

SHAREABLES

CARAMELIZED STICKY RIB SLIDERS 12

Korean BBQ ribs with kimchi slaw, Monterey Jack cheese and a sesame dressing

SMOKED PORK QUESO DIP 13

Jack and Oaxaca cheeses melted with poblano peppers, onions, and garlic, topped with smoked pork shoulder, onions and cilantro with grilled pita and crisp lavash

BIRRIA QUESADILLA 14

Stuffed with birria braised brisket, pickled jalapeños, pickled red onions, Chihuahua cheese, and Monterey jack, served with avocado salsa and consomé

TB DIP TRIO 13.50

Hummus, pimento cheese, and aji amarillo spread with Citra-hopped pickles, goat cheese stuffed peppadew peppers, and crisp flatbread

DUCK FAT CHICKEN WINGS 15

Six crisp confit wings, oven baked with Trolley Barn wing rub, served with house made Citra-hopped pickles and buttermilk ranch dressing

QUEEN CITY PRETZEL 8.50/16.50

Bob's handmade pretzels served with Trolley Barn beer cheese and house-made whole grain mustard

SALADS

HEIRLOOM TOMATO FATTOUSH SALAD 14

With cucumber, olives, purple basil, lavash, and yogurt cheese, finished with lemon juice and chili, garlic, and ginger dressing

***SPICY THAI BEEF AND NOODLE SALAD (YUM NUA) 16**

Wood-grilled steak, rice noodles, lettuce, sugar snap peas, English cucumber, red onion, tomato, mint, and ground peanuts with a Thai-style dressing

***SALMON GYRO BOWL 17**

Wood-grilled salmon, feta cheese, hummus, tzatziki, English cucumber, Campari tomatoes, pickled red onion and toasted pita over romaine tossed in a Greek dressing

POBLANO CHICKEN CAESAR SALAD 15

Grilled chicken, avocado, roasted corn, tortilla strips, tomatoes, over little gem romaine tossed in a creamy poblano pepper Caesar dressing

SMALL PLATES

AJI DE GALLINA 12

A classic Peruvian dish, with shredded chicken in a smooth, creamy sauce with Aji Amarillo chiles, parmesan and walnuts served with Peruvian potatoes and rice

***PAN SEARED HALIBUT AND ROCK SHRIMP 18**

Served with an aromatic Indian tomato-butter sauce, and sugar snap peas

***WOOD-GRILLED SIRLOIN STEAK 17**

Served with a tomato burrata salad, and a chimichurri dressing

***WOOD-GRILLED LAMB KABOB 14**

Served over a currant-pine nut rice, amba, and Lebanese slaw with mint and oranges

LARGE PLATES

BBQ PLATTER 18

Wood-smoked chopped local pork with Eastern Carolina BBQ sauce, grilled fire chicken, sticky smoked pork ribs, and a choice of side

DUCK FRIED RICE 18

Duck carnitas, Chinese sausage, pineapple, onions, macha aioli, and house made pickles

SIDES 4

All sides à la carte

Wood Charred Fingerlings

Mac & Cheese with Benton's Ham

Pan Roasted Mexican Street Corn

Sweet Potato Fingerlings

Lebanese Slaw with Mint & Orange

Currant-pine nut rice

Sugar Snap Peas

Jasmine Rice

Mashed Potatoes

Cucumber Salad

Side Salad

Seasonal Fruit

Roasted Broccoli

HANDHELDS

(Unbelievabun Available +\$1.00)

CRISPY GOCHUJANG GLAZED PORK BELLY TACOS 12

Crisp pork belly glazed with gochujang sauce topped with pickled honeydew melon, sriracha aioli, and scallions on a choice of corn or flour tortillas

*BISON BURGER 16.5

Wood-grilled with pepper jack cheese, applewood bacon, seared poblanos, chipotle aioli, lettuce, tomato, and onion on a Martin's potato bun

*BARN BURGER 15

Two Mullis Farms smash-burgers, American cheese, onions, lettuce, tomato, pickles, and special sauce on a Martin's potato bun

FIRE CHICKEN SANDWICH 15

Wood-grilled marinated chicken with jack cheese, avocado, pickled red onion, lettuce, and hoisin mayo on a Martin's potato bun

PHILLY CHEESESTEAK 17

Thin sliced ribeye seared with caramelized onions, topped with provolone and cheese sauce on a crispy Amoroso Philly roll

SMOKED BRISKET GRILLED CHEESE 15.50

Slow cooked smoked brisket with BBQ sauce, cheddar cheese, Monterey jack cheese, and TB sauce on sourdough bread

*LAMB SHAWARMA GYRO 16

Shawarma seasoned lamb, wood-grilled and wrapped in a warm pita with lettuce, tomatoes, amba, pickled red onions and tzatziki sauce

CHICKEN TIKKA MASALA ROLL 15

Chicken breast marinated in Tika masala spices grilled and served with cilantro, mint, mango chutney, roasted pepper, and pickled red onions on a buttered and toasted roll

BBLT 15

Crisp applewood bacon, burrata, Adrina Farms lettuce and tomatoes with a pistachio pesto aioli on a fresh baked focaccia

TINS

Served with crostini, chips, pickles, parsley salad, housemade hot sauce, and lemon wedges

FINS

- Sardines in spicy sauce 10
- Small sardines in olive oil with piquillo peppers 10
- Sardines in olive oil 10
- Sardines in escabeche 10

SHELLS

- Razor clams in brine 12
- Mussels in escabeche 12
- Clams in brine 15
- Small scallops in sauce 14

TENTACLES

- Octopus in olive oil 16
- Squid in American sauce 10
- Squid in ink 10

DESSERTS

SKILLET MOLTEN CHOCOLATE 8

Baked to order, single origin Columbian molten chocolate cake with vanilla gelato

LIMONCELLO TIRAMISU 8

Limoncello soaked ladyfingers layered with whipped Marscarpone

RICOTTA CAKE WITH ORANGE MARMALADE 8

Topped with ricotta and crushed pistachio

GELATO OR SORBET 3/6

Seasonal gelato or sorbet

**All items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten free and vegetarian menus are available upon request.*