

EVENING FARE

Appetizers

True South Sampler

A Johnny Rebs' classic that combines our favorites: fried green tomatoes, fried okra, frickles. \$13.95

Alligator Bites

Morsels of alligator tenderloin breaded, fried crunchy and dredged in Nashville Hot Sauce. Served over french fries with Creole Soul Remoulade for dipping. \$14.25

Trilogy Sausage Sampler

Whet your appetite with a Louisiana Cajun sausage and Texas Hot Link sausages. Served with Creole mustard & Atlanta BBQ sauce. \$10.95

Onion Rings

Thick, hand-cut onion rings dipped in our special house made batter. Served with Atlanta BBQ Sauce. \$11.95/ Half \$7.95

Add 4 Baby Back
Ribs to Any Entrée
for \$8.95

BBQ Sliders

Two sliders filled with your choice of smoked pulled pork, beef brisket or pulled chicken. Served with one fixin'. \$12.95 Top with slaw, \$.70

Catfish

One fillet of this fish camp favorite seasoned with cornmeal and Southern fried or blackened with seasoning. Includes one Fixin' and bread. \$13.95

Barbecue Chicken

Tender, flavorful smoked quarter bird. Comes with one fixin' and bread. \$12.95

Rib Tips

Succulent pieces of pork ribs tossed in your choice of BBQ sauce. Served over french fries. \$12.95

Smoked Chicken Wings

These wings are slow-smoked and served up your way: Southern Fried, Fiery Hot or Atlanta BBQ with house made Ranch. \$10.25

Frickles

An explosion in your mouth!

Crisp dill chips lightly dusted in our seasoned cornmeal mix and deep fried to perfection. Served with Creole Soul Remoulade or house made Ranch. \$9.95/ Half \$6.95

Fried Okra

A taste of The South. Okra dusted in our seasoned cornmeal deep-fried to perfection. Served with house made Ranch. \$9.95/ Half \$6.95

Boudin Balls

Inspired by boudin sausage and New Orleans. We prepare deep-fried fritters of Cajun-style pork sausage, Cajun rice and pepper jack cheese. Served with Creole Soul Remoulade.

Four \$10.50/ Two \$6.00

Small Plates

Chicken Strips Over Fries

Hand-breaded boneless chicken seasoned with our signature spice blend and fried. Served on crispy french fries. \$12.95 Ask for Creole Soul Remoulade Sauce.

Nashville Hot Chicken

Called "the best hot chicken outside of Nashville", our signature spice brings the 5-star heat to two Southern-fried boneless chicken breasts. Served over french fries, with pickle chips and Creole Soul Remoulade Sauce to cool the fire. \$14.95

Pig N' Fries

Crispy french fries topped with smoked pulled pork, covered in melted cheddar, green onions and drizzled with our Atlanta BBQ sauce. \$10.25.

Fried Green Tomatoes

A true Southern classic. Thick slices of green tomatoes dredged in seasoned cornmeal, deep-fried and served with bacon chunks. With smoky chipotle sauce. \$9.50

Jalapeño Hushpuppies

Pop these Southern-fried cornmeal morsels into your mouth and just try not to smile. Served with smoky chipotle sauce. \$6.95. Add cheese \$1.15



Pig 'n Fries

BBQ Bowl

Create your own layered barbecue bowl and indulge in all your favorites at once! Choose one from each group. \$12.95

- Cajun rice or mashed potatoes
- Slaw or Pinto beans
- Pulled pork or Chicken or Beef
- BBQ sauce or North Carolina dip or Bourbon Glaze or Carolina Gold
- Cornbread or biscuit or hushpuppies

Chicken Fried Steak Bowl

Mashed potatoes, corn, topped with chicken fried steak and gravy \$12.95

Mac Madness BBQ Bowl

Bacon, green onion, griddled mac 'n cheese, pulled pork. \$12.95