

Appetizers

Loaded Tater Tots \$8.00

*House-made Bacon, Ale Cheese Sauce,
Black Pepper Sour Cream, Green Onions*

Smoked Trout \$13.00

*Caper Berries, Fennel & Celery Salad,
Horseradish Cream Cheese & Lavosh*

Fried Pickles \$8.00

Roasted Lemon Buttermilk

Cheddar Ale Fondue \$12.00

Charred Onions, Grilled Bread

Cornbread \$8.00

*Maple Cracked Pepper Butter,
House Smoked Bacon, Green Onion*

Fried Chicken Livers \$10.00

*Whiskey Peppercorn Gravy,
White Cheddar Mashed Potatoes*

BBQ Pork Nachos \$13.00

*Corn Chips, Pulled Pork, Big Cedar BBQ Sauce, Queso Fresco, Coleslaw,
Cilantro, House Pickled Jalapeños & Onions*

Buzzard Bar Signature Chicken Wings \$14.00

Experience what we've been told are

"The Best Wings in the Ozarks"!

Hand Breaded Chicken Wings,

Tossed in Spicy Buffalo Sauce or Big Cedar BBQ

Soups

Devil's Pool Smokehouse Chili

Cup \$5.50 or Bowl \$7.50

*Smoked Beef, Tender Red Beans, Black Beans,
Topped with Sharp White Cheddar & Sweet Onions*

Loaded Potato Soup

Cup \$5.00 or Bowl \$7.00

Topped with Bacon, Cheese & Green Onion

White Bean Minestrone

Cup \$5.00 or Bowl \$7.00

Slow Cooked White Beans with Roasted Vegetables & Tomato Broth

Salads

Classic Caesar

Small \$7.00 or Large \$11.00

*Crisp Romaine, Traditional Caesar Dressing,
Parmesan Croutons, Shaved Pecorino Romano Cheese*

Devil's Pool House Salad

Small \$7.00 or Large \$11.00

*Tender Greens, Chives, Spiced Pecans, Goat Cheese,
Big Cedar Blueberry Poppy Seed Dressing*

Chopped Salad

Small \$7.50 or Large \$12.00

*Chopped Romaine, Bacon, Red Onion, Egg, Blue Cheese, Balsamic Reduction,
Blue Cheese Dressing*

Garden Salad

Small \$7.00 or Large \$11.00

Romaine, Cheddar Cheese, Tomatoes, Cucumber, Croutons, Shaved Carrots, Ranch

Hummus Bowl \$13.00

*Pea and Chickpea Hummus, Basil Pita Chips, Smoked Salmon,
Hard Boiled Egg, Capers Berries, Feta Cheese*

Add all-natural chicken breast \$7.00

Add smoked trout \$10.00

Add Smoked Salmon \$10.00

Artisan Flatbreads

*Our individual brick oven artisan flatbreads are made on fresh dough &
brushed with roasted garlic herb butter*

Mozzarella & Basil \$10.00

House-Made Tomato Sauce, Fresh Basil

Italian \$11.00

*Hearty Tomato Sauce, Roasted Grape Tomatoes, Italian Sausage, Mozzarella,
Arugula & Balsamic Reduction*

Grilled Vegetable \$10.00

*Hearty Tomato Sauce, Asparagus, Zucchini, Yellow Squash, Heirloom Tomatoes,
Fresh Basil, Pecorino*

Brie & Prosciutto \$13.00

Boursin Cream Sauce, Prosciutto, Brie, Zucchini, Heirloom Tomato

BBQ Chicken \$11.00

White BBQ Sauce, Grilled Chicken, Red Onions, Bacon, Cilantro, BBQ Drizzle

Spinach & Artichoke \$11.00

Boursin Cream Sauce, Grilled Artichokes, Spinach, Red Onion, Parmesan

*** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD
BORNE ILLNESS ***

Burgers and Sandwiches

***Devil's Pool Cheeseburger \$13.00**

*Mild Cheddar, Lettuce, Red Onion,
Tomato, Toasted Bun*

*** Smokehouse Burger \$16.00**

*Pulled Pork, Pepper Jack Cheese,
Purple Cabbage Slaw,
White BBQ Sauce, Grilled Jalapeno,
Fried Onions*

BBQ Pulled Pork \$11.00

*Big Cedar BBQ Sauce,
Purple Cabbage Slaw,
Toasted Bun*

All Natural Chicken \$13.00

*Grilled Chicken Breast,
Heirloom Tomatoes, Arugula,
Goat Cheese, Bacon,
Ciabatta Roll*

Toasted Pimento Cheese \$11.00

*Bacon, Tomato, Zucchini Pickles
& Red Onion*

**Black Bean &
Quinoa Burger \$11.00**

*Corn Relish, Avocado & Tomatillo
Cream, Watercress, Heirloom Tomato*

***Mushroom Parmesan
Burger \$15.00**

*Parmesan Crisp, Watercress,
Sun Dried Tomato Ketchup,
Charred Onion, Mushrooms*

Prime Rib French Dip \$16.00

*Crusty French Bread,
Mushrooms, Roasted Peppers & Onions,
Provolone, Au Jus*

Buzzard Bar Club \$15.00

*Smoked Turkey, Honey Glazed Ham,
Bacon, Lettuce, Tomato,
Onion, Zucchini Pickles,
Roasted Garlic Mayonnaise,
Toasted Wheat Bread*

Fried Catfish Po Boy \$13.00

*Crusty French Bread,
Crispy Cabbage, Tomato,
Cocktail Sauce Mayonnaise*

Fried Crawfish Po Boy \$13.00

*Spiced Crawfish, Tomato,
Crusty French Bread, Crispy Cabbage,
Cocktail Sauce Mayonnaise*

Fish Tacos \$16.00

*Grilled or Fried Cod with Purple
Cabbage Slaw, Pico de Gallo, & Spicy
Cilantro Aioli*

Sides

*French Fries, Vegetable of the Day, Sweet Potato Chips, Fresh Fruit, Coleslaw,
House or Caesar Side Salad*

Make Your Fries Loaded for \$3.00

Entrées

***Hardwood Smoked Prime Rib**

10oz \$32.00 16oz \$44.00

*Horseradish Cream, Loaded Baked Potato,
Maple Thyme Butter Poached Carrots*

***Black Pepper Crusted Kansas City Strip Steak \$34.00**

Roasted Yukon Gold Potatoes, Charred Broccolini, Chimichurri, Blue Cheese Crumbles

Grilled Salmon \$24.00

Garlic Rosemary Butter, Rice, & Asparagus

Hot Buttermilk Fried Chicken Strips \$16.00

Hot Honey Glaze, French Fries, Coleslaw, Roasted Lemon Buttermilk

Fried Catfish \$19.00

House-made Honey Hushpuppies, Buttermilk Coleslaw, French Fries, Spicy Tarter

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