

# Sugarbacon

PROPER KITCHEN

## BILL OF FARE

LUNCH

LAKEWOOD & MCKINNEY

### APPETIZERS

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HOUSE-MADE TATER TOTS	10
<i>pulled pork, pimento cheese, bbq aioli</i>	
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SPINACH-ARTICHOKE DIP	12
<i>piquillo pepper, fontina, mascarpone, grilled sourdough bread</i>	
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SUGARBACON	11
<i>house-smoked berkshire pork belly, ancho bbq, b+b pickles</i>	
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SEASONAL SOUP	4/6
<i>market garnish</i>	
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ROASTED RED PEPPER HUMMUS	9
<i>chimichurri, vegetable crudite</i>	

### SANDWICHES

*served with choice of french fries, chips, soup, or market greens*

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PULLED BERKSHIRE PORK	10
<i>smoked pork shoulder, ancho bbq, cole slaw, buttered bun</i>	
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GRILLED CHEESE	11
<i>mozzarella, tomato, sunflower pesto, sourdough</i>	
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GRILLED SALMON BLT	15
<i>tomato, bacon, arugula, lemon-tarragon tarter, sourdough</i>	
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VEGGIE BURGER	12
<i>quinoa, zucchini, squash, feta cheese, herbs, smoked red pepper</i>	
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CRISPY CHICKEN SANDWICH	12
<i>Nashville style hot sauce, collard green slaw, b+b pickles</i>	
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BRAISED BEEF DIP	15
<i>sautee spinach, pickled vegetables, horseradish-fontina cheese</i>	
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BAJA-STYLE FISH TACOS	13
<i>cabbage slaw, roasted green chili pico, crema, cilantro-lime rice, black beans</i>	
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SB BURGER	12
<i>house ground prime blend, aged cheddar, sugarbacon, white bbq, b+b pickles</i>	

### SALADS

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*add chicken 4, butcher's steak 8 or shrimp 6*

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MARKET GREENS	7
<i>local artisan greens, cherry tomatoes, radishes, cucumber, farmhouse dressing</i>	
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GRILLED CHICKEN CAESAR	13
<i>chopped romaine, croutons, parmesan cheese</i>	
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COLLARD GREEN SALAD	11
<i>smoked bacon, gorgonzola, pickled apple, spiced pecans</i>	
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SMOKEHOUSE WEDGE	16
<i>pulled brisket, gorgonzola dressing, pancetta, cherry tomatoes, crispy onion</i>	
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FARRO SALAD	15
<i>grilled chicken, farro, quinoa, dried fruit, seeds, citrus-ginger vinaigrette</i>	
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GRILLED BUTCHER'S STEAK COBB	17
<i>beets, gorgonzola, hard-boiled egg, bacon, snap pea, cherry tomato, honey-miso-mustard dressing</i>	

### MAIN PLATES

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BBQ SHRIMP & GRITS	16
<i>homestead grits, sugarbacon, caramelized onion, fresno jam</i>	
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BRISKET-CHEDDAR ENCHILADAS	15
<i>mole sauce, crema, cilantro-lime rice, black beans</i>	
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PAN-ROASTED CHICKEN	17
<i>smashed potato, baby carrot, red wine mushrooms, spring onion</i>	

*All our beef is Prime grade Hereford cattle, raised in the Sand Hills pastures of Burwell, Nebraska, exclusively sourced from Morgan Ranch*

*There is a risk associated with raw shellfish, undercooked proteins, etc. Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like. Please make your server aware of any and all food allergies at the table.*