



THE FEED SACK

Sack Snacks

Prince Edward Island Mussels

Pan steamed mussels in a garlic white wine pesto broth served with toasted baguette 13

Topped Deviled Eggs

Killer stuffed eggs made with house seasonings and topped with crispy fried pickled okra 8

Barbeque Bacon Jam Fried Shrimp

Crispy butterflied fried shrimp and fried banana peppers served with sweet, caramelized onion and bacon jam barbeque sauce 13

Crispy Brussel Sprouts

Lightly fried Brussel sprouts tossed with candied pecans, olive oil, and finished with balsamic glaze 11

Smokey Bacon & Onion Dip

House made onion dip with smoked bacon, caramelized onions, and cheddar jack cheese with toasted baguettes 12

Charcuterie Boards

Chefs selection of artisan meats, cheeses, dried and fresh fruits, jams, assorted pickled vegetables, and breads for building Small 25 / Large 40 / X Large 70

Caprese Salad

Fresh sliced tomatoes, burrata mozzarella, and shaved prosciutto drizzled with balsamic and basil 12

Pimento Cheese Quesadilla

Marinated grilled chicken and applewood smoked bacon with homemade pimento cheese on a butter toasted tortilla with Pico de Gallo and chipotle sour cream 13

Soups

French Onion

Topped with homemade croutons and melted Gruyere cheese Cup 5 | Bowl 7

Tomato Bisque

Garnished with parmesan cheese and fresh basil Cup 5 | Bowl 7

Garden-Fresh Salads

Mediterranean Salad

A mix of fresh romaine and mixed greens with tangy banana peppers, cherry tomatoes, red onions, cucumbers, Kalamata olives, spring beets, and feta cheese served with choice of dressing 12

Glazed Pecan Salad

Fresh romaine and mixed greens with crumbled bleu cheese, candied pecans, peaches, and red onion. Served with our house balsamic vinaigrette 12

Buttermilk Fried Chicken Tender Salad

House mix of romaine and greens with cherry tomatoes, red onions, cucumbers, cheddar Jack cheese, garlic herbed croutons, and boiled egg. Served with choice of dressing 14

Homemade Dressing

Greek | Balsamic Vinaigrette | Italian | Honey Mustard | Caesar | Ranch | Thousand Island | Bleu Cheese

Add-on proteins:

Grilled or Buttermilk Fried Chicken 5 | Seared Salmon 6 | Blackened Shrimp 7

Artisan Flatbreads

Prosciutto & Grilled Peach

Tangy goat cheese, prosciutto, fresh arugula, and a balsamic glaze on charred flatbread 14

Black & Blue Chicken

Charred flatbread with blackened grilled chicken, tangy blue cheese, crumbled applewood smoked bacon, and melted cheddar jack cheese drizzled with buffalo hot sauce and ranch 14

The Mediterranean

Rich tomato sauce, feta cheese, mozzarella, Kalamata olives, roasted red peppers, and sweet griddled onions. Finished with fresh arugula 14

Gluten Free Options Available



THE FEED SACK

HANDHELDS

All handheld are served with choice of one side item

Signature Salad Croissant

Your choice of homemade chicken salad, pimento cheese, or southern egg salad on a buttery toasted croissant with leaf lettuce and vine ripe tomatoes. Served with your choice of soup or side 12

Hot Roast Beef

Homemade horseradish aioli, gruyere cheese, premium roast beef caramelized onions, and peppers. Served on a hoagie with au jus on the side 15

Niki Tweed

Herb marinated grilled chicken breast topped with applewood smoked bacon, lettuce, tomato, sliced red onion, and cheddar cheese. Served on garlic butter toasted homemade bread 15

Hot Honey Fried Chicken Sandwich

Our crispyfried chicken tenders drizzled with hot sauce and honey. Finished with dill pickles and feed sack sauce on a butter toasted brioche bun 15

The Cali Turkey

Thin slices of smoked turkey breast, gouda cheese, fresh avocado, vine ripe tomato, crisp lettuce, mayo, and balsamic glaze. Served on ciabatta bread 14

Bistro Apple & Ham Panini

Fresh sliced ham, brie cheese, green apples, apple butter, Dijon mustard, and applewood smoked bacon. Served on ciabatta bread 15

Smoked Brie Panini

Sliced smoked turkey breast, creamy brie cheese, fig jam, and shaved prosciutto. Served on ciabatta bread 14

Feed Sack Fingers

Our signature buttermilk seasoned chicken tenders, southern fried crispy with French fries and black-eyed pea salad. Served with house made Feed Sack dipping sauce. Ask for it Hot Honey Style! 15

SIDES

French Fries 4	Side Salad 4
Black-Eyed Pea Salad 4	Grilled Asparagus 4
Sweet Potato Waffle Fries 4	Baked Potato 4
Potato Salad 4	Steamed Broccoli 4

BURGERS

All Burger are served with choice of one side item

The Feed Sack Burger 15
 ½ pound double smashed burger, griddled onions, applewood smoked bacon, Cheddar cheese, dill pickles, and a special house sauce. Served on buttered brioche bun

Jammin Burger 15
 Our signature ½ pound smashed patties built with brie cheese, fig jam, and prosciutto. Served on brioche bun

Blue Buffalo Burger 15
 Our two patty, ½ pound smash burger with applewood smoked blue cheese, pickled onion, and creamy buffalo sauce. Served on a brioche bun

The Patty Melt 15
 Topped with cheddar cheese, caramelized Worcestershire onions, applewood smoked bacon, and homemade horseradish aioli. Served on butter toasted sourdough bread

Down South Burger 15
 ½ pound smash burger with house made pimento cheese, lettuce, vine ripened tomato, and applewood smoked bacon. Served on a toasted brioche bun. Bacon jam optional

Black Bean Burger 15
 A perfect blend of black beans, peppers, onions, and spices topped with avocado, lettuce, tomato, and Chiptole mayo. Served on a brioche bun

HOMEMADE DESSERTS

Homemade Cake
 Ask your server for the days selection 10

Cheesecake
 Homemade cheesecake topped with fresh fruit 10

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.