

PRETZELS

PRETZEL BOARD

GIANT pretzel + charcuterie board. Angry bird and jalapeño cheddarwurst sausages, assorted cheeses, nuts, and seasonal fruits and jams. 24.99

CLASSIC BAVARIAN

Beer cheese + Bearwalker Brown mustard. 9.79

FROM OUR SMOKEHOUSE

House-smoked and served with cowboy candy pickles.

BBQ PLATES

1/2lb with choice of two sides. Includes Tennessee toast, red chile and Bama white BBQ sauces.

TEXAS BRISKET 18.99
CAROLINA PULLED PORK 14.79
SMOKED TURKEY 16.99

TEXAS BRISKET SANDWICH

Topped with cilantro lime slaw, caramelized onions, red chile BBQ sauce and fresh jalapeños on a pretzel bun. Served with choice of side. 17.99

PULLED PORK SANDWICH

Slow-smoked pulled pork topped with cilantro lime slaw, housemade pickles, red chile and Bama white BBQ sauces on a pretzel bun. Served with choice of one side. 14.99

BRISKET TACOS

3 brisket-filled corn tortillas with cilantro lime slaw, red chile BBQ sauce and fresh jalapeños. Served with choice of side. 16.99

TURKEY RACHEL

House smoked turkey with gouda cheese, cilantro lime slaw, served on a pretzel bun topped with 1000 island. Served with choice of side. 15.99

PORK BELLY B.L.T.

Slow-smoked pork belly with tomato and lettuce on sourdough bread topped with garlic aioli. Served with choice of side. 14.99

BRISKET GRILLED CHEESE

Slow-smoked brisket, white cheddar cheese, caramelized onions on sourdough bread topped with Bearwalker Brown mustard. Served with choice of side. 15.79

STARTERS

VON ELROD'S SMOKED WINGS

Served with buttermilk dill ranch or bleu cheese.

SAUCE CHOICES:

buffalo, hot buffalo, lemon pepper, sriracha honey, garlic parmesan, or dry rub

8 / 14.99 12 / 17.99 16 / 21.99

FRIED CHEESE CURDS

Buttermilk dill ranch + marinara. 10.99

CRISPY BRUSSELS

Tossed in sriracha honey. 10.99

LOADED PRETZEL CHIPS

Smothered with beer cheese, bacon and red onions. 12.99

FRIED PICKLE CHIPS

Buttermilk dill ranch. 10.79

BBQ PORK BELLY PANCHOS

Crispy fingerling potatoes topped with smoked pork belly, hatch chile queso, pico de gallo, red chile BBQ sauce, jalapeños and sour cream. 15.99

SAUSAGE SAMPLER

Our housemade sausages: Von Elrod's bratwurst, Angry Bird, and jalapeño cheddarwurst. With sauerkraut, cowboy candy pickles, Bearwalker Brown mustard and Bama white BBQ sauce. 15.99

BIG BOWLS + SALADS

ADOBO CHICKEN BOWL

Wood-grilled chicken breast, charred onion, sriracha honey, sweet potatoes, corn salsa, crispy brussels sprouts and cilantro + southwest ranch. 16.79

SMOKED BRISKET MAC N CHEESE

Topped with red chile BBQ sauce + crispy fried onions. 17.99

VEGAN VEGGIE BOWL

Roasted broccoli, crispy brussels sprouts, roasted red peppers, corn salsa, avocados, sweet potatoes on mixed greens and topped with a chipotle black bean quinoa burger + lemon vinaigrette. 15.99

SMOKED TURKEY COBB SALAD

Smoked turkey, gouda cheese, eggs, bacon, tomato, red onions, avocado, celery + gorgonzola vinaigrette. 17.99

GRILLED CHICKEN AVOCADO CRUNCH SALAD

Wood-grilled chicken breast, sweet corn, black beans, tomato, radish, cheddar crisps, pumpkin seeds on mixed greens + southwest ranch. 17.99

HOUSEMADE DRESSINGS

buttermilk dill ranch, red wine vinaigrette, lemon vinaigrette, southwest ranch, gorgonzola vinaigrette

SIDES

5.99 EACH 3 / 13.99

Mac N Cheese
Crinkle Fries
Sweet Potato Fries

Cilantro Lime Slaw
Elote Corn
Hashbrown Casserole

DESSERT

CARAMEL PRETZEL CHEESECAKE

Tennessee Cheesecake Company cheesecake topped with dulce de leche and housemade pretzel crumble. 7.99



SAUSAGES + BURGERS

Served with a choice of side.

