

— APPETIZERS —

**CHEESE & CHARCUTERIE PLATTER**

Choice of three artisan cheeses or cured meats, served with house made preserves, beer mustard, dried fruits & nuts, pickles, crostini & apples **15** Additional meat or cheese +**3 ea**

**WHITE BEAN DIP** *v*

Roasted garlic, parsley, extra-virgin olive oil, served with grilled flatbread, toasted spent grain rye croutons and seasonal crudités **8**

**BELGIAN ALE MUSSELS**

Prince Edward Island mussels steamed in our Farmhouse Ale, sautéed leeks, shallots, garlic & butter served with a baguette **13** Add house cut fries +**3**

**PORK BELLY POUTINE**

House cut fries, beer braised pork belly, Wisconsin cheese curds, Cali Common gravy & KC BBQ sauce **10** Add: a sunny farm egg or house smoked bacon +**2**

— SOUPS & SALADS —

**SMOKEHOUSE CHILI** *gf*

14-hour smoked brisket, tender beef chuck, red & black beans, ancho chile, topped with scallions & crispy tortilla strips Cup **4** Bowl **7** Sour cream or Monterey Jack cheese +**.50**

**SEASONAL SOUP**

Ask your server for today's selection, cup **3** bowl **6**

**SPINACH SALAD**

Baby spinach, mixed greens, crispy prosciutto, red onion, asiago croutons, balsamic vinaigrette **8**

**STRAWBERRY SALAD** *gf*

Mixed greens, baby arugula, strawberries, goat cheese, shaved fennel, lemon poppyseed vinaigrette **8**

**FARMERS' MARKET SALAD**

Seasonal produce from the farmers' market, dressing, ask your server about today's selection **8**

Add: grilled chicken breast +**4**, grilled flat iron steak +**6**, seasonal fish +**8**, avocado +**2**

— WOOD FIRED PIZZAS —

**SMOKEHOUSE**

14-hour smoked brisket, Texas mopping sauce, pickled jalapeños, tomato sauce, Monterey Jack cheese **14**

**FARMERS' MARKET**

Seasonal ingredients from the farmers' market, ask your server about today's selection **15**

**MEAT LOVERS**

Pepperoni, house smoked bacon, boneless baby back rib, tomato sauce, mozzarella **15**

**SAUSAGE**

Italian sausage, banana peppers, red onion, Aleppo chili flakes, tomato sauce, mozzarella **14**

**MARGHERITA** *v*

Fresh basil, extra-virgin olive oil, tomato sauce, fresh mozzarella **13**

**SOPPRESSATA & HONEY**

Soppressata salami, clover honey, chives, red chili flakes, tomato sauce, mozzarella **15**

Add: giardiniera, truffle oil, cheese or additional veggies +**1**, additional protein +**2**

*v - vegetarian, gf - gluten free*

*Please notify your server of any food allergies.*

*Many of our dishes can be modified to accomodate dietary restrictions.*

*All fried items will contain trace amounts of gluten.*

— SMOKEHOUSE BBQ —

*Meats are seasoned and slow smoked over oak & apple wood. Quantities are limited and we may run out later in the day. All sandwiches are served with house cut fries.*

**SMOKED BEEF BRISKET SANDWICH**

Choice of chopped brisket mixed with TX BBQ sauce, or sliced brisket, brioche bun **16**

**PULLED PORK SANDWICH**

Pulled pork, brioche bun **13**

**SMOKEHOUSE CHICKEN SANDWICH**

Pulled chicken, brioche bun **13**

**BACON HOT LINK SANDWICH**

House made smoked bacon hot link, house made sauerkraut, IPA onions, beer mustard, pretzel hoagie bun **14** giardiniera +**1**

**BARBECUE FLIGHT**

14-hour smoked brisket, pulled pork, & 1/4 rack baby back ribs, served with white bread, and choice of side **22**

**BABY BACK RIBS** *gf*

Dry rubbed ribs glazed with our KC BBQ sauce, choice of one side 1/2 rack **15** full rack **24**

Add: chopped or sliced brisket +**9**, pulled chicken, pulled pork, or bacon hot link +**7**, half rack ribs +**12**

— SANDWICHES —

*All sandwiches are served with house cut fries, other sides may be substituted for an additional charge.*

**THE COMPANY BURGER**

Two 4 oz Angus steakburger patties, Wisconsin cheddar, IPA onions, lettuce, house made pickles and Smylie sauce on a potato bun **15** *Burgers are thin griddled patties and served medium well*

**BLPT**

House smoked bacon, pickled green tomato, romaine lettuce and roasted garlic aioli on sourdough **13**

**REUBEN**

House made pastrami, gruyère cheese, house made sauerkraut and Smylie sauce on rye **15**

**VEGGIE BURGER** *vegan*

House made vegan patty, pickled green tomatoes, red onion, lettuce and garlic spread on a whole wheat bun **15**

Add: house smoked bacon +**2**, sunny egg +**2**, avocado +**2** giardiniera +**1**

— SIDES —

**MAC & CHEESE** *v*

Wisconsin cheddar, panko-parmesan crust **6** Family size **10** Add house smoked bacon +**2**

**HOUSE CUT FRIES** *v,df*

Salt or rib rub spice **5** Add gouda-Farmhouse Ale fondue +**2**

**SPOON BREAD** *v*

Cornbread pudding topped with honey butter **6**

**SLAW** *v, gf, df*

Green & red cabbage, carrots, pickled red onion, creamy dressing **3**

**SMOKEHOUSE BAKED BEANS** *gf, df*

Pulled pork, navy beans **4** Family size **6**

**SEASONAL VEGETABLE**

Ask your server about today's selection **6**

*Individual itemized checks may only be given to parties of 6 or less. 20% gratuity will be added to any parties of 6 or more, and to any tabs left open or credit card slips left unsigned.*

*Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*