

# SAUCE BOX

## AMERICAN GASTROPUB

EST. 2018

### SMALL PLATES

carefully crafted dishes meant for sharing

#### SOUP OF THE DAY 7

#### THE BOARD 16

chef's choice selection from Campbell Meats + Murray's Cheese, house pickled fennel + slow roasted little sweets peppers

#### TEMPURA CAULIFLOWER 9

fried to perfection and drizzled with your choice of sauce, served with ranch

#### SKILLET JALAPENO CORNBREAD 8

cast iron baked, sweet caramelized onions, spicy jalapenos, smokey lime butter,

#### FRIED GOAT CHEESE 9

crunchy panko crust, warm creamy filling, guava + chili sauce

#### SPROUTS + BACON 9

deep fried sprouts tossed with applewood bacon, truffle honey, and zesty Sicilian chili flake

#### COCONUT SHRIMP 14

delicately sweet coconut crust, guava + chili sauce

#### FRIED PICKLES 8

house made dill ranch

#### LOW COUNTRY MUSSELS 15

creamy bacon bourbon broth, sweet PEI mussels

#### BEET + BURRATA 14

local roasted beets- carpaccio style, creamy burrata, pistachio pesto, grilled bread

#### SMOKED RIVER TROUT SPREAD 13

Georgia pecan wood smoked, mildly sweet, savory, decadent, grilled bread.

### WINGS

#saucyaf

#### CRISPY TWICE-COOKED WINGS

6 WINGS FOR 7      12 WINGS FOR 13  
24 WINGS FOR 25      50 WINGS FOR 53

HONEY GARLIC  
CAROLINA MUSTARD BBQ  
BAMA' SLAMMA WHITE SAUCE  
LAVA BBQ  
SRIRACHA CREAM  
BUFFALO  
JAMAICAN JERK  
BANANA HABANERO

### CRAFT SLIDERS

served on brioche | \*GF with corn tortilla  
add \$5 for double beef | add \$2 to make it a baby kale salad

#### THE BUTCHER 14

house prime beef blend, American cheese, candied applewood bacon, chili pickles, tomato jam

#### THE STEAKHOUSE 13

house prime beef blend, crumbled bleu cheese, peppercorn gourmandise

#### THE THROWBACK 13

house prime beef blend, Swiss cheese, caramelized onions + crimini mushrooms

#### THE BOUJIE 13

house prime beef blend, smoked gouda, truffle mayo, baby kale

#### THE ELVIS 13

house prime beef blend, candied bacon, caramelized bananas, peanut butter

#### THE GOODFELLA 14

house prime beef blend, asiago cheese, lamb bolognese, house roasted peppers, fresh basil

#### THE SHARI LEWIS 14

herbed lamb patty, tzatziki, chili pickles

#### THE CHICKEN HAWK 12

panko crusted chicken breast, farmstand lettuce + tomato, french dressing

#### THE NOLA 17

jumbo dry sea scallops, lightly breaded + fried, lettuce slaw, remoulade

#### THE CONNECTICUT 18

8 ounces of cold water lobster tail meat, broiled in thyme butter [served hot]

#### THE BLT 11

candied apple wood smoked bacon, farm-stand lettuce + tomato, garlic dijonaise

#### THE KRAMER 10

falafel, house made hummus, chili pickles

### FRIES

fresh hand cut fries served with homemade ketchup

#### SEA SALT + PEPPER FRIES

REG 5      XL 9

#### BLACK TRUFFLE + PECORINO

REG 8      XL 14

#### SWEET POTATO

REG 6      XL 10

#### LOADED 9

idaho potato fries, cheese, bacon, sauteed onions, sour cream + chives

#### ZUCHINNI 8

house made dill ranch