



# Valentine's Day Menu

## **TEASERS**



### **SMOKED ONION BOMB \$14**

Large Vidalia onion stuffed with cream cheese and brisket, then wrapped with center-cut thick bacon, smoked low and slow, finished with our honey garlic BBQ sauce

### **PORK BELLY STRIPS \$16**

My goodness, wait until you taste the creativity in this. We take a whole pork belly, cut it into strips, season it, then roast it, crisp up the outside, so tender, and serve it on BBQ seasoned crostini's, finished with pickled red onions and a sweet & Spicy mustard sauce

### **BACON WRAPPED GRILLED SHRIMP \$15**

Ummmmm... Bacon and shrimp....Yes Please! We took our shrimp, added thin-sliced pineapple, wrapped it all in bacon, brushed some of our KC BBQ sauce on it, threw it in the oven for a bit, then finished it off on the grill. They are insane!

### **SMOKED BACON AND CREAM CHEESE DIP \$16**

Let's see... Smoked cream cheese, smoked cheddar cheese, hickory-smoked bacon, scallions, and our house BBQ seasoning, served with BBQ-seasoned pita chips

## **THE HUNGRY RUMBLE**

### **COMFORT CHICKEN \$17**

Bone-in, skin-on chicken thighs perfectly roasted with fresh herbs, served with delicious glazed carrots and crispy roasted potatoes

### **GRILLED FLATBREAD \$15**

Lightly oiled, grilled flatbread topped with a roasted red pepper spread, cherry tomatoes, diced red onion, fresh basil, and a balsamic glaze

### **V'DAY PLATE \$18**

Our amazing smoked Hot Links (sausage) and pulled smoked chicken, served over jamby style creole rice

## **DESSERTS**

All served with ice cream

**PEACH COBBLER**

**DESSERT OF THE WEEK**

### **CUPID'S ARROW \$12**

Think raspberry and cream, but with a healthy amount of booze.  
This vodka-based martini has all the makings of that, and looks pretty too!