

SOUTHERN STYLE BBQ

SERVED WITH A ROLL & CHOICE OF SAUCE
**SAUCES: HOUSE BBQ—HOUSE HOT
 CAROLINA BBQ—HONEY CHIPOTLE**
PICK ONE MEAT + TWO SIDES \$15
PICK TWO MEATS +TWO SIDES \$18

ALL MEATS ARE GLUTEN FREE
 CHICKEN BREAST—BRISKET—PORK
 ANDOUILLE SAUSAGE—RIBS
 PORK BELLY BURNT ENDS

BABY BACK RIB DINNER

1/2 SLAB \$15 FULL SLAB \$18
 FRENCH FRIES—CAJUN GORGONZOLA SLAW

THE MOREHOUSE PLATTER

SERVES 2-3 \$28

ALL THE MEATS—ALL THE SAUCES
 HAWAIIAN ROLLS—CAJUN GORGONZOLA SLAW
 FRIES

SIDES

SMOKED MAC & CHEESE	\$5
SEASONAL VEGETABLE	\$5
HUSH PUPPIES	\$5
ONION RINGS	\$5
CAJUN SLAW	\$4
SIDE SALAD (GF)	\$4
FRIES	\$4
COLLARD GREENS	\$5

MAC YOUR WAY

SMOKED MAC & CHEESE \$10

ADD PROTEIN:

ALL PROTEIN IS GLUTEN FREE

BACON	\$3	SHRIMP	\$7
CHICKEN	\$4	STEAK	\$7
PORK	\$4	CHORIZO	\$5
BRISKET	\$6	ANDOUILLE	\$5

FOR THE KIDS

MACARONI & CHEESE	\$5
GRILLED CHEESE & FRIES	\$5
3 RIBS & FRIES	\$7
BURGER SLIDERS & FRIES	\$7
CHICKEN TENDERS & FRIES	\$5



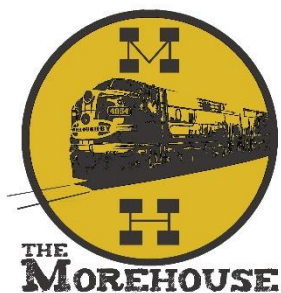
SANDWICHES & BURGERS

**CHOICE OF: HUSH PUPPIES—FRIES
 ONION RINGS**
SUB CHICKEN OR BEYOND BURGER
SUB GLUTEN FREE BUN \$1.50
SUB ANY SIDE FOR \$2

THE BRISKET	\$12
SMOKED BRISKET—PICKLED PEPPERS COUNTRY MUSTARD—CAJUN GORGONZOLA SLAW	
THE PULLED PORK	\$12
SMOKED PORK—PICKLES—CAJUN GORGONZOLA SLAW—TOPPED WITH GORGONZOLA	
CHICKEN SANDWICH	\$11
CHOICE OF: GRILLED—FRIED--BLACKED LETTUCE—TOMATO—PICKLED ONION TEXAS TOAST	
GULF SHRIMP PO'BOY	\$12
CHOICE OF: FRIED--BLACKENED SHRIMP HEIRLOOM TOMATOES—BISTRO SAUCE LETTUCE	
B.L.FGT	\$10
FRIED GREEN TOMATO—BACON BISTRO SAUCE—GREENS	
CUBAN	\$12
PULLED PORK—HAM—SWISS—PICKLES CUBAN MAYO	
THE MOREHOUSE	\$12
CHORIZO PATTY—POTATO HASH—POBLANO QUESO SUNNYSIDE EGG—GREEN TOMATO-- BACON AIOLI	
PIT BURGER	\$12
CHEDDAR—HOUSE BBQ—BACON—FRIED ONION	
BLACK N' BLUE BURGER	\$12
GORGONZOLA—LETTUCE—TOMATO—ONION BACON AIOLI—CAJUN SLAW	
THE CLASSIC BURGER	\$10
CHEDDAR—LETTUCE—TOMATO—ONION	
BEYOND BURGER (GF & VEGAN)	\$12
VEGAN PLANT BASED BURGER—GF BUN LETTUCE—TOMATO—ONION	
PIMENTO BURGER	\$12
PIMENTO—CHORIZO—TOMATO—LETTUCE—ONION	
FARMHOUSE BURGER	\$12
GOAT CHEESE—FRIED EGG—BACON—LETTUCE TOMATO—ONION	
CREOLE BURGER	\$12
BLACKENED SHRIMP—SMOKED GOUDA HORSERADISH AIOLI	
MO'BOY BURGER	\$11
AMERICAN CHEESE—LETTUCE—SECRET SAUCE	
THE TOMMY K	\$12
GRILLED ONIONS—MUSHROOMS—PEPPERS— AMERICAN--SWISS--HORSERADISH AIOLI	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

