

SALADS

Lacinato Kale Salad	11
apples, red onion, candied pecans, apple dressing, croutons, parmesan	
Chopped Wedge Salad	10
iceberg lettuce, honey thyme tomatoes, red onions, bacon, bleu cheese crumbles, bleu cheese dressing	
Shaved Broccoli Salad	13
pickled radish, feta cheese, pomegranate, champagne vinaigrette	
Add Protein To Any Salad	
chicken 6 shrimp 8 steak 12	

SMALL PLATES

Poutine	10
fries, mozzarella curds, brown gravy, green onion add pulled pork 6 animal style 4	
Smoked Pork Tacos	9
chipotle aioli, sweet onion + cilantro, slaw, lime, soft corn tortilla	
Pig Pen Nachos	10
pork rinds, chili, golden cheese sauce, pickled chiles, green onion	
Beef Chili + Avocado	13
slow cooked peppers, onions, jalapeno, spices with a sunny egg + cheddar cheese, green onion	
Smoked Chicken Wings	12
fried then tossed with chipotle honey or alabama white sauce	
Shrimp + Grits	15
chorizo, peppers + onions, crushed tomato, chile, garlic, cheddar grits, green onions	
Half Dozen Oysters	14
wellfleets, mignonette, cocktail sauce, lemon	

BLUE PLATES

TUESDAY	FRIDAY
Brisket Meatloaf 22	Fried Catfish 21
mash, grilled broccoli, mushroom gravy	
WEDNESDAY	SATURDAY
Wings + Rings 15	Smoked Prime Rib 30
tennessee hot sauce, beer battered onion rings	
THURSDAY	SUNDAY
Brisket Sandwich 19	Country Captain 19
smoked onion bbq sauce, slaw, fries	
marinated tomatoes, collard greens with smoked pork, cheesy grits, green onions	
mash, grilled broccoli, horseradish sauce	
breaded thigh, peppers, onions, curry sauce, raisins, white rice	

FOLLOW US
@walruscarpenterct
#walruscarpenterct

UBEREATS
UNTAPPD
INSTAGRAM

WALRUS + CARPENTER

BAR SNACKS

Deviled Eggs 8	Fried Oysters 14
topped with shallots, preserved lemon, parsley, bacon	
Grilled Cheese 7	Biscuits 9
bacon fat butter, american cheese, bacon	
Smoked Pork Nuggets 8	House-Made Pickle Bowl 9
panko crusted maple bourbon meat snacks	
Pork Rinds 7	Pork Belly Burnt Ends 12
old bay dusted crackling with remoulade dipping sauce	
Maple Pork Belly 9	Southern Fried Wings 9
house-smoked, thick cut bacon smothered in maple syrup	
Hush Puppies 6	Deep Fried Olives 8
fried corn dough, green onions, remoulade	
Texas Hot Link 13	
bourbon mustard, biscuit, pickles	

MEAT & CHEESE

Benton's Aged Ham	Mount Tom
14 months, Tennessee	nutty, earthy
Salumeria Hot Coppa	Europa
Virginia	butterscotch, toasted nuts
Olli Toscana Salumi	CT Blue
Virginia	buttery, creamy
Chicken Liver Pate	Diva
house-made	pungent, nutty, tangy
	Pimento Cheese
	house-made

THE NOTORIOUS P.I.G. 145

serves 4

1st Course	fried oysters, poutine (animal style), pig pen nachos, maple pork belly
2nd Course	baby back ribs, pork shoulder, andouille sausage, fried chicken, mashed potatoes, mac + cheese, coleslaw, pickles, cornbread
3rd Course	chip-wich, chess pie

Consuming "under-cooked" meat, fish or poultry may be hazardous to your health.

SANDWICHES

WC Burger + Fries	15
smoked mayo, bacon, bourbon onions, cheddar	
McWalrus Burger + Fries	single/double 11/15
lettuce, red onion, pickles, american cheese, walrus sauce	
Pulled Pork + Fries	15
house bbq, pickles, slaw	
Tennessee Hot Chicken (spicy) + Fries	16
pickles, slaw, chef's sauce, blue cheese	

SMOKE & MEATS*

includes house-made pickles, slaw + side

All of our meats are smoked on premises using locally sourced oak. This traditional technique allows the meat to retain a pink color or "smoke ring", even when fully cooked, and will never fall off the bone.	
Baby Back Ribs	19
St. Louis Spare Ribs	19
Pulled Pork Shoulder	16
Southern Fried Chicken*	19

ENTREE

Southern Fried Chicken + Waffles	17
boneless thigh, sriracha honey butter, house salad	
Jambalaya	18
roasted chicken, smoked andouille sausage, jalapeno, peppers, spices, green onion, rice, poached egg	
Roasted Half Chicken	22
brussels, apples, shallots, mushrooms, chicken jus	
Denver Steak	26
mashed potatoes, grilled broccoli, smoked grass-fed garlic butter	
Seared Steelhead Trout	25
kale, cippolini onions, squash, rosemary apple puree	

SIDES

Baked Mac + Cheese 7	Mashed Potatoes 7
creamy vermont cheddar sauce, breadcrumbs	
Smoked Baked Beans 7	Cornbread 6
carrots, jalapeno, brown sugar, pork stock, tomato	
Collard Greens 7	Roasted Mushrooms 7
smoked pork, onions, malt vin	
Brussels + Squash 7	Spicy Kale 8
shallot, bacon, cranberries	
shallot, thyme, balsamic	
shallot, garlic, pepperflakes	