

## SHARES

### **black angus burnt ends 16**

blue cheese fondue, tater tots, pickled chillies

### **yardbird blt 14**

fried green tomatoes, house smoked pork belly, tomato jam  
pimento cheese, frisée, lemon vinaigrette

### **pimento cheese spread 10**

bacon marmalade, grilled baguette

### **redneck sampler 25**

deviled eggs, fried green tomatoes, craft sausages

### **craft sausage board 19**

swinearoni, signature chicken andouille sausage, fennel sausage  
J Wakefield 'Hops 4 Teacher' IPA mustard, tabasco mayonnaise  
green tomato kimchee

### **smokin' buffalo bites 15**

boneless chicken bites, smokin' swine sauce

### **the king 14**

house cured 'n smoked pork belly, fresh ground  
peanuts, spiced apple pie jelly, banana caramel drizzle

### **deviled eggs 9**

dill, chives, redneck caviar

### **fried green tomatoes 8**

smoked onion ranch dressing

## GARDEN

### **southern caprese 15**

stracciatella, heirloom tomatoes, cucumber, black garlic, basil, aged muscadine vinegar

### **kale salad 15**

aged cheddar, green apple, ol' Bulleit raisins, cornbread croutons, cider vinaigrette

### **wedge salad 15**

blackened bacon, fried green tomatoes, smoked onion ranch dressing

### **cider poached beets 14**

crispy preachers ham, preserved oranges, goat cheese, watermelon

## MAINS

### **shrimp & grits 19**

smoked bacon broth, jalapeño cheddar grits

### **brisket Philly cheesesteak 16**

14-hour brisket, caramelized onions, beech mushrooms  
tabasco mayonnaise, homemade cheez wiz

### **fried chicken blt sandwich 16**

pimento cheese, fried green tomato, house smoked pork belly

### **bodega cuban sandwich confit 16**

confit pork, sliced ham, aged provolone, oregano  
black pepper 'n J Wakefield 'Hops 4 Teacher' IPA mustard

### **french onion filet mignon 29**

6oz filet, aged provolone, beech mushrooms, charred onions, thyme

### **the swine burger 16**

short rib, brisket 'n smoked pork blend, homemade dill pickle  
thick-cut house smoked bacon, lettuce, tomato, 'merican cheese, swine special sauce

### **low & slow smoked duroc ribs 26**

competition rub, cider vinegar mop, homemade pickles, southern slaw

## FIXIN'S

### **jalapeño cheddar grits 9**

geechie boy grits

### **roasted brussels sprouts 8**

spiced tupelo honey

### **spuds 8**

wedge potatoes

### **cornbread 9**

aged cheddar, jalapeño

### **creamed peas 8**

bacon, parmesan, thyme

### **mac & cheese 10**

'pig tail' macaroni, smoked bacon  
five cheeses, toasted bread crumbs

ask your server for gluten free and vegetarian options  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.

## LUNCH