



BALDWINSVILLE DINING WEEKS

Week 1

Jan 27th – Feb 1st



TEASERS

SWEET FIRE \$15

Oh boy.... Our house-made sausage, sliced, then sauteed in molasses, brown sugar, and a spice blend, finished with roasted reds, and green onions

SMOKEY SALSA \$12

Diced tomatoes, fresh garlic, spice blend, smoked red onion, smoked jalapenos, and fresh lime juice, served with our house-made BBQ chips

LOADED TOTS \$14

BBQ seasoned tater tots with queso, chopped hickory smoked bacon, fire roasted corn, diced tomatoes, and green onions

COCKTAILS

Berry Bourbon Tea

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

Peach vodkarita

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

BRISKET STEW \$17

Smoked, then red wine braised brisket, with carrots, celery, white onion, and house-made beef base, served over smoked garlic mashed potatoes

SHRIMP PO BOY \$17

Breaded, flash fried shrimp with romaine, tomatoes, pickles, and a cajun remoulade, served on a toasted hoagie roll with your choice of side

PULLED PORK MAC \$16

Well, you've had our delicious Mac & Cheese, how about our slow smoked, perfectly seasoned Pulled Pork Mac & Cheese, finished with baked panko and a drizzle of our KC BBQ sauce

COUNTRY FRIED CHICKEN & GRAVY \$18

Buttermilk dredged fried chicken smothered in our house-made brisket gravy, served over smoked garlic mashed potatoes, dusted with smoked paprika

DESSERTS \$12

PEACH COBBLER

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