



HIGHLANDS

RESTAURANT

• LOUNGE 289 •

★ SHARED ★

WINGS \$19

Smoked Traditional or Boneless

CHOOSE ONE: Dry Rub or Highlands BBQ

CRISPY BRUSSELS SPROUTS \$16

Smoked Pork Belly | Sweet and Spicy Glaze | Fresh Herbs

TERRITORY RELISH PLATE \$17

House Made Pickles | Local Cheese |

Summer Sausage | Pimento Cheese |

Everything Crackers

BAVARIAN PRETZEL \$16

Pimento Cheese | Dusseldorf Mustard

BURNT ENDS MAC 'N CHEESE \$16

4 Cheese Mac N Cheese | Burnt Ends

CHEESE CURDS \$16

Jalapeno Ranch

★ SALADS ★

CAESAR \$14

Romaine Hearts | Parmesan | House Made Croutons |

Caesar Dressing

ADD PULLED CHICKEN THIGH MEAT \$4

SILO SALAD \$15

Baby Greens | Sundried Tomatoes | Dried Cranberries |

Goat Cheese | Toasted Almonds | Avocado | Pear |

Signature Lemon Fig Dressing

ADD PULLED CHICKEN THIGH MEAT \$4

SOUTHWEST CHOPPED SALAD \$14

Fire Roasted Corn | Avocado | Black Beans |

Roasted Sweet Potato | Red Onion | Tomato |

Smoked Jalapeno Ranch

ADD PULLED CHICKEN THIGH MEAT \$4

★ SIDES ★

FRIES \$5

SWEET POTATO FRIES \$9

ROASTED SWEET POTATO SALAD \$9

VEG OF THE DAY \$9

SKILLET CORNBREAD

AND HONEY BUTTER \$11

SLAW \$5

POTATO CHIPS \$5



★ ENTRÉES ★

Available After 4 PM

SHRIMP AND GRITS \$32

Seared And Fried Shrimp | Andouille Gravy |

Bob's Red Mill Pimento Cheese Grits

DRY AGED SIRLOIN \$54

Tallow Roasted Fingerlings | Bone Marrow Butter |

Chef's Vegetables

FRESH CATCH \$MKT

Freshest Available Today | Local Corn Risotto | Herb Salad

MUSHROOM GNOCCHI \$27

Wild And Exotic Mushrooms | Gorgonzola | Hazelnuts

BURNT ENDS MAC 'N CHEESE \$28

4 Cheese Mac N Cheese | Burnt Ends

RIBS \$34

Smoked And Glazed | Roasted Sweet Potato Salad

HALF SMOKED CHICKEN \$32

Smashed And Crispy New Potatoes |

Arugula | Italian Salsa Verde

BBQ SAMPLER \$45

Brisket | Ribs | Sausage | Chef's Choice of Sides

★ HANDHELDS ★

Comes with Choice of French Fries, Sweet Potato Fries or Chips.

Substitute Side Caesar Salad for \$3

MOMMSEN & SONS BEEF BRATWURST \$18

Sauerkraut | Caramelized Onions | Homemade Spicy Brown

Mustard | Swiss Cheese | Hoagie Roll

BANH MI \$19

Smoked Pork Belly | Pulled Pork | Carrot | Daikon |

Herbs | Jalapeno | Nuoc Mam

SMOKED CHICKEN SALAD \$17

Smoked and Pulled Chicken Thighs | Mayo | Dried Cranberries |

Celery | Almonds | Herbs | Wheatberry Bread

PULLED PORK \$17

Highlands BBQ Sauce | Slaw | Pickles

HOUSE BLEND BURGER \$19

Chipotle Aioli | Caramelized Onion

CHOICE OF: Cheddar, American, Swiss Cheese

ADD BACON \$2

GARDEN PANINI \$17

Roasted Eggplant and Zucchini | Red Peppers |

Fresh Mozzarella | Italian Salsa Verde

★ LOW & SLOW. REAL SMOKE. UNFORGETTABLE FLAVOR. ★

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.