

• APPETIZERS AND SHARES •

**Branding Iron Onion Rings** ..... \$14  
house made steak sauce, ketchup

**Jumbo Lump Crab Cakes** ..... \$19  
smoked onion remoulade, fennel and radish slaw

**Spreads and Dips** ..... \$15  
tomato bacon bourbon jam, seasonal hummus  
pimento cheese, pickled vegetables, crostini

**The Standoff** ..... \$15  
beef bacon vs. pork bacon

**Roasted Bone Marrow** ..... \$14  
tomato bacon bourbon jam, corn bread crumble  
pickled red onion, toasted baguette  
+ *Redemption Bourbon Whiskey Luge \$10*

• SOUP AND SALADS •

**Corn and Green Chile Chowder** ..... \$11  
chive and chile oil

**Knife and Fork Caesar** ..... \$12  
baby romaine, parmesan, white anchovies, croutons

**Wedge** ..... \$13  
baby iceberg, bacon, red onion, tomatoes, blue  
cheese crumbles, smoky blue cheese dressing

**Market House Salad** ..... \$10  
radishes, cherry tomatoes, sunflower seeds, sweet  
onion vinaigrette

**Bacon and Butter Salad** ..... \$14  
butter lettuce, house bacon, chile lime pepitas  
citrus goat cheese ancho buttermilk dressing  
+ *substitute beef bacon add \$2*

• ENTRÉES •

**What the Duck?** ..... \$35  
pan roasted duck breast, duck fat fried rice  
orange duck jus, micro wasabi

**Coq Au Vin** ..... \$31  
confit chicken thighs, pearl onions, bacon lardons  
mushrooms, smoked potato gnocchi, chicken  
chicharron

**Kickin' Chicken Sandwich** ..... \$14  
buttermilk fried chicken, sriracha honey glaze, dill  
pickle slaw, french fries

**Johnny C Burger** ..... \$15  
muenster cheese, green chile, pickled red onion  
french fries  
+ *add egg \$2.50*

PRIME STEAKS

**7 oz Filet** ..... \$40

**14 oz New York Strip** ..... \$47

**10 oz Flat Iron** ..... \$32

**20 oz Cowboy Ribeye** ..... \$55

• ENHANCEMENTS \$4 •

Truffle Butter  
Horseradish Caramel

Smoked Blue Cheese Butter  
Caramelized Onion Demi  
House Made Steak Sauce

Peppercorn Demi  
Roasted Fresno Chimichurri

• SIDES •

Green Chile Risotto \$10  
Sautéed Asparagus \$9  
Roasted Wild Mushrooms \$12

Sautéed Spinach \$9  
House Cut French Fries \$9  
Boursin Creamed Spinach \$12

Mac N' Jack \$11  
Parmesan Truffle Fries \$14

EXECUTIVE CHEF/ OWNER KATHLEEN CROOK