

THE SILVER DOLLAR

CHILI PARLOR

white cheddar, pickled jalapeños, onions, cilantro & cornbread

TEXAS STYLE meat + chilies 9

CHILI CON FRIJOLES

brisket + beans + veggies 8

VEGETARIAN beans + veggies 7

SNACKS & STARTERS

FRIED DILL PICKLES arbol ranch 7

FRIED PORK RINDS rosemary salt 5

FRIED OKRA buttermilk fried + ancho aioli 8

BASKET OF LIVERS

buttermilk fried chicken livers + ancho aioli 8

BASKET OF FRIES

Idaho Potato: smoked ketchup 4

Sweet Potato: roasted poblano sauce 5

CHICKEN TORTILLA SOUP

crispy tortillas, avocado, sour cream + cilantro 9

ROASTED TOMATO SOUP

extra virgin olive oil, chives, pimento cheese + grilled bread. 8

ICEBERG WEDGE

hard boiled eggs, Kenny's bleu cheese, bleu cheese dressing, lardons, croutons. . . . 11

ROASTED BEET & PEAR SALAD

arugula, candied pecans, Kenny's bleu cheese, truffled sherry vinaigrette 11

HOUSE-MADE PICKLED ITEMS

WITH TOAST AND ROASTED GARLIC & HERB SPREAD

CHIPOTLE EGGS 6

SMOKED HOT LINKS 6

SMOKED TROTTER 8

SEASONAL VEGETABLE 4

SANDWICHES

served a la carte (fries +2, add avocado +2)

DOUBLE CHEESE BURGER

(bacon +2, grass fed +3, gluten free bun +1)

choice of: cheddar, jack, pepper jack or bleu. 9

THE ULTIMATE

(grass fed +3) two patties with american cheese, BLT, dill pickles,

between two grilled cheese sandwiches 14

FRIED CATFISH SANDWICH

lettuce, slaw, pickled onions, sliced tomato, tartar sauce, bolillo bun. 9

BARBEQUE PORK

slow smoked pork + cole slaw, toasted bun bolillo. 9

VEGETARIAN SLOPPY JOE

crispy kale, chimichurri, toasted bolillo bun 10

MOLLETES

open face bolillo bun, refried beans chihuahua cheese, pico de gallo, guajillo salsa 10

SIDES

HASH BROWNS 4

GREEN BEANS 4

COLE SLAW 4

POTATO CHIPS 2

POTATO SALAD 4

COLLARD GREENS . . . 4

MAC-N-CHEESE 6

BRUSSELS SPROUTS . 6

SMASHED RED POTATOES . . . 4

WHISKEYBYTHEDRINK.COM

EXECUTIVE CHEF: ERICA GOINS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

PLATES

STEAK & POTATOES* grilled 12oz N.Y. strip, Lyonnaise potatoes, sage compound butter, fried parsnips 32

BEEF BRISKET

spice rubbed, hickory smoked, red wine veal sauce (ltd. availability) 19

BABY BACK RIBS

half rack, spice rubbed, kentucky bourbon bbq sauce, potato salad 21

CHICKEN & WAFFLE

buttermilk fried chicken breast, house made waffle, served sweet or spicy 18

BEER CAN HEN

roasted game hen, Old Milwaukee, herbed orange glaze 21

FRIED CATFISH

cole slaw, fries + tartar sauce 16

PAN SEARED PORK CHOPS*

sweet potato + apple gratin, apple cider dijon rosemary sauce 21

MARKET FISH*

holler at yer server for info. mkt

BARBEQUE GRILLED CHICKEN THIGHS

basted with spicy arbol pepper sauce, onion + cilantro, romaine side salad 16

VEGETARIAN MEATLOAF

shaved brussels, cauliflower puree, smoky tomato sauce 15

CAULIFLOWER STEAKS

roasted brussels + butternut squash, sage butter, 15 year aged balsamic 15

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