



## TO START Y'ALL OFF

### NACHOS

WATERMELON PICO, CILANTRO LIME CREMA,  
SCALLIONS | 10

### ANDOUILLE CORN DOGS

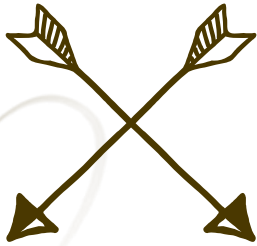
MUSTARD BBQ | 14

### SMASHED GARDEN CUKES

RED ONION, DILL, LEMON & SMOKED PAPRIKA YOGURT | 8

### BLISTERED SHISHITO PEPPERS

ESPELETTE, SRIRACHA AIOLI | 7



## TO FILL YOUR BELLY

SANDWICHES SERVED WITH CHOICE OF HAND CUT FRIES, MUSTARD POTATO SALAD OR COLE'S SLAW

### RIVERDOG IPA BEER BATTERED FISH & CHIPS

HANDCUT FRIES, GRILLED LEMON, COMEBACK | 16

### PULLED PORK

SMOKED, SAUCED, TOPPED WITH SLAW AND HOUSE PICKLES | 15

### CHICKEN SANDWICH

HAND BREADED TENDERS, MUSTARD BBQ, COLE'S SLAW, BRIOCHE | 15

### COLE'S BURGER

8OZ BEEF PATTY, BRIOCHE BUN, APPLEWOOD SMOKED BACON, TILLAMOOK, LETTUCE, TOMATO, & ONION | 15

### BLT

RIPE TOMATO, HOUSE MADE THICK CUT BACON, CRISP LETTUCE, TARRAGON MAYO | 14

### SHRIMP PO'BOY

LETTUCE, TOMATO, REMOULADE | 18

### BBQ SPICED SALMON

PEPITA PESTO, SUMMER PEA SALAD | 22

## FROM THE GARDEN

### WATERMELON SALAD

ARUGULA, WATERMELON, FETA, BLUEBERRIES,  
LEMON-TARRAGON VINAIGRETTE | 14

### SMOKED BUFFALO CHICKEN RANCH SALAD

ROMAINE, RADISHES, CARROTS, TOMATOES,  
GODDESS DRESSING | 15

### KALE CAESAR

BABY KALE, ROMANE, BISCUIT CROUTONS,  
THOMASVILLE TOMME | 14

### SMOKEHOUSE COBB

SMOKED CHICKEN BREAST,  
HEIRLOOM TOMATO, AVOCADO,  
APPLEWOOD BACON, EGG,  
BLUE CHEESE DRESSING | 18

### CHEF JAY'S PICKLED SHRIMP

FRESH LETTUCE, PB CHERRY TOMATO,  
ICICLE RADISH,  
PEPPERCORN BUTTERMILK DRESSING | 18

### SMOKED AVOCADO TOAST

BABY CILANTRO, SPIRALED BEETS, FETA,  
PB LEVAIN | 12

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH  
OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS