

Hiawatha

Starters

Shiitake “Bacon” Pizza

House cauliflower crust, shiitake “bacon”, pickled red onions, roast garlic, bell peppers, and mixed cheeses.

Choice of garlic parmesan sauce or EVOO \$12 (GF/V)

Mullin’s Curds

Deep fried, beer battered cheese curds tossed with smoky ancho chili dust and served with a side of avocado ranch. \$9.5

Watha Wings

Bone in wings tossed in your choice of: Garlic Parmesan, Honey BBQ, Buffalo, Hia, or Tropical Habanero \$10

Voodoo Nachos

Fresh fried tortilla chips with Queso Blanco, jalapenos, voodoo pulled pork or apple wood smoked chicken and pico de gallo. \$11

Black Bean Bruschetta

Grilled baguette topped with chipotle black beans, pico de gallo, and queso fresco \$7

Sandwiches

The Cubano

Our house smoked pulled pork, Black Forest Ham, pickles, Baby Swiss cheese, Stone ground mustard, and mayonnaise topped with a pineapple watermelon habanero relish \$13

BBQ Pulled Pork

House smoked pulled pork piled high on a Miami onion roll with BBQ sauce, chipotle cheddar, and onion frills \$12

Hia Pub Burger

½ lb ground chuck and pulled pork patty laced with cheddar, pepper jack, and smoked gouda topped with BBQ bacon aioli and onion frills. \$15

P.L.T.A.

Portabella bacon, bibb lettuce, heirloom tomatoes, avocado on grilled sour dough \$12 (V)

Brisket Melt

Applewood and Hickory smoked brisket, Havarti, chimichurri sauce and pickled veggies on a toasted baguette \$14

Choose your side: Fries, coleslaw, loaded potato salad \$2, veggies \$2, side salad \$3

GF Bun/Bread available \$2

GF-Gluten Friendly *V-Vegetarian*

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Standard 18% Gratuity will be added to parties of 8 or more.

Greens

Add any of these options to your salads: Applewood Smoked Chicken \$7 * Salmon \$8 *Slow roast Beef Brisket \$10 *BBQ Pulled Pork \$7

Mango Jerk Chicken Salad

Grilled Jerk Chicken over a bed of mixed greens, mango, grilled pineapple, red onion and avocado tossed with our house mango vinaigrette. \$14

Chophouse

Mixed greens, cucumbers, red onion, heirloom tomatoes, pepitas, avocado. \$11 (GF/V)

Side Salad-Mixed greens, cucumbers, red onion, heirloom tomatoes, pepitas. \$6 (GF/V)

SOUP OF THE DAY – Cup 4 / Bowl 6

Entrees

Cold Smoked Grilled Salmon

Grilled, green tea smoked salmon over red lentil quinoa pilaf with grilled habanero peach \$19 (GF)

Hickory Chicken

½ of a smoked chicken – your choice of 2 sides \$17

BBQ Pork Ribs

Fall off the bone mesquite pork ribs – dry rub, Kansas City Honey BBQ, or Carolina style with your choice of 2 sides

½ rack \$18

Full rack \$24

Smokehouse Mixed Grill

A sampling of our best house smoked meats. Fork tender, slow smoked brisket, BBQ pork ribs, and grilled Nueske's sausage with jalapeno cheddar cornbread and coleslaw. \$28

Hia Mac & Cheese

Cavatappi pasta tossed in our cheesy smoked gouda cream with bacon. \$13

Add Applewood Smoked Chicken \$7 * Salmon \$8 *Slow roast Beef Brisket \$10 *BBQ Pulled Pork \$7

Sides

Jalapeno cheddar cornbread

Hia Slaw (GF)

Loaded Potato Salad (GF)

Pasta Salad

French Fries

Vegetables (GF)

Desserts

Old Fashioned Peach Cobbler

Chef's Cheese Cake

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