

## 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