Brass Buckle Menu

Start to a delicious evening	
Egg Blossoms	\$6
Creamy, tangy deviled eggs Enjoy these delicious deviled eggs as a starter or snack a your next event or gathering!	t
Outlaw'z Crispy PorkBelly\$1	4.99
Saddle up and indulge in the bold flavors of t Outlaw's Crispy Pork Belly With Savory panca Saffron butter an Peppadew Onion Jam, Sizz dish at your next feast!	ikes.
Appalachian Nachos	\$18
Indulge in a symphony of flavors with our rus ranch potatoes, bathed in a luxurious goat cheese mornay sauce, topped with succuler braised short rib, and garnished with a sprink fresh scallions. A decadent dish that marries comfort and sophistication in every bit	nt de of
Wings	\$10
Choice of Sauce Gochagan BBQ, Dry Rub, Ga Parm, Jalapeno Honey, BBQ, Hot Sauce.	rlic
Objeton Livror	
Chicken Livers	\$12
Pan Fried, Onion Puree, Croutons, Pan jous	\$12
Pan Fried, Onion Puree, Croutons, Pan jous	
Pan Fried, Onion Puree, Croutons, Pan jous Calamari	\$14
Pan Fried, Onion Puree, Croutons, Pan jous Calamari Fried With Poblano Ranch	\$14
Pan Fried, Onion Puree, Croutons, Pan jous Calamari Fried With Poblano Ranch Smoked Pickle Dip Served With Buttered Saltines	\$14
Pan Fried, Onion Puree, Croutons, Pan jous Calamari Fried With Poblano Ranch Smoked Pickle Dip	\$14 \$9 \$16
Pan Fried, Onion Puree, Croutons, Pan jous Calamari Fried With Poblano Ranch Smoked Pickle Dip Served With Buttered Saltines Beef Capriccio Thinly Shaved Beef, Zesty Sauce, Arugula, Fr	\$14 \$9 \$16
Pan Fried, Onion Puree, Croutons, Pan jous Calamari Fried With Poblano Ranch Smoked Pickle Dip Served With Buttered Saltines Beef Capriccio Thinly Shaved Beef, Zesty Sauce, Arugula, Fr Onions	\$14 \$9 \$16 ied \$13

Fried Crawfish\$	312
Served With an Etouffee Sauce	
Pork Wings \$	314
Served With a choice Of sauce, Gochagan BBC Dry Rub, Garlic Parm, Jalapeno Honey, BBQ, Ho Sauce.	
Pimento Cheese Dip	\$9
Served With Butter Crackers	

Rabbit Food
Grilled Caesar\$10
Red Pepper Curls, Bacon Cornbread, Caesar Dressing
House Salad\$8
Tomatoes, Cucumbers, Croutons, Cheese
Spinach Salad\$12
Spinach Blend, Egg, Bacon, Cheddar, Apple, Blackberries. Apple Cider Vin
Wild Wild Wedge\$9
Blue Goddess, Candied Bacon, Onion Straws.
Dressing
Apple Cider Vinaigrette, Blue Goddess, Ranch, 1000 Island, Honey Mustard

———— Entrees ——	
Shrimp Etouffee	\$18.88
Crawfish Gravy, Wild Rice	
Cowboy Potpie	\$16.99
Cowboy Beans Served With Choice of pr	rotein

Blazing Salmon	\$16.99
Bourbon Glazed Salmon served with Crea Collards	amed
Pork Shank Redemption	\$27
Mashed Potato's, Succotash, Pan Jous	
Blackberry Pork Belly	\$26
Mac n Cheese Topped With Crispy Pork E Topped with Bacon Cornbread and Black Jam	,
Sizzlin Pork Chop	\$28
Wild Rice W/ blackeyed Peas, Asapargus Chow	, Chow
Fried Chicken	\$18
3 Piece Fried Chicken Dinner With a choice Sides and a Biscuit	ce Of 2
Short Rib Dinner	\$24
Crispy Ranch Potatoes, Stew, Peppadew	/ Jam
48oz Tomahawk	\$105
2 Sides	
12oz NY Strip	\$36
2 sides	
8oz Delmonico	\$30
2 sides	
6oz Petite	\$24
2 sides	
Steak Toppers	\$6
Upgrade Your Steak With a Crawfish Top Grilled Shrimp	ping or

——— Handhelds ——	
Mother Clucker	\$11
Our Take On Big Cousin's Nashville Hot on brioche Bun with pickles	

The Yellow Stone	\$14
grilled Steak Bites, Arugula, Saffron Butte String Fries, Chimichurri with choice of si	
Pork Po Boy	\$11.99
Pork Nuggets, Lettuce, Chow Chow, Jalar honey Choice of side	peno
Bison Burger	\$14
Lettuce, Onion, Pickle, Tomatoes Choice	of side.
Beef Burger	\$12.99
Lettuce, Chow Chow, Goat Cheese choic side.	e of
Smash Burger	\$11.99
Smash Burger 2 Smash Patties, Peppadew Jam, Goat Ch Mornay choice of side	
2 Smash Patties, Peppadew Jam, Goat Ch	neese

Sides	
Succotash	
Mashed Potatoes	\$5
Mac N Cheese	\$5
Cowboy Beans	\$5
Cucumber N Tom Salad	\$5
Sea Shore Fries	\$5
Baked Tater	\$5
Corn On Cobb	\$5
Side Salad	\$5

Collard Greens		\$5
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