



**JOIN US FOR A WHISKEY DINNER EXPERIENCE,
PAIRING CRISP'S SOUTHERN CHARM WITH
A LITTLE BIT OF ROCK & ROLL. IT'LL BE A NIGHT TO REMEMBER.
SEPTEMBER 21ST 6:00PM**

"Welcome Ya'll!"

Salmon three ways: Crispy, smoked, cured.
Iron Smoke Bourbon, Aperol, House Simple

"Not Your Grandma's Liver and Onions"

Fois Gras, shallots, ramps, bourbon chutney.
Iron Smoke Rosie's Apple Pie Whiskey, Fresh Lemon Juice, Ginger Beer

"Happy as a Hog"

Whiskey braised wild boar belly, fig, watercress,
pomegranate seed salad with maple fig gastrique.
Iron Smoke Rosie's Maple Bacon Whiskey, Fresh Lemon Juice, House Simple

"Éhhheeeeeeeeeee"

Shrimp Étouffée over rice.
Iron Smoke Whiskey Old Fashioned

"Down the Hatch Y'all"

Brûlée bone marrow shot, rosemary sea crustini
Iron Smoke Casket Strength Bourbon Whiskey

"A Sweet Ending"

Banana Ice Cream on a sourdough waffle
finished with whiskey syrup and billionaire bacon.
Iron Smoke Rosie's Chocolate Peanut Butter Pie Whiskey, Espresso Martini