

SNACKS

Tailgate Dip-cheesy dip with spicy sausage, tortilla chips 8.25
***Lowcountry Egg Rolls**-spicy pulled pork and collards, mustard bbq 8.5
Avondale Nachos-house made potato chips, cheddar-jack, scallion, bacon, tomato, jalapeno, ranch 10
***Southern Poutine**-crispy potato wedges, chipotle pork, white cheddar queso, over easy egg, scallions, bbq 9

***House Smoked Dry Rubbed Wings**- served with buffalo & blue cheese dressing 5 wings 5.75 10 wings 11.5
Pimento Cheese Fries- house made pimento cheese lightly fried, lemon-avocado aioli 6.5
***Brisket-Mac Lollipops**- house smoked brisket combined with our mac and cheese in deep fried deliciousness, bbq sauce 7
Southwest Seven- street corn salsa, white cheddar queso, black eyed pea salsa verde, sweet potato guacamole, tomato, scallion, chipotle sour cream, corn tortilla chips 8

BETWEEN THE BREAD

All are served with your choice of hand cut fries, sweet sticks or potato chips

BURGERS

***Plain Jane**
lettuce, tomato, onion, choice of cheddar, swiss, white american, pepper-jack 11
***Boss Hog**
house pimento cheese, caramelized onions, bacon, lettuce, tomato 13.5
***The Nap**
white American cheese, lettuce, tomato, onion, between two bacon-grilled cheese sandwiches 12
***Hot Sh*t Part Deux**
blackened burger, jalapeno bacon jam, pepper jack, over easy egg, more bacon 13.5
***Barista Burger**
coffee rubbed burger, smoked gouda, caramelized onions, lettuce, tomato, BBQ 11.25

SANDWICHES

Tri-Ben
pastrami, swiss cheese, purple kraut, comeback sauce, marble rye 11
Black Bean Stacker
herbed goat cheese and tomato sandwiched between two black bean patties, lettuce, roasted red pepper, onion, lemon-avocado aioli 10.5
***Flew the Coop**
fried chicken breast, cheddar, coleslaw, icebox pickles, comeback sauce 10
Cuban
roasted pork loin, ham, swiss cheese, Cuban mustard, dill pickle, pressed focaccia 9.25
***Slammin' Salmon**
grilled salmon on sourdough, avocado, lettuce, tomato, bacon, dijonaise 15.75

LET'S TACO BOUT IT

All are served with your choice of hand cut fries, sweet sticks or potato chips

***The Mahi**
mahi mahi, coleslaw, tomato, scallion, salsa verde, chipotle sour cream 11
The Brisket
16 hour house smoked brisket, pepper jack, crispy potato straws, shredded lettuce, bbq 12
The Veggie
fried avocado, roasted poblano peppers, street corn salsa, shredded lettuce, lemon-avocado aioli 9
The Pork
chipotle pork, white cheddar queso, shredded cabbage, black eyed pea salsa verde 9
***The Shrimp**
blackened shrimp, mango salsa, coleslaw, lemon-avocado aioli 12.5
The Chicken
braised chicken colorado, cotija cheese, diced tomato, shredded lettuce, peach-poblano chili sauce 9

FUNKY BOWLS

IN THE CHILL ZONE

All Hail Kale
baby kale, bacon, tomato, caesar dressing, biscuit croutons, shaved parmesan 9
The Bibb
bibb lettuce, house pimento cheese, fried avocado, pickled red onion, pecans, sweet tea-balsamic vinaigrette 9.5
Wild Berry
mesclun greens, herbed goat cheese coins, pecans, seasonal berries, orange-honey dressing 10
Louie Louie
chilled shrimp salad, iceberg planks, avocado, tomato, cucumber, olives, roasted red peppers, comeback sauce 9.75

THE TEMPERATURE'S RISING

Soup
ask your server about our daily selection 3.5
Fiesta Bowl
jasmine rice, street corn salsa, black beans, roasted tomatoes, avocado, cotija cheese, scallion, ranchero sauce 8.5
Quinoa Get a What What
quinoa, roasted brussels sprouts, bacon, sweet corn, parmesan cream sauce 10.50
Currious Noodle
zucchini "noodles" in a coconut-curry sauce with mango cucumber salad and avocado 9

ADD A PROTEIN

*salmon-8 *burger patty-5.75 *shrimp- 5.5
 *chicken- 3 *egg- 1.5 black bean patty- 2

SIDES

slaw, hand cuts, sweet sticks, potato chips, grits, baked potato, onion rings, potato salad, collards, mac and cheese, brussels sprouts, side salad



*Some of our menu items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. A possible health risk may exist in eating ground beef at an internal temperature less than 155 degrees. Guests under the age of 18 may not order ground beef cooked below 155 degrees.

TRIANGLEOSOPHY

A few things while we have your attention; Our beef is like no other. 100% local grass fed-grain finished, it tastes like beef should taste. We're down with the local thing. We try our best to provide local, seasonal items and local, hormone/antibiotic free proteins. Recycling makes us feel all warm and fuzzy inside. We make a huge effort not to add to our landfills and our food waste is used for compost. Thanks for making us your local, neighborhood spot!