



SHAREABLES

FRIED PICKLES 16

Hand-breaded pickle chips, fried golden brown, served with our signature herb ranch & roasted pepper ranch.

PRETZELS 14

4 Bavarian-style pretzels baked, topped with butter & everything bagel seasoning. Served with cheese wiz & beer mustard.

CHEDDAR, BACON, & CHIVE TOTS 15

9 jumbo tater tots stuffed with cheddar, bacon, & chives. Served with our signature herb ranch & french onion dip.

SHEET TRAY NACHOS 14

House-fried tortilla chips topped with our signature queso blanco, pickled red onions, pico de gallo, & jalapeños. Served with a drizzle of chipotle crema, guacamole, & house-made salsa. **Add beef or chicken \$6**

KOREAN FIRECRACKER SHRIMP 17

Double-breaded & fried golden brown, tossed in house Gochujang pepper sauce, served with Napa slaw on a bed of cilantro rice. Topped with sesame seeds & scallions.

WISCONSIN CHEESE CURDS 16

1 pound of breaded Wisconsin cheese curds, fried to a golden brown. Served with our signature herb ranch & house marinara sauce.

SPINACH ARTICHOKE DIP 16

House-made 6-cheese spinach artichoke dip featuring mozzarella, provolone, romano, asiago, Swiss, & parmesan cheese. Served with garlic toast & house-fried tortilla chips.

BALSAMIC BLUE BRUSSEL SPROUTS 16

Halved brussels sprouts, fried then tossed in balsamic glaze. Topped with roasted tomatoes, smoked bacon, & house-made blue cheese dressing.

DIP TRIO 14

House corn tortilla chips fried golden brown daily. Served with house-made salsa, guacamole, & queso blanco.

***Add taco beef or chicken to queso \$3**

CHIPS & FRENCH ONION DIP 14

House potato chips fried golden brown daily & seasoned with our signature chip spice, served with house-made French onion dip.

SALADS

BUFFALO CHICKEN 19

A blend of spring greens & romaine tossed in our signature herb ranch. Topped with buffalo-tossed crispy chicken, cucumbers, roasted tomatoes, & blue cheese crumbles.

CANDIED WALNUT 19

A blend of spring greens & romaine tossed in house sweet vidalia onion dressing. Topped with grilled chicken, strawberries, cucumbers, candied walnuts, raisins, & blue cheese crumbles.

TACO 18

Chopped romaine tossed in our signature roasted pepper ranch. Topped with your choice of seasoned beef or chicken, pepper jack & cheddar cheese, & pico de gallo. Served with a drizzle of chipotle crema & a side of house made salsa. All in our house fried tortilla bowls.

CHICKEN CAESAR 18

Chopped romaine is tossed in our house caesar dressing, topped with grilled chicken, shaved parmesan, & garlic & herb croutons.

MAKE ANY SALAD A WRAP!

Choice fries, mashed potatoes, chips, or rice.

Substitute fruit, veggies, onion rings, or cheese curds for \$3

WINGS *Served with celery & ranch or bleu cheese.*

SMOKED TRADITIONAL WINGS 16

8 bone-in wings smoked in-house with mesquite & applewood.

BONELESS BARON'S WINGS 16

One pound of boneless wings.

SAUCES:

- Sweet Chili
- Carolina Gold
- Honey BBQ
- Buffalo
- Korean BBQ
- Garlic Parmesan

DRY RUB:

- Cajun
- Lemon Pepper

PIZZAS

MARGHERITA 19

House-made garlic butter, roasted tomatoes, fresh mozzarella, garnished with fresh basil chiffonade & balsamic glaze.

CLASSIC PEPPERONI 18

House marinara, piled high with pepperoni & 5-cheese blend.

HAWAIIAN LUAU 19

House marinara, topped with smoked ham, smoked bacon, fresh pineapple, & 5-cheese blend, drizzled with sweet chili sauce.

TACO 19

House-made queso blanco topped with pepper jack & cheddar cheese, & your choice of seasoned beef or chicken. Garnished with shredded lettuce, pico de gallo, tortilla strips, & a drizzle of chipotle crema.

