



# The Smiling Bison

House Made

Down to the

Tuesday thru Saturday  
4 pm - 8:30 pm (Dine-In)  
4 pm - 9pm (To Go / Delivery)

@smilingbison  
@smilingbisonsanford  
www.smilingbison.com  
p. 407.915.6086

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## Dine-In Dinner Menu - 6.23.2020

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### House Smoked Meat & Cheese Board 19

bison ribeye, turkey breast, honey ham, dill havarti, cheddar curds, gouda, strawberry jam, mustard bbq, pickled veggies, cheddar bacon fat biscuit

### Sweet & Spicy Mango Wings 8

smoked chicken wings, mango habanero jam

### Waterkist Farms Fried Green Tomatoes 6

smoked paprika aioli, tarragon aioli

### Smoked Meat Spring Rolls 6

shredded bison ribeye, pulled pork shoulder, cabbage, carrot, collard, spicy carolina bbq sauce

### Bison Nachos 10

ground bison, pulled pork or mushroom, queso blanco, pickled jalapeno, pico de gallo, sour cream, corn chips

### Crispy Pork Belly 11

collard greens, honey ham, honey drizzle, pork cracklins

### House Flatbreads 11

Mango Chicken - smoked chicken breast, mango habanero, jack cheese  
Bison Tostada - queso, ground bison, pickled jalapeno, waterkist greens, pico de gallo, sour cream  
Pineapple & House Honey Ham - pineapple pepper puree, jack cheese, arugula

### Waterkist Farms Heirloom Tomato Salad 11

waterkist farm greens, mozzarella, balsamic, evoo, crostini

### Beet & Blue Salad 11

waterkist farm greens, beets, moody blue cheese, pickled red onion, walnuts, champagne vinaigrette

### Grilled Peach & Goat Cheese 12

waterkist farm greens, pickled red onion, spiced pecans, champagne vinaigrette

### Smoked Bison Steak Salad 18

caramelized onion, cucumber, heirloom cherry tomato, moody blue cheese dressing

### Grilled Chicken Fettucine Alfredo 17

house porcini fettucine, waterkist farms heirloom cherry tomato, crostini  
Vegetarian Option (\$16)

### Fettucine & Meatballs 19

house porcini fettucine, ground bison, waterkist farms heirloom tomato vodka sauce, crostini

### Tikka Masala 17

smoked chicken breast, white rice, house pita bread

### Surf & Turf

smoked red snapper cakes, arugula salad, champagne vinaigrette, sweet corn hushpuppies  
5oz Beef Filet (\$26), 8oz Bison Strip (\$39), 10oz Bison Strip (\$43), 12 oz Bison Strip (\$47)

### House BBQ Plate 22

1/2 rack baby back ribs, pulled pork, grilled toast, berry cabbage slaw, benchmark bbq sauce, carolina bbq sauce, spiced corn on the cob, proper collards

### Burger of the Week: Hawaiian Burger

grilled pineapple, house bacon, cheddar, garlic aioli, house brioche bun  
Black Bean (\$12), 7oz Beef (\$15), or 7.25oz Bison (\$20)

\*Please notify us any food allergies prior to ordering

Be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness