



WINGS!

8 COAL SMOKED CHICKEN WINGS 17
BUFFALO / HOUSE BBQ SAUCE / ALABAMA
WHITE BBQ / HOUSE DRY RUB /
/ served with smokey blue cheese dip /

KICK OFF

V PIGGY BANK NACHO'S16
House Nacho Cheese Dusted Corn Chips, Roasted chilis,
Beer Queso, Grilled Tomato Salsa, Crispy Hominy,
Salsa Fresca, Farmers Cheese, Smokey Hot Sauce & Crema.
/ Add: brisket+8 chili+6 pulled pork+7 chicken carnita+7
Pulled Mushrooms+7 /

SALT COD GRATIN21
Coal Roasted Cod, Roasted Chilis & Creamy Potato. Topped
With Pommery Mustard Cream. Charred Sourdough Toast

CHILI14
House Beef Blend, Beans & Southern Sofrito,
Cornbread w/Cowboy Butter.

GRILLED & CHILLED SHRIMP18
Served With Bloody Mary Cocktail Sauce

V BBQ FORK FRIES13
Seasoned Fries Smothered In Beer Queso, Roasted Chilis,
House BBQ Sauce.
/ Add: brisket+8 chili+6 pulled pork+7 chicken carnita+7
bacon+5 pulled mushrooms+7

V HOT MOZZARELLA.15
2 Giant Battered Sticks, Smokey Tomato Dip.
/ Make Nashville Hot +2

SALADS

CAESAR15
BBQ Buttermilk Caesar Dressing, Pecorino, English
Muffin Croutons.

WEDGE17
Candied Bacon, Blue Cheese, Tomato, Onions,
Smokey Blue Cheese Dressing.

V CHOPPED SALAD17
Grilled Tomato Vinegrate, Crumbled Farmers Cheese,
Tomato, Roasted Chilis, Hominy, House Pickles,
Potato & Cheese Hand Pie.

ADD: chilled grilled shrimp+8 chicken carnita+7
fried chicken+8 Pulled Pork+7

~PARISH MUSSELS~

FRENCH QUARTER22

Caramelized Onions in Broth, Sherry, Charred Sourdough Toast.

BLUE & BIER23

Blue Cheese, White Ale, Herbs, Chilis, Charred Sourdough Toast



HANDHELDS

V VEGGIE BURNT END GRINDER..... 18

Burnt Walnut & Chickpea Ends, House Q' Sauce, Pulled Mushrooms, Kicked Up Slaw, Seeded Sub Roll.

FRIED CHICKEN..... 18

Buttermilk Fried Chicken Breast, Pickles, Malted Buttermilk Mayo, Crisp Greens, Sweet Potato Bun.

TENNY HOT FRIED CHICKEN..... 20

Buttermilk Fried Chicken Breast, Nashville Hot Dust, Kicked Up Slaw, Teller Sauce, Pickles, Sweet Potato Bun.

PORK SANDO..... 18

House Pulled Pork, NC Gold Sauce, Chicken Fried Onion Ring, Kicked Up Slaw, Sweet Potato Bun.
/ Sub Chicken Carnita

NASHVILL HOT CATFISH PO' BOY..... 25

Nashville Hot Buttermilk Fried Catfish, Bernaise Mayo, Lettuce, Tomato, Onion, Lemon Jus, Seeded Sub Roll.

PIGGY BANK BURGER \$16

Tallow Basted Grilled Angus Beef, Lettuce, Tomato, Onion, Pickle, Teller Sauce, Sweet Potato Bun.

/ Served Pink or well - Add: American Cheese, Blue Cheese, Beer Cheese +2 Candied Bacon +5 /

PIT & PLATES

SEAFOOD GUMBO..... 38

Cracker Meal Fried Catfish, Oysters, Shrimp, Mussels, Black Roux Broth, Trinity, Mushroom, Vinegar Peppers, Cheese Grits.

1/2 POUND- PULLED PORK..... 13

Coal Roasted Sugar Cured Pork, Side NC Gold BBQ Sauce.
/ ADD: 2 PIT SIDES +10 /

6OZ. SMOKED BRISKET..... 15

Salt and Pepper Rub, House BBQ Sauce
/ ADD: 2 PIT SIDES +10 /

1/2 RACK ST LOUIE SMOKED RIBS..... 21

Palm Sugar Rub, Side House BBQ Sauce
/ ADD: 2 PIT SIDES +10 /

1/2 SLOW COAL ROASTED CHICKEN..... 22

Dry Brined. Side Herb Chimichurri.
/ ADD: 2 PIT SIDES +10 /

FINGER PLATTER..... 25

2 Jumbo Buttermilk Fried Chicken Fingers. Bank Fries, NC Gold BBQ Sauce & Cornbread w/ Cowboy Butter,
/ Add Toss Sauce +4 - Add Beer Cheese +6 /

~PIT SIDES \$7~

HUDSON CORNBREAD

Cowboy Butter

FRESH GREENS

Onion, Tomato, Lemon Vinaigrette

KICKED UP SLAW

Cabbage, Pickled Ginger Citrus Dressing

MAC & CHEESE

Cheesy 3 Way, Sourdough Crunch/ADD BACON+3

GREENS AND CREAM

Kale & Spinach, Garlic & Cream

CHICKEN FRIED ONION RINGS

Meringue, Seasoned Flour, Teller Sauce

BANK FRIES

House Seasoned, Teller Sauce

BAKED BEANS

Smokey Trinity & Tomato Stew

MASHED POTATOES

Smoked Whipped Butter

~Consuming raw or undercooked proteins may increase the risk of foodborne illness. Please notify the server of all allergies. V= Vegetarian~