CAROLINA GOLD 19

House-made Carolina Gold sauce topped with smoked Gouda & cheddar cheese, beer-braised pulled pork, bread & butter pickles, & smoked bacon. Finished with crispy fried onions & a drizzle of herb ranch.

MEAT-ZA 19

House marinara, pepperoni, Italian sausage, smoked bacon, & smoked ham. Topped with our 5-cheese blend.

SAUSAGE & PEPPER 18

House marinara, Italian sausage, red & green peppers, red onion, & Italian spices. Topped with our 5-cheese blend.

STIX & SAUCE 16

House-made garlic butter topped with 5-cheese blend, parmesan, & Italian spices. Served with house marinara sauce.

ENTRÉES

12oz RIBEYE 36

A 12oz choice ribeye, seasoned with our signature beef spice & olive oil, cooked to your desired temperature. Topped with compound butter. Served with balsamic blue brussels sprouts & garlic mashed potatoes.

FISH & CHIPS 22

4oz cod tails dredged in our signature parmesan breading, served over a bed of fries with house-made tartar sauce, coleslaw, & a lemon.

BLACKENED SALMON 22

An 8oz salmon filet, seasoned with house cajun spice, & pan-fried. Served on a bed of house-made cilantro rice, topped with pineapple salsa & a drizzle of chipotle crema, with a side of sautéed vegetables & a lemon.

CHICKEN STRIP BASKET 18

4 southern-style chicken strips, fried to a golden brown, served in a basket of fries with our signature herb ranch, honey mustard, coleslaw, & garlic buttered Texas toast.

SOUPS

LOADED BAKED POTATO

SOUP OF THE DAY

CUP 6 BOWL 8

PASTAS

CHICKEN FETTUCCHINI ALFREDO 21

Fresh fettuccini noodles in our signature house-made Alfredo sauce, topped with grilled chicken breast, shaved parmesan, & fresh parsley.

CAJUN CHICKEN TORTELLINI 21

Cheese stuffed tortellini, grilled chicken, red & green bell peppers, & red onion all tossed in cajun alfredo. Topped with shaved parmesan & fresh parsley.

DRUNKEN NOODLES 21

Shaved ribeye, carrot sticks, red onions, snap peas, red peppers, & broccoli stir-fried & tossed in our signature drunken sauce featuring Korean BBQ, peanut sauce, ginger, & soy. Finished with crushed peanuts & scallions.

SMOKED MAC & CHEESE 19

Cavatappi tossed in our signature smoked mac sauce that features smoked gouda, smoked cheddar & parmesan. Topped with smoked bacon, parmesan, & green onion.

DESSERTS *TO-GO OPTION

HOT FUDGE BROWNIE SKILLET 9

A personal-sized cast iron skillet filled with a double chunk chocolate brownie, baked until warm & gooey. Topped with hot fudge, vanilla bean ice cream, & cocoa powder. Served with house-made caramel sauce.

STRAWBERRY CHEESECAKE* 9

New York-style cheesecake topped with house-made strawberry compote, whipped cream, & fresh strawberries.

BUILD YOUR OWN S'MORES 9

A build-your-own s'mores station with your own personal campfire, featuring Hershey's chocolate, graham crackers, & skewered marshmallows.

CHOOSE YOUR OWN FLOAT* 8

2 scoops of vanilla bean ice cream in a frosted mug, served with your choice of orange soda, cream soda, or root beer. These craft sodas are made with real cane sugar & served in glass bottles.

Just the craft soda \$4

KIDS MENU 9

CHEESE PIZZA

MAC N' CHEESE

CHICKEN STRIPS*

CRISPY CHICKEN SANDWICH*

CHEESE QUESADILLA*

GRILLED CHEESE*

KIDS CHEESEBURGER*

*Served with a drink plus choice of fries, mashed potatoes, or fruit.

Baron's Favorite

Parties of 10 or more will be charged 20% gratuity.

