

DINNER

hkb house specialties

SMALL BITES	deviled eggs pickled jalapeño, bacon, herbs fried pickle spears chicago-style dill pickle spears, spicy chipotle ranch dip add – jalapeños 1.95	for 6.95 8.95
	hkb crab cakes chesapeake bay style served with dill-lemon aioli, greens	16.95
	skillet mac & cheese oven-baked cavatappi pasta with aged-white cheddar, romano, asiago cheeses, topped with panko bread crumbs, bacon, chives, served in a cast iron skillet make it loaded: add – steak 4.95, chicken 3.95 pulled pork 3.95, shrimp (3) 6.95	9.95
	pulled pork sliders hand-pulled smoked pork butt from our heirloom BBQ pit with bbq sauce and hkb coleslaw	11.95
	queso topped with pulled pork, hkb guacamole, fresh pico de gallo, house made tortilla chips	10.95
	ahi tuna sesame-encrusted ahi tuna seared rare, spicy aioli, seaweed salad	12.95
GREENS	dressings: house vinaigrette - bleu cheese – ranch – caesar – greek oil & vinegar – chipotle ranch	
	house salad organic mixed greens, cucumber, cherry tomatoes, carrots, house dressing, croutons sm 3.95	/ lg 8.95
	caesar salad chopped romaine, classic caesar dressing shaved parmesan, croutons sm 3.95	/ lg 8.95
	greek salad organic mixed greens, feta, artichokes, kalamata olives, croutons	9.95
	wedge salad iceberg lettuce, grape tomatoes, bacon, sliced red onions, blue cheese crumbles, blue cheese dressing, croutons	10.95
	add – shrimp (3) 6.95, steak 4.95, chicken breast 3.95, chicken salad 3. anchovies 1, seared ahi tuna 9.95, pulled pork 3.95	95,
BIG BITES	shrimp and grits aged-white cheddar grits, crispy bacon, 6 blackened wild-caught colossal gulf shrimp, avocado, cajun gravy add – shrimp (3) 6.95	20.95
	chicken fried steak hand-breaded and served with	15.95

garlic mashers, cream gravy, seasonal veggies