

## SNACKS

butter milk biscuits, sesame-honey butter (3) [v]	5.75
crispy pork rillette, fried green tomatoes, sauce choron [gf]	7.00
oven roasted baby squash, herb aioli, candied seeds [gf,v]	6.75
smoked salmon deviled eggs, everything bagel spice [gf]	6.25

# THE COOK & THE BEAR

charcoal roasted chicken wings, sesame, buttermilk (6) [gf]	8.50
bacon wrapped dates, chorizo stuffed, spiced yogurt (4) [gf]	6.25
poutine, steak fries, pork gravy, cheese curd, scallion	8.00
rochlin's brisket chili, cheddar, onions, creme fraiche, fritos	8.00

## DAILY SPECIALS

### MONDAY:

kids under 10 eat free

### TUESDAY:

sandwich & draft beer for \$11.50

### WEDNESDAY: available after 5pm

3 course prime rib dinner \$33

### THURSDAY:

late night happy hour

## SALADS

farm greens, fennel, radish, sherry vin, pepitas [gf/v]	8.50
romaine, pickles, blue cheese, crunchy shallots [gf/v]	7.75
kale caesar, parmesan, radish, garlic crumb	8.50
smoked beets, mystic frost cheese, orange, almond [gf/v]	8.75
add any smoked meat	7.00

## SANDWICHES

C&B burger, pastrami, cheese, lettuce, pickle, onion, sauce	10.50
burnt end sliders, flavors of french onion soup	10.25
allentown cheesesteak, peppers, onions, red sauce, pickles	11.50
chili dog, kielbasa, brisket chili, cheddar, pickled jalapeño	10.25
pulled pork, carolina tarragon mustard slaw	9.75
pastrami, mustard, onion, pickles	10.50
nashville hot chicken, romaine, pickles	9.50

## ENTREES available after 5pm

shortrib, smoked potatoes, roasted vegetables	28.00
beef tri-tip, roasted baby squash, chimichurri	18.00

fried chicken&waffles, maple syrup, blackberry jam, herb butter	14.50
roasted salmon, tarragon mustard glazed, farro&carrots	19.50

## FROM THE SMOKER

pulled pork, berkshire [gf]	9.00
kielbasa, beef&pork [gf]	10.00
prime beef brisket · [gf]	11.00
pastrami · [gf]	11.00
beets · [gf/v]	8.00

by the 1/2lb

st. louis spare ribs, kansas city style [gf]	13.50	24.50
sticky spare ribs, seeds, chinese style glaze [gf]	13.50	24.50
chicken, smoked&grilled chimichurri [gf]	9.50	18.00

half full

## SIDES

mac & cheese gratin [v]	7.00
baked beans & greens [gf/v]	5.50
cabbage & fennel slaw [gf/v]	4.25
broccoli casserole, "rodeo" cheese, crispy shallots [v]	6.50
loaded potatoes, bacon, cheese, chives [gf]	6.50
grits, fennel jam [gf/v]	7.00
roast carrots, farro, pistachio [v]	4.75

## COMBOS

2 meats & 2 sides	18.50
3 meats & 2 sides	23.50
family style feast* (price is per person)	30.00

\*the cook's favorite sides & meats from the smoker, whole table must participate

### LUNCH COMBO Monday to Saturday noon-2pm

1 meat or sandwich & 1 side 13.25

