

# DEERHEAD CHEF FEATURES

+SUGGESTED WINE & BEER PAIRINGS+

## PORK BELLY CUBAN 14.95

SMOKED PORK BELLY, PIT HAM, HOUSE PICKLES  
WHOLE GRAIN AIOLI & SWISS, ON A PRESSED ALPINE LOAF  
SERVED WITH TRUFFLE FRIES

+GLENORA RIESLING LAKE SERIES 7+

+GRIST IORN IPA 6.75+

## GREENS & BEANS PASTA 16.95

(LOCAL FARM "GROUND UP FARMS")

- ESCAROLE, WHITE BEANS & SAUSAGE TOGETHER  
IN A SAVORY BROTH OVER PASTA

+HERON HILL UNOAKED CHARDONNAY 8+

+GARRETTS PALE ALE 6.75+

## Rainbow Trout 19.95

PAN SEARED OVER BEANS & GREENS  
FINISHED WITH A BROWN BUTTER SAUCE

+TORO RUN GRUNER VELTLINER 8.5+

+YOUNG LION PILSNER 7+

## SMOKED BRISKET TACOS 14.95

COLESLAW & CAROLINA BBQ  
WITH CAJUN FRIES

+KNAPP CAB FRANC 8+

+GENESSE POUNDER 3.50+

## BOURBON BBQ BABY BACK RIBS

HALF 17.95  
FULL 26.95

BRAISED & SMOKED IN HOUSE. SALT POTATOES  
COLESLAW & CHEDDAR CORNBREAD

+LITTLE BLACK DRESS PINOT NOIR 8+

+YOUNG LION OKTOBERFEST 6.75+

## BLUEBERRY CREME BRULEE 5.95

+PENGUIN BAY MOSCOSTO 7+

+GRIST IRON N.E IPA 6.75+

\*BE SURE TO ASK ABOUT OUR CURRENT SELECTION  
OF HOMEMADE GRANDMA BEBEE DESSERTS!

