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

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

WHISKEYBYTHEDRINK.COM

EXECUTIVE CHEF: ERICA GOINS

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

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WHISKEY BY THE DRINK