



OAK & APPLE

FROM THE SMOKER

- VA ANGUS BEEF BRISKET sandwich...\$11 1/2 pound...\$14 pound...\$25
- PIG CRAFTER'S PULLED PORK sandwich.....\$7 1/2 pound...\$11 pound...\$21
- PORK SPARE RIBS 1/4 rack.....\$9 1/2 rack.....\$16 rack.....\$27
- PULLED CHICKEN sandwich.....\$7 1/2 pound...\$11 pound...\$21
- RED FRESNO JACKFRUIT (v) sandwich.....\$7 1/2 pound...\$11 pound...\$21
- HOUSE SAUSAGES choice of: smoked chorizo, garlic & herb, or beyond sausage 1 link.....\$5 3 links.....\$12 6 links..\$21
- ORGANIC WHOLE CHICKEN 1/2 chicken.....\$11 whole chicken.....\$19
- SMOKED WINGS (MARKET PRICING) choice: apple bbq, buffalo, or red chili dry rub (ranch or bleu cheese)7 wings.....\$13

SMOKED PLATTERS

additional \$2 for wings to come with platter (market)

1/2 lb, 1/2 rack, 1/2 chicken, and 3 links(portion sizes)

Two from the smoker section, two sides and cornbread

\$30

Three from the smoker section, three sides and cornbread

\$40

*all smoked proteins listed above are gluten free

SANDWICHES

served on Carter's Bakery brioche with one side

- BUTTER BURGER.....\$10 a 5oz 7 Hills beef patty topped with your choice of cheddar or gouda cheese, pickles, onion, and mustard double patty.....\$14 add house bacon.....+\$2 add an egg.....+\$1
- SOUTHERN SMOKED CLUB.....\$12 smoked turkey, pimento cheese, bacon, sweet pickles, lettuce and tomato
- BBQ BANH MI.....\$12 pulled pork, hoisin bbq, pickled carrots, cilantro, fresh jalapeños and pork cracklins (vo)
- O & A HERO.....\$12 smoked pulled chicken, chorizo sausage, corn salsa, jalapeño slaw, and smokin' hot bbq sauce
- PILE HIGH.....\$15 chopped brisket, pulled pork, herb sausage, sliced green apple, cheddar cheese, and apple bbq sauce

SIDES (single serving/ serves 2-3/ serves 4-6)

- | | |
|------------------------------|------------------------|
| \$3/\$6/\$10 | \$4/\$8/\$14 |
| Apple Slaw | Burnt End Baked Beans |
| Jalapeño Slaw (v) | Smokehouse Chili |
| Tea Braised Collards (v) | Fried Cheese Curds |
| Steak Fries (v) | Mac 'n Cheese |
| Cornbread | Jalapeño Mac 'n Cheese |
| Salad Cup (vo) | Pork Cracklins |
| Dinner Rolls (4 per serving) | |

House Sauces: Alabama White, Smokin' Hot, Apple BBQ, Hoisin BBQ, Big Daddy's Vinegar, & Carolina Gold Mustard

FROM THE CHEF

- SMOKEHOUSE CHILI BOWL.....\$8 a combination of brisket and house sausage topped with cheddar cheese and sour cream served with homemade cornbread (gfo)
- SWEET CORN FRITTERS.....\$7 served with sambal jelly and pimento cheese
- BBQ NACHOS.....\$13/\$8 house tortilla chips topped with burnt end beans, cheddar cheese, pulled pork, smoked corn pico, and sour cream (gf) vegetarian optional +\$1
- "QUE-TINE".....\$12 crispy steak fries topped with cheese curds, pulled pork bbq, and homemade gravy
- BBQ TACOS.....\$11 choice of pulled pork, chicken, or jackfruit topped with jalapeño slaw and grilled corn pico (gf, vo)
- LETTUCE WRAPS.....\$11 choice of pulled pork, chicken, or jackfruit with hoisin BBQ sauce, sambal jelly, peanuts, shredded carrots, cilantro, and jalapeños (gf, vo)
- BACKYARD SALAD.....\$9 romaine lettuce, cheddar, smoked corn salsa, shredded carrots, jalapeño slaw, chips, and alabama white dressing (gf, vo) add pulled pork, chicken, turkey or jackfruit +\$4 add brisket +\$6

*please make your server aware of any allergies or dietary restrictions you may have

PIE BY THE SLICE \$6

- VEGAN DARK CHOCOLATE TART with a graham cracker crust and topped with a raspberry coulis (v)
 - BANANA PUDDING PIE southern style pudding with real bananas on a house made vanilla wafer crust
- top your pie with a scoop of vanilla ice cream \$2 Bowl of ice cream \$4