(GF)= GLUTEN FREE



4054 ERIE STREET
WILLOUGHBY 44094
440-527-8819

MONDAY 4PM
TUESDAY-SUNDAY 11AM

SOUPS & GREENS

APPETIZERS

- MOREHOUSE WINGS (GF)**
6 WINGS \$6 12 WINGS \$11
HOUSE BBQ—HOUSE HOT—HONEY CHIPOTLE
CAROLINA BBQ—GARLIC PARMESAN
DRY CAJUN—MOREHOUSE BBQ RUB
- PRETZELS** \$7
SMOKED SALT—BEER CHEESE—HOUSE MUSTARD
- P.E.I. MUSSELS** \$12
CREAMY GARLIC CREOLE SAUCE—COTIJA CHEESE
GRILLED BAGUETTES
- HOUSE FRIES** \$7
COTIJA CHEESE—BISTRO SAUCE—CHIVES
- BUTTERMILK CHICKEN TENDERS** \$8
HOUSE TENDERS SERVED WITH HOUSE BBQ
- ROASTED CHICKEN QUESO DIP (GF)** \$8
COTIJA CHEESE—ROASTED PEPPERS—PICO DE GALLO
- FRIED PICKLE SPEARS** \$8
6 PICKLES SERVED WITH RANCH & COTIJA
- FRIED GREEN TOMATOES** \$9
BISTRO SAUCE—COTIJA CHEESE—
MAPLE BALSAMIC GREENS
- SEASONAL DEVEILED EGGS** \$7
ASK YOUR SERVER FOR DETAILS
- QUESADILLA** \$6
JACK CHEESE—PICO DE GALLO
SIDE OF BLACK BEAN CORN SALSA & SOUR CREAM
ADD PROTEIN—CHICKEN OR PORK \$4—BRISKET \$5
STEAK OR SHRIMP \$7
- BBQ SMOKED PORK NACHOS (GF)** \$10
TORTILLA CHIPS—SMOKED PORK—BEER CHEESE
BLACK BEAN CORN SALSA—HOUSE BBQ-JACK CHEESE
- PIMENTO DIP (GF)** \$9
TORTILLA CHIPS—HOUSE PIMENTO DIP—CHORIZO
- PIMENTO & ANDOUILLE TOAST** \$7
SERVED ON A TOASTED BAGUETTE
- PORK BELLY BURNT ENDS (GF)** \$10
MIXED IN OUR HOUSE BBQ—PICKLED ONIONS

HOPPIN' JOHN SOUP (GF)
BROTH BASED SOUP WITH ANDOUILLE
ROASTED CHICKEN—COLLARD GREENS
ONIONS--CARROTS

FEATURED SOUP

ASK YOUR SERVER FOR DETAILS
CUP \$3 BOWL \$6

MOREHOUSE CHOP \$10 (GF)
MIXED GREENS—BLACK BEAN CORN SALSA
AVOCADO CHUTNEY—BACON
HARD BOILED EGGS—PICO DE GALLO
HONEY CHIPOTLE VINAIGRETTE

STEAK SALAD \$12 (GF)
MIXED GREENS—BLEU CHEESE—RED
ONION--TOMATOES—PICKLED EGG—BACON
MAPLE BALSAMIC

**BLACKENED CHICKEN &
BLUEBERRIES SALAD** \$10 (GF)
MIXED GREENS—BLUEBERRIES
GOAT CHEESE—MAPLE BALSAMIC

BBQ SALAD \$12
MIXED GREENS—BRISKET—PULLED PORK
JACK CHEESE—ONION STRAWS
BLACK BEAN CORN SALSA—HOUSE BBQ
HONEY CHIPOTLE

ADD PROTEIN TO ANY SALAD

CHICKEN	\$4	BRISKET	\$4
STEAK	\$7	PORK	\$4
	SHRIMP		\$7

ENTREES

**BLACKENED SHRIMP
& GRITS** \$15 (GF)
HOUSE BACON—JACK CHEESE
SMOKED CHEDDAR GRITS

**BUTTERMILK FRIED
CHICKEN & WAFFLES** \$13
SERVED WITH RASPBERRY CHIPOTLE
SAUCE

JAMBALAYA \$11
GULF SHRIMP—ANDOUILLE SAUSAGE
CHICKEN—TOMATOES—RICE
CORN MUFFIN

LAKE ERIE PERCH \$13
BAKED WITH SEASONED PANKO
WITH QUINOA & BLACK BEANS

ROUND OF BEERS FOR THE KITCHEN \$10