

# APPETIZERS

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- House Cut Fries . . . . . 8**  
Served with rosemary garlic aioli (v) (gf available)
- Peppers . . . . . 14**  
Blistered mini bell and shishito peppers, herb bread crumbs, cashew cream cheese, spiced agave drizzle (V) (gf available)
- Enoki Wings . . . . . 15**  
Battered and deep fried crispy Enoki mushrooms served naked with your choice of wing sauce on the side. (gf, V)
- LRD Wings . . . . . 15**  
Confit chicken wings, brined and fried to perfection, served naked or tossed in your choice of wing sauce. (contains pork)  
Wing Sauces: Buffalo (gf, v), Apple Brandy BBQ (gf, V), Buttermilk Dill Ranch (gf, v, d), Zhender's Dry Rub (gf, V), Hot Honey (gf, v).
- Bourbon Pimento Cheese Dip . . . . . 14**  
Candied jalapeño, blistered bell pepper, served with pretzel rods. (v, d)
- Rotating Cheese & Charcuterie Board . . . . . (MP)**  
Ask your server or bartender for details!

# MAINS

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- Honey Boy Chicken Sandwich. . . . . 17**  
Hot honey chicken schnitzel, pimento cheese, pickles, served on a brioche bun with a side of house fries. (d) (Make it vegetarian - sub the chicken for an order of our stacked enoki wings!)
- American Made . . . . . 16**  
Quarter pound Sobie smash patty, pickles, siracha 1000 island, swiss and american cheese, with onions smashed right in. Nantucket sesame seed roll, served with a side of house fries. (d) (Make it vegetarian - sub the smash patty for a deep fried chickpea veggie burger!)
- 810 Steak Sandwich . . . . . 18**  
Shaved ribeye, grilled onions, swiss cheese, green onions, house hickory sauce, served on a Nantucket hoagie roll with a side of house fries. (d) (Make it Vegan - prepared with marinated Pebble Creek mushrooms and vegan mozzarella).
- Schnitzel & Fries . . . . . 16**  
Panko breaded chicken, kennebec french fries, and Zhender's chicken seasoning. Served with cornichons and buttermilk dill ranch. (d)
- BBQ Mac . . . . . 17**  
Apple Brandy BBQ braised pork butt, cavatappi, cheddar cheese sauce, baked in a cast iron skillet with toasted herb bread crumbs. (d)
- Harvest Salad . . . . . 15**  
Roasted butternut squash, Raspberry Liqueur soaked cherries, granny smith apples, toasted pepitas and walnuts, chevre, balsamic reduction, sage & thyme, served on a bed of kale and baby spinach (gf, v, d)
- Chili and Cornbread . . . . . 18**  
Andouille sausage, chicken thighs, okra, black eyed peas, bell and shishito peppers, and a blend of cajun spices. Served with deep fried jalapeño cheddar cornbread, whipped sorghum butter, and candied jalapeños. (d)

gf = gluten free, d = contains dairy, V = Vegan, v = vegetarian