(v) vegan, (vo) vegan option, (gf) gluten free, (gfo) gluten free option

HAPPY HOUR

MON-FRI

3-6

\$7 Draft Cider Flights

(2) Selected Draft Ciders \$2 Off

(2) Selected Draft Beers \$2 Off

All Wine Glass Pours 1/2 Off

DRINKS

COCKTAILS

- BERRY BLUE.....\$9
Tito's vodka, blue raspberry lemonade, sprite
- MANGO MARGARITA.....\$9
Hornitos, triple sec, mango syrup and house margarita mix
- JOYFUL APPLE.....\$10
Crown Apple whiskey, Goslings ginger beer
- FIG FIZZ.....\$10
Tanqueray gin, fig citrus mix, tonic
- HOT HONEY TODDY(WARM).....\$11
Belle's Honey Habanero, spicy honey syrup
- CIDER SHANDY.....\$9
Captain Morgan Rum, sour, seasonal draft cider
- VEGAN HOT COCOA(WARM).....\$14
Jack Daniels whiskey, homemade cocoa mix, oat milk

N/A BEVS

\$2.25 / free refills

COKE, DIET COKE, SPRITE, TONIC,
GINGER ALE, ICED TEA, SWEET TEA,
LEMONADE, RASPBERRY LEMONADE

ROOT-BEER

- ABITA ROOT BEER.....\$3.5

BEERS

VIRGINIA

- ARDENT PILSNER
Richmond, Virginia / 5% abv / 16oz can / \$7.5
- ARDENT SAISON FARMHOUSE ALE
Richmond, Virginia / 6.7% abv / 12oz can / \$6.5
- ARDENT WATERMELON GOSE
Richmond, Virginia / 4.5% abv / 16oz can / \$9.5
- HARDYWOOD RICHMOND LAGER
Richmond, Virginia / 5% abv / 16oz can / \$6.5
- DEVILS BACKBONE VIENNA LAGER
Nelson County, Virginia / 5.2% abv / 12oz can / \$5
- STEAM BELL EXTRA PLENTY GOSE
Midlothian, Virginia / 5.4% abv / 12oz can / \$7
- STONE DELICIOUS IPA - gluten reduced
Richmond, Virginia / 7.7% abv / 12oz can / \$5.5
- STONE IPA
Richmond, Virginia / 6.9% abv / 12oz / \$5.5
- VIRGINIA BEER COMPANY FREE VERSE IPA
Williamsburg, Virginia / 6.8% abv / 12oz can / \$6

IMPORTED / DOMESTIC

- ALLAGASH WHITE
Portland, Maine / 5.2% abv / 12oz can / \$6.5
- WHITE CLAW HARD SELTZER
Chicago, Illinois / 5% abv / 12oz can / \$5.5
- SIERRA NEVADA HAZY LITTLE THING IPA
Chico, California / 6.7% abv / 12oz can / \$5.5
- PABST BLUE RIBBON.....\$4.5
- MILLER LITE.....\$4.5
- MICH ULTRA \$4.5
- BUD LITE.....\$4.5
- BUDWEISER.....\$4.5
- MODELO ESPECIAL.....\$4.5
- ATHLETIC BREWING GOLDEN N.A. / 12oz.....\$5.5
- ATHLETIC BREWING RUN WILD N.A. / 12o...\$5.5

CIDERS

VIRGINIA

- BOLD ROCK VIRGINIA APPLE
Nellysford, Virginia / 4.7% abv / 16oz can / \$6
- BOLD ROCK INDIA PRESSED APPLE
Nellysford, Virginia / 4.7% abv / 16oz can / \$6
- POTTER'S FARMHOUSE DRY
Free Union, Virginia / 8.5% abv / 750mL / \$6/\$18
- POTTER'S GRAPEFRUIT HIBISCUS
Free Union, Virginia / 9% abv / 500mL / \$12
- POTTERS PETITE CIDER
Free Union, Virginia / 4.5%abv / 12oz can / \$6.5
- SLY CLYDE INKJET BLACKBERRY MOJITO
Hampton, Virginia / 6.7% abv / 12oz can / \$7
- BLUE BEE ARAGON 1904
Richmond, Virginia / 8.6% abv / 500mL / \$15

IMPORTED / DOMESTIC

- 1911 WATERMELON MINT/16oz can.....\$9.5
- AUSTIN BLOOD ORANGE/12oz can.....\$5.5
- BLAKES APPLE PIE/12oz can.....\$6
- STELLA ARTOIS CIDRE/12oz.....\$6.5

WINES

WHITE

- BROADBENT VINHO VERDE \$7/\$21
2004 / Vihno Verde, Portugal
The most popular white wine from Portugal, is a deliciously repressing, light wine. "Verde", meaning "Green" refers to the hints of lime color. It is an ideal warm weather wine.
- SIMONET SPARKLING \$7/\$22
1970 / Caves de Wissembourg
Citrus and white fruit aromas of the Ugni Blanc grape. These intense, fruity aromas are preserved through the second fermentation.

ROSÉ

- WITHER HILLS PINOT NOIR ROSÉ \$8/\$24
2018 / Marlborough, New Zealand
refreshing in style with perfumed aromas of wild strawberries and fresh raspberries.
- GRUET NV BRUT ROSÉ \$10/\$28
1984 / A beautiful garnet in color, this Rosé has a number of aromatics from simple floral notes to mouth watering strawberry all while maintaining a zesty acidity and delicate finish.

RED

- SANTA JULIA RESERVA CAB SAUV \$7/\$21
2019 / Ruby with purple hues. Notes of mature forest fruits complemented by subtle spicy notes of black pepper, paprika, with an herbal touch. It has a mouth end of intense dark fruit presence.