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CHEESE & POOF* 11
Fire Roasted Pimento Spread, Pork Rinds,
Barrel Aged Hot Sauce

RED CABBAGE CAESAR* 7
Tahini, Puffed Buckwheat, Roasted Sesame

SERVICE BAR WEDGE* 9
Smoked Bleu Cheese Dressing, Bacon, Egg

31 **PANANG SCALLOPS***
Roasted Broccolini, Eggplant Escabèche,
Jasmine Rice

26 **MONGOLIAN GLAZED SHORT RIB***
Caramelized Onion Rice Grits, Cucumber,
Black Garlic, Scallion

36 **WAGYU PEPPER STEAK***
Smoked Snake River Farms Zabuton,
Charred Peppers, Chinese Broccoli,
Charleston Gold Rice Middlins

ROOT TO STEM* 15
Root Vegetables, Prepared Many
Different Ways

PORK CHEEK RICE CAKES* 16
Roasted Squash, Wild Mushrooms,
Sweet Tamari

SMOKED WINGS* 15
Alabama White Sauce, Blistered Shishito,
Fried Potato Salad

CRISPY RIBS* 18
Fried and Pickled Broccoli,
Commander Tso's Sauce, Radish

32 **STICKY PORK SHANK**
Papaya Salad, Sticky Rice, Thai Basil

49 **WHOLE CHICKEN SERVICE**
Tandoori Roasted Breast, Chai Brined Fried
Legs & Thighs, Murgir Jhol, Steamed Rice,
Cauliflower & Egg Masala

MWS BURGER 16
Two Mostly Beef Patties, Special Sauce,
Iceberg, Cheese, Pickles, Onions, SB Fries

PASTRAMI RACHEL* 17
Montreal Smoked Meat, Kimchi,
Twenty Island Dressing, Chips

BRISKET CRUNCHY TACO* 15
Oak Smoked Brisket, Smoked Cheddar,
Pepper Jack Queso, Salsa Guasacaca

8 **CRÈME BRÛLÉE***
Chai, Cinnamon, Smoke

8 **BUCKEYE***
Peanut, Maple, Bourbon

7 **KITCHEN TEQUILA**
Positive Karma, Good Vibes, Altruism

* Vegetarian Also Available

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat.) We offer gluten-free friendly menus; however, our kitchen is not completely gluten-free.