

# LUNCH OFFERINGS



**GET YOUR ENGINES STARTED**

**Burnt End Pork Belly** *GF* smoked candied pork belly **10**

**Crispy Cheese Curds** cornmeal battered local cheese curds with buttermilk ranch **8**

**Hog Head Toasted Ravioli** filled w/ smoked hogs head and served with zesty marinara & parmesan **8**

**Buffalo Chicken Dip** *GF* with warm tortilla chips **9**

**Fried Chicken Wings** tossed with our choice of sauce: hot, sweet chili, peach habenero or bourbon bbq **11**

**WARMING THE SOUL**

**Soup of the Moment** chef's inspiration **4/6**

**Chicken 'n Biscuits** slow roasted chicken and vegetables served with buttermilk biscuits **4/6**

**WABBIT FOOD W/A KICKER**

**Garden Salad** baby greens with, parmesan, red onion, cucumber, and cherry tomatos **7**

**Grilled Caesar** grilled romaine, shaved parmesan, seasoned breadcrumbs, Caesar dressing **8**

**Banh Mi Salad** pork belly, five spice chicken, pickled veggies, cucumber, sriracha ranch, baby greens, crispy wontons **11**

**Blackened Salmon Salad** crisp field greens, tomato, red onion, capers, roasted sunflower seeds **13**

**Butchers Salad** pulled pork, beef brisket, pulled chicken, black beans, corn, tomato, onion, hard boiled egg, **15**

**Shallot Vinaigrette, Bleu Cheese, Ranch, 1000 Island, Sriracha Ranch, Caesar, Oil & Vinegar**

**SIDES A PLENTY (\$4 Each sold Separately)**

Creamy Bacon Slaw	Seasonal Veggie
Applesauce	Baked Mac & Cheese
Pickled Beets	Garden Salad
House Fries	Pickled Things
Cup of Soup	

**FIRE!!! HMM HMM YEA YEA FIRE!!!! (add a farm egg for \$2)**

**QSB UBC** 10 oz. "ultimate" beef and bacon burger wrapped with house bacon, stuffed with ghost pepper cheese and topped with caramelized onions and bacon jam on a Kaiser **16**

**Pig Mack** two local pork n beef patties, Quincy sauce, a pickle stuffed onion, American cheese on a Vitales Kaiser bun **16**

**Black & Bleu** 8 oz. pepper crusted beef burger with bleu cheese and house bacon on a Kaiser **14**

**The Mountain** TWO 8OZ all Beef Patties, BBQ Beef Brisket, Provolone, Gruyere, Smoked Cheddar and American Cheeses **26**

**LIP SMACKIN SAMMICHES all served with your choice of one side**

**Pit Beef** charcoal roasted beef on toasted garlic hoagie, red onion, horsey sauce, and provolone with a side of au jus **13**

**The Pork'r** crispy fried pork tenderloin, crispy pork belly, provolone cheese, peach habanero glaze **15**

**Steak-n-Eggs** 18hr smoked beef brisket, shaved thin, horsey sauce, tobacco onions, farm fresh sunny egg on a toasted brioche bun **15**

**The Mother Clucker** buttermilk brined chicken breast pan fried w/ crispy house bacon, provolone cheese, sriracha ranch, lettuce, tomato, on a buttered brioche bun **14**

**Banh Mi #3** crispy pork belly with sweet chili glaze, five spice chicken, cucumber, pickled veggies, and sriracha mayo on a toasted hoagie **13**

**Old Joe's Sloppy Joe** open face, house sloppy joe, brioche bun topped w/scallions and shredded cheddar **13**

**PLT 4-Way** smoked pulled pork crispy house bacon, pork belly, and bacon jam with fried green tomatoes, sriracha mayo, and crisp iceberg on toasted peasant bread **16**

**Pastrami Gone A-Rye** house pastrami, bread & butter pickled cabbage, gruyere cheese, and 1000 island on NY rye **13**

**Fresh Catch PoBoy du jour** on a toasted French baguette, shaved iceberg, cherry tomatoes and Cajun remoulade with a rotating fresh seafood selection or for our veggie lovers fried green tomatoes **14**

**A Mighty Fine Grilled Cheese** herbed goat cheese, gruyere, American, red onion jam, and thyme butter on toasted peasant bread **9** *Love pork? Add house bologna or crispy pork belly for \$3*

\*Consuming raw or under cooked meat, poultry, shellfish, seafood or eggs may increase your risk of food borne illness.

