

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

PLATES

the swine burger 20
short rib, brisket 'n smoked pork blend, homemade dill pickle, thick-cut house smoked bacon
lettuce, tomato, 'merican cheese, swine special sauce

lewellyn's fried chicken 'n grits 26
half of our famous bird, jalapeño cheddar grits, red eye panther gravy

shrimp & grits 26
smoked bacon broth, jalapeño cheddar grits

low & slow smoked duroc ribs 29
competition rub, cider vinegar mop, homemade pickles, southern slaw

14-hour smoked brisket 32
spice rubbed, swine BBQ sauce, southern slaw

french onion filet mignon 38
8oz filet, aged provolone, beech mushrooms, charred onions, thyme

suckling pig porchetta 38
georgia white peach preserves, cumin, orange, cilantro
while it lasts

crispy pig head 70
charleston fire fly sweet tea vodka sauce, served w. buttered buns 'n pickled vegetables
while it lasts

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.

SUPPER