



## Appetizers

### **Black and White Soup \$7**

Black Bean Okra and Potato Leek

### **Wings**

Traditional or Boneless / Choice of Sauce

Buffalo, Blaum Brothers Bourbon BBQ,

Honey BBQ, Chipotle BBQ,

Garlic Parmesan or Naked

Small (8CT) \$14 / Large (12CT) \$19

### **Riblets \$17**

Single Bone Baby Back Ribs with Blaum Bros

Bourbon BBQ

### **Giant Bavarian Pretzel \$16**

Dusseldorf Mustard and Gouda Bechamel

### **Cheese Curds \$16**

Smoked and Lightly Breaded Wisconsin White

Cheddar and Dill Cheese Curds

### **Burnt Ends and Corn Dip \$16**

Smoked Beef Brisket Burnt Ends, Corn Dip and

House Made Corn Tortilla Chips



## Salads

### **Chicken Caesar \$18**

Fresh Romaine Hearts, Parmesan Cheese,

Grape Tomatoes, Croutons and

Creamy Caesar Salad Dressing

### **Silo Salad \$15**

Baby Greens, Sundried Tomatoes, Dried

Cranberries, Goat Cheese, Toasted Almonds,

Avocado, Pear

and Signature Lemon Fig Dressing

### **House Salad \$7**

Choice of Dressing



## Sandwiches

Served with Choice of Rosemary Fries, Sweet Potato Fries or Chips

### **Bourbon Pulled Pork \$16**

Smoked Pork Butt, Apple Spiked Coleslaw, Bourbon Barrel Cracked Peppercorn Cheese on Brioche

### **Burger \$15**

Half Pound Black Angus Patty with Your Choice of Local Cheeses on Brioche.

Additional Toppings +\$1 Each: Smoked Bacon / Mushrooms / Grilled Onions

### **Nashville Hot Po Boy \$15**

Fried All White Meat Breast Nuggets, Apple Spiked Coleslaw, Nashville Hot Sauce on Hoagie

Substitute Shrimp +\$3

### **Brisket Sandwich \$18**

Half Pound Sliced BBQ Beef Brisket, Pickled Red Onions and

Blaum Bros Bourbon BBQ on Brioche

### **Highlands Club \$16**

Toasted Texas Toast, Smoked Turkey, Smoked Bacon, Lettuce, Tomato and Cajun Mayo



# Entrées

Available After 4pm

Served with Choice of 2 Sides

Smoked Specialties Sauce Options- Blaum Bros  
Bourbon BBQ, Honey BBQ or Chipotle BBQ

## Smoked Pulled Pork Butt \$23

One Pound of Slow Cooked Tender Pork  
Shoulder

## Smoked Brisket \$29

One Pound of Tender, Sliced, Southern Style  
Beef

## Grilled Angus Ribeye \$47

14 oz Choice Cut with Maître D Butter

## Smoked Half Chicken \$24

Juicy, Smoked, BBQ White and Dark Meat

## Grilled Salmon \$32

Atlantic Filet, Locally Sourced Honey, Balsamic  
Glaze

## Smoked Baby Back Ribs

Half Slab \$25 or Full Slab \$32  
Spice Rubbed and Slowly Braised

## Cav and Cheese \$16

Cavatappi Pasta, Boursin, Local Sharp Cheddar,  
Monterey Jack, Aged Parmesan Cheese and  
Toasted Garlic Bread  
Add Pulled Pork, Shredded Chicken or Smoked  
Bacon- +\$6

# Entrée Sides

-Apple Spiked Cole Slaw-Smoker Dripped BBQ Baked Beans--Garlic Mashed Potatoes-  
Chef’s Vegetable of the Day-Rosemary French Fries-Sweet Potato Fries  
-Jalapeno Corn Bread-Kettle Chips

## Brick Oven Specialty Pizza /Medium \$22 / Large \$26 / Gluten Free Cauliflower Crust \$2 Additional

### MARGHERITA

Tomatoes, Garlic, Basil, Olive Oil and Fresh Mozzarella

### MEAT AMORE

Herb Tomato Sauce, Italian Sausage, Pepperoni, Ground Beef,  
Bacon and Fresh Mozzarella

### WILD MUSHROOM

Cremini, Shitake and Portobello with Garlic Spread, Boursin  
Cheese, Fresh Herbs and Fresh Mozzarella

### SMOKED BBQ BEEF BRISKET

Blaum Brothers Bourbon BBQ, Smoked Beef Brisket, Onions, Jalapenos and Fresh Mozzarella

## BUILD YOUR OWN PIZZA

Medium \$20 / Large \$23 /

Gluten Free Cauliflower Crust \$2 Additional

## DEEP DISH FRYING PAN PIZZA \$29

**SAUCE:** Basil Pesto / Garlic Spread / Herb Tomato Sauce  
Choice Of Ingredients: \$1.25 Each

**CHEESE:** Boursin / Feta / Bleu / Extra Cheese

**MEATS:** Italian Sausage / Smoked Bacon / Canadian Bacon /  
Ground Beef /Pepperoni / Chicken

**VEGGIES:** Tomatoes / Spinach / Artichokes / Zucchini / Yellow Squash / Bell Peppers / Onions /  
Mushroom  
Black Olives / Green Olives / Jalapenos

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Highlands Restaurant: 815-776-5252