



APPETIZERS

SMOKED BRISKET POUTINE

Aged white cheddar cheese curds, *Mr. Pink's Porter* gravy & smoked brisket over fries 19

BUFFALO CHICKEN DIP *HNB FAV!*

Braised chicken breast tossed with buffalo sauce, cream cheese & gorgonzola crumbles. Served with tortilla chips 16.5

SIGNATURE CANDIED BACON

Sweet & salty with a peppery bite 16

CAJUN GATOR BITES *HNB FAV!*

Wild-caught Florida gator lightly battered & fried. Tossed in Cajun spices & zesty dipping sauce 18

BAVARIAN PRETZEL STICKS

Served with our award-winning *Northern Flow Lager* beer cheese sauce 15

FRIED PICKLES

Thick cut & lightly fried. Served with house-made ranch 14

BREADED CHEESE CURDS

Aged white cheddar cheese curds, lightly fried & served with rustic marinara sauce 14

SMOKED FISH DIP

Wild caught mahi, smoked in house served with house-made spent grain crackers & veggies 16



CHEESE & CRACKER BOARD

Rotating artisanal cheeses accompanied by house-made spent grain crackers. Served with seasonal jam/spread 17

MARGHERITA FLATBREAD

Heirloom grape tomatoes, fresh mozzarella, fresh basil and rustic marinara 15

TRIO MEAT FLATBREAD *HNB FAV!*

Three cured Italian meats (salami, capicola, prosciutto) fresh mozzarella, oregano & rustic marinara sauce 17

ALL OF OUR FRIED ITEMS ARE CRISPED IN 100% BEEF TALLOW



JUMBO WINGS

(10) Choice of sauce & dressing 19.5

Carrots & celery upon request +.50

CHICKEN TENDER BASKET

(5) Choice of sauce & dressing, crispy french fries 20

WING SAUCES:

House Buffalo, Golden BBQ, Teriyaki, Garlic Parmesan, Korean BBQ, Guava Habanero, Chipotle-Honey BBQ, Lemon Pepper

DRY RUBS: Jerk, Blackening, Honey Garlic, Lemon Pepper

+ 1.5 for any additional sauces

SALADS

Grilled or Blackened Chicken Breast + 8

Fried Boneless Chicken Thigh + 7.5

(5) Jumbo Shrimp + 11 | Smoked Pork + 7.5

Smoked Turkey Breast + 7.5 | Smoked Brisket + 12

SMOKEY TOMATO COBB *HNB FAV!*

Fresh spring mix, crumbled gorgonzola, candied bacon, cucumbers, tomato, hard smoked egg & crispy onions. *House-Made Smoked Tomato Vinaigrette* 17

ROASTED CAULIFLOWER & CHICKPEA

Spring Mix tossed with crispy chickpeas, pickled red onion and carnival cauliflower. *House-Made Lemon-Oregano Vinaigrette* 16

ARTISAN CAESAR SALAD

Chopped romaine heart, shaved parmesan, sourdough croutons. *House-Made Caesar Dressing* 15

LARGE HOUSE SALAD

Fresh spring mix, cucumbers, heirloom grape tomatoes & red onion. *Choice of dressing* 13

DRESSINGS:

House-Made Dressings: Ranch, Bleu Cheese, Smokey Tomato Vinaigrette, Italian, Caesar, Lemon-Oregano Vinaigrette

Also available: Honey Mustard, 1000 Island, Oil + Vinegar

+ 1.5 for additional dressings



Vegetarian



Gluten-Free

*All parties of 6 or more are subject to a OPERATIONS CHARGE of 20% (Formerly known as auto gratuity)

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



BURGERS and HANDHELDS

We use Florida born,
raised and harvested
cattle for our 75/25
steak burgers.



MUSHROOM & SWISS BURGER

Spring mix, balsamic
marinated portabella
mushroom, caramelized
onions & Swiss cheese 24

BRISKET BURGER

Topped with smoked brisket,
cheddar cheese, & Bistro
sauce. Lettuce, tomato,
onion, & pickle 22.5

 **Veggie Bacon available
upon request.**
Substitute Beyond Burger + 3.5

FRENCH DIP

Slow roasted top round, provolone, and horseradish cream sauce
on a garlic toasted hoagie. Served with a side of au jus 21

NASHVILLE HOT CHICKEN SANDWICH

Buttermilk fried chicken thigh tossed in Classic Nashville Hot
Sauce, topped with coleslaw and house-made pickles on a toasted
brioche bun 20

STEAK & CO.

Grilled ribeye, Swiss cheese, caramelized onions, chimichurri aioli
and arugula all on a toasted ciabatta bun 23

BRISKET GRILLED CHEESE *HNB FAV!*

House-smoked brisket, melted cheddar, caramelized onions
& bistro sauce on Texas toast 23 **Double meat + 6**

HnB CLUB *HNB FAV!*

House-smoked turkey with lettuce, tomato, bistro sauce,
& avocado finished with our signature candied bacon 21



ENTREES

BLACKENED CHICKEN LINGUINE *HNB FAV!*

Linguine pasta tossed with
spicy roasted garlic & parmesan
cream sauce, blistered grape
tomatoes, garlic toast & seared
blackened chicken breast 24
Substitute (5) Jumbo Shrimp



SWEET POTATO RIGATONI

Succotash sauteed in a sweet potato cream sauce, tossed with
tender rigatoni and finished with goat cheese. Walnut
gremolata, spiced syrup, cilantro 21

PULLED PORK PLATTER

8 oz of smoked pork, choice of 2 regular sides & garlic toast 26
**Or try as a 6 oz sandwich with 1 side for 18*

BRISKET PLATTER *HNB FAV!*

8 oz of smoked brisket, choice of 2 regular sides & Texas toast 35

DRUNKEN CHICKEN

Fried boneless thigh smothered in a roasted jalapeño & aged
white cheddar cheese sauce. Topped with crumbled bacon &
crispy fried onions. Choice of 2 regular sides 25

SHRIMP & GRITS

(6) Jumbo shrimp seared with kielbasa, red onion and garlic in a
fennel-tomato butter sauce over creamy cheddar grits. 24

THE HOLY CHOP

16 oz bone-in grilled chop served atop roasted garlic mash and
seasonal vegetable. Choice of chimichurri or Northern Flow
gastrique. 28

SIDES **REGULAR: 6.5**

**Garden Selection (Rotating Seasonal Vegetable) | Cole Slaw
Fries | Roasted Garlic Mashed Potatoes | Collard Greens
Jupiter White Rice | Corn Bread**

PREMIUM: 9.00 + 2.50 FOR UPCHARGE ON ENTREES

**Caesar Salad | House Salad | Smoked Gouda Mac & Cheese
Sweet Potato Fries | Beer Battered Onion Rings**

ALL FRIED ITEMS ARE CRISPED IN 100% PURE BEEF TALLOW!

Desserts

BREAD PUDDING OF THE MOMENT

Fresh baked and highlighting the flavors
of the season!
Served a la mode 12



LAST CALL CHEESECAKE BAR

Ricotta - cream cheese base. Rotating selection 12

BROWNIE SKILLET

Rich chocolate, a la mode & perfect for sharing! 12



BUY THE KITCHEN A ROUND!

\$15

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