodas, and Gourmet Coffee*