VON ELROD'S CLASSIC BRATWURST

Sauerkraut, caramelized onions and Bearwalker Brown mustard. 15.79

JALAPEÑO CHEDDARWURST

Pickled red cabbage, red chile + Bama white BBQ sauces. 15.79

ANGRY BIRD

Spicy chicken sausage, corn salsa, avocado smash, buttermilk dill ranch. 15.79

WOOD-GRILLED CHEESEBURGER*

Pasture-raised, dry aged-beef with cheddar cheese, house pickles, onions and mustard topped with 1000 island. 16.79

COWBOY BURGER*

Pasture-raised, dry-aged beef, with cheddar cheese, bacon, red chile mayo and crispy fried onions. 16.99

CHIPOTLE BLACK BEAN QUINOA BURGER

Roasted red peppers, avocado and mixed greens topped with lemon vinaigrette. 13.99

A 20% gratuity will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

STARTERS

VON ELROD'S SMOKED WINGS

Served with buttermilk dill ranch or bleu cheese.

SAUCE CHOICES:

buffalo, hot buffalo, lemon pepper, sriracha honey, garlic parmesan, or dry rub

8 / 14.99
12 / 17.99
16 / 21.99

FRIED CHEESE CURDS

Buttermilk dill ranch + marinara. 10.99

FRIED PICKLE CHIPS

Buttermilk dill ranch. 10.79

LOADED PRETZEL CHIPS

Smothered with beer cheese, bacon and red onions. 12.99

BRUNCH DRINKS

THE B.A.M.

The Von's big ass mimosa served in a liter stein. 23.00

VON'S BLOODY MARY

Pepper infused tito's vodka, fresno, jalapeño cheddarwurst, bacon, house pickle, celery. 12.00

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BRUNCH FEATURES + STARTERS

CLASSIC BAVARIAN

Beer cheese + Bearwalker Brown mustard. 9.79

MONKEY BREAD

Warm cinnamon sugar + cream cheese icing. 10.79

PORK BELLY B.E.L.T.

Slow-smoked pork belly with tomato and lettuce and sunnyside eggs, on sourdough bread topped with garlic aioli. Served with hashbrown casserole. 14.99

SUB BRISKET, PULLED PORK OR TURKEY 4.00

CHICKEN-FRIED CHICKEN BISCUIT

Crispy chicken breast on buttermilk biscuit with tabasco butter and sriracha honey. Served with sawmill gravy and hashbrown casserole. 14.99

BISCUITS + GRAVY

Buttermilk biscuit with our housemade breakfast sausage. Served with sawmill gravy and hashbrown casserole. 13.79

SAUSAGES + BURGERS

Served with a choice of side.

WOOD-GRILLED CHEESEBURGER*

Pasture-raised, dry aged-beef with cheddar cheese, house pickles, onions and mustard topped with 1000 island. 16.79

CHIPOTLE BLACK BEAN QUINOA BURGER

Roasted red peppers, avocado and mixed greens topped with lemon vinaigrette. 13.99

BBQ PORK BELLY BRUNCH PANCHOS

Crispy fingerling potatoes topped with smoked pork belly, hatch chile queso, pico de gallo, red chile bbq sauce, sour cream, fresh jalapeños and a sunnyside egg. 15.99

BREAKFAST BURRITO

Tortilla filled with scrambled eggs, chorizo sausage, black beans, poblano peppers and cheddar cheese. Topped with pork green chile and sour cream. 15.99

MALTED BLUEBERRY PANCAKES

Buttermilk syrup and fresh fruit. 13.79

SMOKED BRISKET HASH

Potatoes and grilled corn topped with cajun cream sauce and a sunnyside egg. 15.99

ANGRY BIRD GRIT BOWL

Green chile gouda grits, spicy chicken sausage, cajun cream sauce, sunnyside eggs, valentina hot sauce and grilled jalapeño finished with chives. 15.99

VON ELROD'S

CLASSIC BRATWURST

Sauerkraut, caramelized onions and Bearwalker Brown mustard. 15.79

ANGRY BIRD

Spicy chicken sausage, corn salsa, avocado smash, buttermilk dill ranch. 15.79

CARAMEL PRETZEL CHEESECAKE

Tennessee Cheesecake Company cheesecake topped with dulce de leche and housemade pretzel crumble. 7.99

DESSERT

BIG BOWLS + SALADS

ADOBO CHICKEN BOWL

Wood-grilled chicken breast, charred onion, sriracha honey, sweet potatoes, corn salsa, crispy brussels sprouts and cilantro + southwest ranch. 16.79

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5.99 EACH 3 / 13.99

Mac N Cheese Cilantro Lime Slaw

Crinkle Fries Elote Corn

Fresh Fruit Green Chile Grits

Sweet Potato Fries Hashbrown Casserole



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