\$3 split plate fee.

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you. Our meat and seafood can be cooked to order. Consuming raw or undercooked meat, poultry, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

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BURGERS Choice fries, mashed potatoes, chips, or rice. Substitute fruit, veggies, onion rings, or cheese curds for \$3

THE CLASSIC BURGER 16

8oz beef patty, our signature burger spice, topped with American cheese, shredded lettuce, tomato, red onion, dill pickle & our signature burger sauce. All placed on a toasted potato bun.

***Add egg or bacon \$3 **Sub black bean burger \$2**

BARON'S BURGER 18

8oz beef patty with our signature burger spice, smoked gouda, served on a toasted potato bun with shredded lettuce & house-made garlic aioli. Topped with smoked bacon & caramelized onions.

CHEDDAR BBQ BURGER 18

8oz beef patty with our signature burger spice, honey BBQ sauce, smoked bacon, smoked cheddar cheese, & two beer battered onion rings. Served on a toasted potato bun.

JALAPEÑO POPPER BURGER 18

8oz beef patty with our signature burger spice, smoked bacon, roasted jalapeño cream cheese, smoked cheddar cheese, sweet chili sauce, & hand-breaded fried onions. Served on a toasted potato bun.

 **Make it chicken! Swap at no cost.**

HANDHELDS Choice fries, mashed potatoes, chips, or rice. Substitute fruit, veggies, onion rings, or cheese curds for \$3

PHILLY CHEESESTEAK 19

Shaved ribeye, yellow onion, green & red peppers seasoned with our signature beef spice, smothered in white American cheese, & our house made cheese wiz. Served on a toasted hoagie bun with our house made garlic aioli.

CUBANO 17

Our signature beer-braised pulled pork, smoked ham, Swiss cheese, yellow mustard, bread & butter pickles, & house-made garlic aioli on a hoagie bun. Brushed with butter & pressed on the grill until crispy.

BEER BRAISED PULLED PORK 17

Our signature beer-braised pulled pork, tossed in your choice of honey BBQ or carolina gold sauce. Served on a toasted potato bun with a bed of house coleslaw & bread & butter pickles. Finished with hand-breaded fried onions.

CRISPY CHICKEN CLUB 18

A 6oz chicken breast marinated in buttermilk & spices, dredged in our signature Southern breading, served on a toasted potato bun with leaf lettuce, bread & butter pickles, fresh tomatoes & our house-made garlic aioli. Topped with Swiss cheese & bacon.

Toss in your favorite wing sauce \$1

CALIFORNIA CLUB 18

2 slices of Texas toast, house-made garlic aioli, swiss & smoked cheddar cheese, smoked turkey, smoked ham, smoked bacon, tomatoes, leaf lettuce, & house-made guacamole.

PARMESAN CRUSTED FISH SANDWICH 18

4oz cod tail dredged in our signature parmesan breading, fried to a golden brown. Served on a potato bun with a bed of napa slaw & tartar sauce.

CHICKEN FLORENTINE 17

6oz chicken breast, house made spinach artichoke dip, roasted tomatoes, parmesan & swiss cheese, & a drizzle of balsamic glaze. On toasted focaccia, a bed of spring greens, & our house made garlic Aioli.

AL PASTOR PORK TACOS 18

Our signature beer-braised pulled pork with house adobo marinade, served in tortilla shells with a bed of napa slaw. Topped with pickled red onions, pineapple salsa, & roasted red pepper ranch. Served with tortilla chips, house-made salsa, & a lime

FIRECRACKER SHRIMP TACOS 18

Double-breaded shrimp, house Gochujang pepper sauce, served in tortilla shells with a bed of our Napa slaw, topped with house-pickled red onions, pineapple salsa & roasted red pepper ranch. Served with tortilla chips, our house-made salsa & a lime.

SIDES 7

- Garlic mashed
- Fruit
- Cilantro rice
- Balsamic brussels
- Fries
- Seasonal vegetables
- Chips

****Loaded Option
(cheese, onion bacon) 3**