



## Signature Apps

### **TUNA TARTARE 18**

Avocado, Smoked Jalapeño, Radishes  
Served with Grilled Country Bread

### **BEEF TARTARE 18**

Hanger Steak, Gochujang, Ginger, Garlic,  
Cured Egg Served with Grilled Country Bread

### **BRUSSEL SPROUTS 16**

Roasted Brussels, Bacon Lardon, Sweet Chili  
Garlic, Creamy Polenta, Cotija Cheese

### **CHARRED OCTOPUS 18**

Fingerling Potatoes, Smoked Onion Purée,  
Charred Jalapeño Salsa

### **LOBSTER ROLL 20**

Maine Lobster, Truffle, Lemon Confit

### **"MAC AND CHEESE" 14**

Calamarata Pasta, Cheese Fondue,  
Herb Crouton

**Add Maine Lobster 4**

### **TUSCAN MUSSELS 16**

Steamed Fresh Mussels, Saffron Tomato  
Broth, Pancetta, Plum Tomatoes, Scallions  
and Parmesan Cheese

## Greens

### **MARKET SALAD 14**

Arugula, Frisee, Butternut Squash, Goat  
Cheese, Sherry Thyme Vinaigrette

### **CAESAR SALAD 12**

White Marinated Anchovies, Parmesan  
Cheese, Herb Crouton, Caesar Dressing

**Add Chicken or Steak 8.50**

### **ROASTED BEET SALAD 14**

Arugula, Candied Walnuts, Beet Mousse,  
Goat Cheese, Truffle Honey Vinaigrette

### **THAI KALE CHICKEN SALAD 16**

Bell Pepper, Cabbage, Avocado, Mango,  
Carrot, Toasted Cashew, Ginger Peanut  
Dressing

## Small Plates / Shareables

### **OYSTER PO BOY 14**

Fried Oysters, Spicy Tartar, Pickled Chili,  
Tobiko, Micro Cilantro

### **CHARCUTERIE PLATE 16**

Chef's Choice of Meats,  
Pickles, Mustards, Served with Grilled  
Country Bread

### **CHEESE PLATE 14**

Chef's Choice of Cheese,  
Grapes Aire-Doux, Raisin Gastrique,  
House-made Pimento Cheese  
Served with Grilled Country Bread

### **KOREAN DOG 12**

Two All Beef Dogs, Hawaiian Bun,  
Pickled Veggies, Spicy Mayo, Cilantro

### **BEEF SLIDER 14**

House-Crafted Beef Blend, Bacon, Pimento  
Cheese, Truffle Aioli

### **BEET SLIDER 12**

Grilled Beets, Whipped Goat Cheese,  
Frisee

### **CRAB & SHITAKE ARANCINI 12**

Spicy Tartar Sauce

### **BUTTERNUT SQUASH SOUP 9**

Bacon Lardon, Maitake Mushroom,  
Spiced Cream

### **MEDITERRANEAN TRIO 9**

House-Made Pickled Veggies, Hummus,  
Olive Tapenade

### **CHICKEN DUMPLINGS 14**

Lightly Fried Chicken Mousse, Sweet Chili  
Garlic Sauce

### **GINGER GARLIC CALAMARI 14**

Ginger Calamari, Garlic Breading, Banana  
Peppers, Tomato, Basil, Sweet Chili Soy, and  
Smoked Gouda Cheese



## Entrees

### HOISIN SALMON 24

Hoisin Glazed Salmon, Wild Mushroom, Quinoa, Crispy Kale

### CHICKEN & WAFFLES 20

CBK Brined Chicken, Served with a Candied Bacon, White Cheddar, Charred Jalapeño Waffle, Chili Honey Drizzle

### ASIAN BUNS 17

Soft Asian Bun, Craft Braised Pork Belly, Asian Slaw, Cilantro, Spicy Mayo

### FISH TACOS 18

Motorworks Brewing Kolsch Beer Battered Cod, Slaw, Spicy Mayo, Cilantro

### CBK BURGER 18

Candied Bacon, Bibb Lettuce, Heirloom Tomato, Grilled Onion, Avocado, House Made Pimento Cheese

