



BALDWINNSVILLE DINING WEEKS

Week 2

Feb 2nd – Feb 8th



TEASERS

WING FLIGHT \$10

Yeah, you read that right. Our amazing char-grilled wings sauced with 5 flavors: Spicy Balsamic, Honey Garlic BBQ, Smokey Buffalo Sauce, Hot Honey Garlic, Spicy Cinnamon Rub

SAUSAGE STUFFED MUSHROOMS \$12

Using our house-made sausage of course, we add cream cheese, smoked cheddar, and a pinch of smoked salt, stuffed in Baby Bella mushrooms

LOADED BRISKET FRIES \$15

Our delicious BBQ seasoned fries topped with queso, chopped brisket, fire roasted corn, and a drizzle of our KC BBQ sauce

COCKTAILS

Berry Bourbon Tea

Jim Beam, muddled lemons, wildberry syrup, and finished with unsweetened tea

Peach vodka Rita

Deep Eddy Peach Vodka, Triple Sec, simple syrup, muddled orange and lime, sour mix and finished with club soda

Holiday in Mexico

Premium tequila, triple sec, muddled orange, lime, and lemon, sour mix, and cranberry chutney, finished with club soda

PLATES

A.S.H. GUMBO \$18

Ummmm... well let's just say you won't believe this gumbo is made in New York. Get some creole in your belly! It's delicious!

SWEET FIRE MAC \$16

We're doing it again, serving up this mac with a twist. You've had our delicious Mac & Cheese, now try it with our pan seared sweet fire sausage and green onions

HONEY GARLIC CHICKEN SAMMY \$16

Marinated, grilled boneless chicken breast with smoked onions, romaine, sliced tomato, drizzled with our honey garlic BBQ sauce, served on a toasted onion roll with your choice of side

SMOKED MEATBALL SUB \$16

House-made meatballs using an old school Italian recipe, and putting our smoked spin on it of course, finished with a melted cheese blend, and A.S.H. BBQ sauce, served on a toasted hoagie roll with your choice of side

DESSERTS \$12

PEACH COBBLER

Peaches, vanilla, touch of cinnamon, a yummy crumble topping and vanilla ice cream