

SOUPS & SALADS

CHILLED CUCUMBER SOUP \$10

herbs - shallot - mustard seed - yogurt

SUMMER SALAD \$14

watermelon, cucumber, tomato, basil chutney, shishito peper, guanciale

CHARCUTERIE BOARD \$15

butchers selection of 4 house made charcuteries - pickles - preserves - grain mustard & toast

SANDWICHES

served with house made pork rinds

THE DIP \$14

thin sliced roast beef - caramelized onion - swiss cheese - au jus - companion peacemaker roll

FEISTY BULL \$14

pulled beef - pepperonata - duxelles - black garlic aioli - mozzarella - companion bada bing bread

STEAK SANDWICH \$14

seared & sliced steak - bleu cheese - horseradish cream - pickled red onions - mixed greens - breadsmith ciabatta

REUBEN \$14

pastrami - sauerkraut - fermented brussels sprouts - 1000 Island dressing - swiss cheese - companion rye

PORK SCHNITZEL \$14

fried pork cutlet - braised red cabbage - garlic mustard aioli - red onion - parsley - pretzle bun

BUFFALO CHICKEN SANDWICH \$14

boneless buffalo fried chicken - pepper jack - fancy sauce - chow chow -- brioche bun

CUBANO \$14

confit pork - sliced ham - dill pickles - beer mustard - swiss cheese - companion peacemaker roll

TOM TOM \$14

sliced turkey breast - colby jack - pickled red onion - 'nduja mayo - fresh greens - companion brioche

KIDS HOT DOG \$10

all beef hot dog - ketchup - mustard - fries

REMEDY BROTH

CHICKEN BROTH \$ 6

fresh herbs - turmeric - 10 oz cup

BEEF BROTH \$ 6

ginger - kaffir lime leaf - lemongrass - 10 oz cup

BURGERS & SPECIALS

served with house made pork rinds

*** add an extra patty (\$4) or add an egg (\$1.50) to any burger*

BOLYARD'S SMASH BURGER \$14

two 3oz smash patties - white cheddar - bread & butter pickles - garlic mustard aioli

OKLAHOMA ONION BURGER \$14

two 3oz smash patties - american cheese - griddled onion - tomato - dill pickle - fancy sauce

PATTY MELT \$14

two 3oz smash patties - swiss & colby jack - caramelized onion - 1,000 island

BLT \$12

beef bacon - hierloom tomato - bibb lettuce - house miso aioli - brioche

SIDES

TALLOW FRIES \$7

ketchup - gochujang aioli - black garlic aioli

PICKLED & FERMENTED VEGGIES \$6

TALLOW FRIED CORN ON THE COB \$8

corn - harissa - lemon-herb yogurt - fermented corn pops - herbs

POTATO SALAD \$6

CHICKEN WINGS \$8

8 smoked and fried wings tossed in an Alabama white sauce

SIDE SALAD \$6

greens - pickled & raw veggies - sherry vinaigrette - grilled bread

SOMETHING SWEET

SHORTBREAD COOKIE \$3

chocolate chip or lemon

ICE CREAM SANDWICH \$6

DRAFT

BEER FOR LOUNGING \$6

off color, pale ale

TINY BOMB \$6

wiseacre, pilsner

DRY \$6

stem ciders, cider

LITTLE BIG HOP \$6

2nd shift, session ipa

AMERICAN BROWN \$6

civil life, brown ale

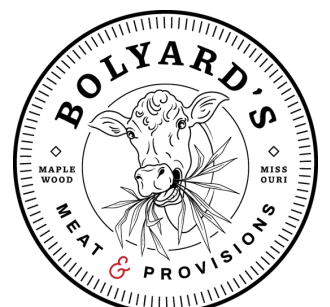
COMPANION KOMBUCHA \$6

DRINKS

EXCEL SODA \$3

ICED TEA \$3

ROLLING LAWN MILK \$4



BRUNCH

LARD BISCUIT	\$6.00
seasonal jam or butter	
BISCUITS & GRAVY	\$9.00
lard biscuit with sausage gravy	
YOGURT BOWL	\$10.00
Windcrest yogurt - house granola - pickled blueberries	
BISCUIT SANDWICH	\$13.00
Korean BBQ fried chicken - Brussels sprouts - carrot slaw - peach-corn vinaigrette - fried egg - topped with Korean BBQ chicken wing	
BREAKFAST WRAP	\$13.00
peach BBQ pulled pork - chow chow - tallow fried potatoes - white cheddar - scrambled eggs	
PUPUSAS	\$14.00
masa cake filled with pulled pork and white cheddar - sunny side up egg	
SEASONAL QUICHE	\$14.00
peperonata - Genoa salumi - feta - herbs	
HASH BOWL	\$15.00
seared chili crisp beef shank - fried okra - green beans - tallow fried potatoes - fried egg	
BURNT END BREAKFAST	\$15.00
burnt ends - tallow-fried potatoes - fried egg	
ADDITIONAL: EGG/ BACON/ OR SAUSAGE	\$1.50
LIVING ROOM COFFEE	\$3.00
BOTTOMLESS LIVING ROOM COFFEE	\$5.50