Add Fried Egg 2

### PORK TENDERLOIN 22

House Brined Pork Tenderloin, Bacon, Dates, Champagne Dijon Sauce, Polenta

### GRILLED SHRIMP & GRITS 24

Chorizo Butter Basted Head on Prawn Shrimp, Creamy Grits, Charred Jalapeño

### ROASTED CHICKEN 22

Marble Potatoes, Heirloom Carrots, Chicken Jus

### "MOTORWORKS" FISH & CHIPS 22

Motorworks Brewing Kolsch Beer Battered Cod

### HORSERADISH CRUSTED SALMON 24

Braised Lentils, Buttered Leeks, Beurre Blanc Foam

### THE STAG 32

Coffee Cocoa Brown Sugar Rubbed Elk, Arugula, Purple Mashed Potatoes, Tart Cherry & Soy Butter Sauce

## Steaks

8oz Filet 38

16oz Prime Ribeye 44

32oz Bone-in Tomahawk Wagyu Ribeye 70

All Steaks are Seasoned and Grilled Blackened Option

All Steaks come with Purple Mashed Potatoes

Herb Roasted Prime Rib	16oz	42
	8oz	22

Served with Purple Potatoes and Au Jus

## Noodles & Dumplings

CHICKEN DUMPLINGS 3 each

Dashi, Pickled Veggies, Cilantro, Lime

NOODLE BOWL 14

Kale, Baby Bok Choy, Bell Peppers, Carrot, Onion, Lime & Hoisin with Rice Noodles and Dashi

Add Steak or Salmon 8.50

ASIAN HOT POT 25

Choice of Steak, Pork, Chicken, Shrimp Marinated in Gochujang Served With:

Rice Noodles

Pea shoots

Scallion

Jalapeño

Bean Sprouts

Cilantro

Lime



## Sides

### **WILD MUSHROOM QUINOA 8**

Quinoa, Onions, Shallots, Soy, Wild Mushrooms

### **ROASTED BEETS 8**

Roasted Red & Yellow Beets, Goat Cheese Mousse, Beet Mousse, Candied Walnuts

### **SOUTHERN GREEN BEANS 8**

Bacon Lardon, Brown Sugar, Toasted Almonds, Caramelized Onions

### **STREET CORN 6**

Roasted Corn on the Cob, Chorizo Butter, Cotija Cheese, Lime, Cilantro

### **BRAISED GREEN LENTILS 6**

Mirepoix, Parsley, Sherry

### **CRISPY FRIES 6**

Parmesan, Truffle, Malt Vinegar Aioli

### **HAWAIIAN PURPLE MASHED POTATOES 8**

With Goat Cheese & Chives

### **GARLIC GINGER JASMINE RICE 6**

Steamed in House Dashi

### **SAUTEÉD BABY BOK CHOY 6**

In Soy Sauce, Butter & Brown Sugar

### **GRILLED ASPARAGUS 8**

EVOO, Salt, Pepper & Garlic

### **SAUTEÉD SPINACH & ARUGULA 6**

With Garlic, Ginger, Shallot & Heirloom Tomatoes

## Desserts

### **APPLE CINNAMON BREAD PUDDING 8**

French Vanilla Ice Cream, Candied Pecan Praline Sauce

### **DRUNK'N PINEAPPLE 8**

Myer's Dark Rum Infused Grilled Pineapple, Coconut Ice Cream

### **ICE CREAMS 6**

All Ice Creams are from Tanya & Matt's Ice Cream:

Vanilla  
Coconut  
Mocha

## Beverages

Aqua Panna

Pellegrino

Q Tonic

Q Club Soda

Q Ginger Ale

Coke

Diet Coke

Sprite

Voss Still

Voss Sparkling

Voss Sparkling Tangerine Lemongrass

Voss Sparkling Lemon Cucumber

Coffee

Hot Tea

Ask your server about our flavor options

Red Bull

Red Bull Tropical

Red Bull Sugar Free

Ripe Cranberry Juice

Bundaberg Ginger Beer

Sweetened Ice Tea

Unsweetened Ice Tea