**\*\*\*QSB strives to use as much local, organic, and sustainable product whenever possible\*\***

## GET YOUR ENGINES STARTED

**Burnt End Pork Belly** *GF* smoked candied pork belly 10

**BBQ Shrimp n Grits** *GF* shrimp w/ cheddar grits 11

**Crispy Cheese Curds** cornmeal battered local cheese curds with buttermilk ranch 8

**Hog Head Toasted Ravioli** filled w/ smoked hog's head served w/ zesty tomato marinara & parmesan 8

**Buffalo Chicken Dip** *GF* with warm tortilla chips 9

**Fried Chicken Wings** tossed with your choice of sauce: hot, sweet chili, peach habanero or bourbon bbq 11

**Poutine Du jour** house FF, BBQ du jour, gravy, egg 12

## WARMING THE SOUL

**Soup du jour** chef's inspiration 4/6

**Chicken 'n Biscuits** slow roasted chicken and vegetables served with buttermilk biscuits 4/6

## WABBIT FOOD all dressings made in house and GF

**Garden Salad** baby greens with, parmesan, red onion, cucumber, and cherry tomatoes 7

**Shallot Vinaigrette, Bleu Cheese, Ranch, 1000 Island, Sriracha Ranch, Caesar, Oil & Vinegar**

**Iceberg Wedge** bleu cheese crumbles, crispy bacon, red onion and house bleu cheese dressing 8

**Grilled Caesar** grilled romaine, shaved parmesan, seasoned breadcrumbs, and Caesar dressing 8

## SIDES A PLENTY (\$4 ea when sold separately)

Creamy Bacon Slaw      Seasonal Veggie

Applesauce              Baked Mac & Cheese

Pickled Beets            Garden Salad

House Fries              Pickled Things

Mashed Potatoes        Cheddar Grits

Sweet Potato Gnocchi



## SOUTHERN AMERICAN CLASSICS accompanied with the seasonal vegetable

**Buttonwood Farms Roasted Chicken** roasted breast and thigh served w/ brown butter sage sweet potato gnocchi, and pan jus 19

**Glazed Meatloaf** local beef with house bacon and oatmeal, topped with caramelized onions and house glaze served w/ mashed potatoes 17

**Braised Beef Short Ribs** served with lardons, mushrooms, pan jus, crispy onions and cheddar grits 24

**Pan Fried Chicken & Waffles** buttermilk brined thighs with crisp malted vanilla waffles w/ gochujang sweet chili sauce, wild berry compote, and Vermont maple syrup 19

**Pork Tenderloin** served w/ sweet potato corn hash and finished with peach habanero salsa 19

**Herb Crusted Skin on Salmon** cast iron seared, finished w/ lemon dill onion butter 18

## SOUTHERN STLYE PASTA

**Burnt End Porkbelly Mac-n-Cheese** porkbelly and our house mac-n-cheese w/ Cajun seasoning 17

**Home Style Chicken Tetrazzini** house pulled chicken, peas, mushrooms, celery, carrots onion in pappardelle 18

**FIRE!!! HMM HMM YEA YEA FIRE!!** with your choice of side *(add a farm egg for \$2) Gluten free bun (\$2)*

**QSB UBC** 10 oz. "ultimate" beef and bacon burger wrapped with bacon, stuffed with ghost pepper cheese, and topped with caramelized onions, and bacon jam on a Kaiser 16

**Pig Mack** Two 4 oz. local pork n beef patties, Quincy sauce, a pickle stuffed onion, and American cheese on a kaiser bun 15

**Black & Bleu** 8 oz. **CRACKED PEPPER CRUSTED** beef burger with bleu cheese and house bacon on a kaiser 13

**The Mountain TWO** 8 oz. beef burgers, bbq beef brisket, provolone, gruyere, cheddar, and American on a buttered brioche bun 28

## LIP SMACKIN SAMMICHES served with one side Gluten Free Bun (\$2)

**Pit Beef** charcoal roasted beef on toasted garlic hoagie w/ red onion, horsey sauce, and provolone, served w/ fresh beef au jus 13

**Steak-n-Eggs** 18hr smoked beef brisket, shaved thin w/ horsey sauce, tobacco onions and a farm fresh sunny side egg on a toasted brioche bun 15

**Pastrami Gone A-Rye** house pastrami, bread & butter pickled cabbage, gruyere cheese, and 1000 island on NY rye 13

**Fresh Catch PoBoy du jour** on a toasted French baguette w/ shaved iceberg, cherry tomatoes and Cajun remoulade w/ a rotating fresh seafood selection **OR** for our veggie lovers fried green tomatoes 14

**PLT 4-Way** pulled pork, crispy bacon, pork belly, and bacon jam with fried green tomatoes, sriracha mayo and crisp iceberg on toasted sourdough 16

**A Mighty Fine Grilled Cheese** herbed goat cheese, gruyere, American, red onion jam, and thyme butter on toasted peasant bread 9

**Pork lover? Add house bologna or crispy pork belly for \$3**

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