

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

- Breakfast Poutine** 12
fries, mozzarella curds, brown gravy, smoked bacon, poached egg
- 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
- 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

LARGE PLATES

- Skillet Hash + Eggs** 15
russet potato, house made andouille sausage, sweet onion, bell pepper, chipotle aioli, baked eggs
- Southern Fried Chicken + Waffles** 17
boneless thigh, sriracha honey butter, house salad

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UBEREATS
UNTAPPD
INSTAGRAM

WALRUS + CARPENTER

BAR SNACKS

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

MEAT & CHEESE

Pick Three 25
Pick Five 35

- Benton's Aged Ham**
14 months, Tennessee
- Salumeria Hot Coppa**
Virginia
- Olli Toscana Salumi**
Virginia
- Chicken Liver Pate**
house-made

- Mount Tom**
nutty, earthy
- Europa**
butterscotch, toasted nuts
- CT Blue**
buttery, creamy
- Diva**
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, cheddar grits, 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

includes house-made pickles + choice of fries or salad

- WC Burger** 15
smoked mayo, bacon, bourbon onions, cheddar
- McWalrus Burger** single / double 11/15
lettuce, red onion, pickles, american cheese, walrus sauce
- Pulled Pork** 15
bourbon mustard bbq, pickles, slaw
- Tennessee Hot Chicken (spicy)** 16
pickles, slaw, chef's sauce, blue cheese
- Black Rock Steak + Cheese** 15
shaved smoked prime rib, onions, peppers, golden cheese sauce, Chaves' hoagie
- Fried Chicken Sandwich** 16
slaw, pickles, chipotle aioli, potato bun

SMOKE & MEATS*

includes house-made pickles, slaw + side of your choice

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

SIDES

- Baked Mac + Cheese** 7
creamy vermont cheddar sauce, breadcrumbs
- Cheddar Grits** 7
- Smash Fried Potatoes** 7
- Smoked Baked Beans** 7
carrots, jalapeno, brown sugar, pork stock, tomato
- Buttermilk Biscuits** 7
w/ honey butter
- Collard Greens** 7
smoked pork, onions, malt vin
- Roasted Mushrooms** 7
shallot, thyme, balsamic
- Brussels + Squash** 7
shallot, bacon, cranberries
- Spicy Kale** 8
shallot, garlic, pepperflakes