

Sandwiches

Served with your choice of Fixin'. Add a second Fixin', \$2.95

Add bacon, \$1.95 • Add slaw, \$.70 • Add cheddar or pepper jack cheese, \$1.15

Johnny Rebs' Special

Your choice of Pulled Pork or Pulled Chicken. Dipped in our North Carolina Sauce and topped with our Southern Slaw. \$14.95.

Smoked Tri-Tip Sandwich

Beef tri-tip topped with lettuce, tomato and onion. Served with our Atlanta BBQ Sauce and mayonnaise on french bread. \$15.95

Southwestern Chicken Sandwich

Grilled, fried or blackened chicken breast topped with avocado, lettuce, tomato, pepper jack cheese and chipotle sauce. \$13.95

Catfish Po'Boy

Fried or blackened catfish topped with Southern slaw, pickles and house made tartar sauce. Served on french bread. \$14.95

Pulled Pork, Chicken or Beef Brisket Sandwich

Pulled pork or pulled chicken with Atlanta BBQ sauce on a brioche bun. \$13.95 Beef Brisket, \$14.95

BBQ Melt

Pulled Pork, Beef Brisket, or Chicken topped with melted cheddar cheese and Atlanta BBQ Sauce on Texas toast. \$14.95

Nashville Hot Chicken Sandwich

Southern fried breast dredged in Nashville "Hot" seasonings, dill pickle chips on a brioche bun topped with Creole Soul Remoulade Slaw to cool the fire. \$13.95

Smoked Turkey Club

Smoked turkey topped with avocado, smoked bacon, lettuce, tomato and mayonnaise on sourdough bread. \$13.95

Lonestar Burger

Half-pound hand formed patty topped with cheddar cheese, bacon, avocado, onion ring, and Atlanta BBQ sauce on a brioche bun. \$15.50

Cheeseburger

Half-pound hand formed patty topped with cheddar cheese, lettuce, tomato, onion on a brioche bun. \$13.95

LUNCH FARE

Southern Favorites

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

Served daily from 11 a.m. – 4 p.m. All lunch specials are served with one Fixin' (unless specified) and your choice of biscuit, cornbread, or hushpuppies. Add second Fixin', \$2.95

Southern Fried Chicken

Grandma Mildred's 100-year-old family recipe. Bone-in chicken dredged in her seasoned flour and fried to a crispy perfection. \$13.95

Bourbon Glazed Salmon

Norwegian salmon seared and glazed with our signature bourbon sauce. Served over garlic wilted spinach with one fixin'. \$16.50

Baby Back Pork Ribs

Succulent and meaty. Four bones, \$15.95 • Six bones, \$22.95 • 12 bones, \$27.95

Tri-Tip

Smoked, thinly sliced, and seasoned. \$16.00

Catfish

One fillet, fried or blackened, \$13.95

Chicken Fried Steak

A delicious country steak is dredged in seasoned flour, fried and smothered in our house made country gravy. \$13.50 Add a steak \$4.95.

Cajun Sausage

Made exclusively for Rebs' from an old family recipe, this sausage combines pork, potato and black peppercorns. \$11.95

Pulled Pork

Smoked pork butt, hand pulled. \$13.50

Beef Brisket

Smoky, marvelous meat. Sliced or chopped. \$14.50

Hot Links

Spicy Texas sausages. \$12.50

Chicken Fried Chicken

Chicken breast dredged in our seasoned flour, Southern fried and smothered in our house made country gravy. \$12.50. Add a breast, \$5.25.

Jambalaya

A Cajun staple, our version starts with a sautéed trinity of vegetables, smoked chicken, Cajun sausage, dirty rice and green onions. Includes bread choice. Doesn't include fixin'. \$15.50. Add Creole Shrimp, \$4.95



Southern Fried Chicken

Lunch BBQ Combos

When you're craving true barbecue but can't decide which of our fresh-from-the-smoker deliciousness to choose from, we've got the solution: combine them! All of our BBQ combos include two Fixin's plus your choice of a buttermilk biscuit, cornbread or hushpuppies.

Choose from our select meats that are smoked over a blend of hardwood or our Southern favorites:

Pulled Pork, Brisket, BBQ Chicken, Tri-Tip, Baby Back Ribs, Turkey, Chicken Fried Steak, Fried Chicken, Chicken Fried Chicken, Boudin Balls, Cajun or Texas Hot Link Sausage, Catfish.

Pork Out

Choose three of our mouth-watering meats from above to create your perfect individual trilogy. \$22.95

Combo BBQ

Choose two favorite meats from the selections above for just the right mix. \$19.95

Carolina Combo

Choose two of these smoked-kissed meats: Pulled Pork, Beef Brisket, BBQ Chicken, or Turkey. \$16.95

Lunch Salads

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

Our Lettuce Greens are locally sourced romaine, baby spinach, iceberg and shredded cabbage. All salads are served with your choice of our house made biscuit, cornbread or hushpuppies and your choice of dressing: House made Vinaigrette, Buttermilk Ranch, BBQ Ranch, Parmesan Caesar, Thousand Island, or Blue Cheese.

Add To Any Salad Southern fried or blackened chicken \$5.25 • Catfish: fried or blackened \$6.25
Sliced smoked tri-tip \$6.25 • Salmon fillet \$6.95

Bourbon Glazed Salmon Salad

A salmon fillet glazed with our special bourbon sauce. Served over mixed greens, topped with dried cranberries, pecans and blue cheese crumbles. \$15.95

Smoked Chicken Salad

Hand pulled chicken on fresh greens generously topped with crisp bacon crumbles, chopped fresh tomatoes, green onions and shredded cheddar cheese. \$12.95

Smoked Turkey Cobb Salad

A combination of smoked turkey, crumbled bacon, fresh tomatoes, diced cucumber, avocado and blue cheese crumbles. \$12.95

Catfish Caesar Salad

A Southern take on a favorite: crisp romaine lettuce and Southern fried or blackened catfish. Topped with house made cornbread croutons, Parmesan cheese and Caesar dressing. \$13.95

Farmer's Market Salad

Just like Grandma Mildred gathered from her garden. Fresh greens topped with sweet corn, avocado, fresh tomatoes, green onion, cucumber chunks, sliced mushrooms and shredded carrots. \$9.95



Catfish Caesar Salad



BBQ Meats

Fixin's

French Fries • Sweet Potato Fries • Mashed Potatoes • Mac n' Cheese • Southern Slaw • Onion Rings • Collard Greens • BBQ Pintos • Cajun Rice • Fried Okra • Seasonal Vegetables • Bitty Salad • Frickles

Food allergies? We'll make every effort to help you make the best choices, yet we cannot always guarantee meeting your needs. We'll prepare your burger as you wish and be advised it is recommended by the USDA to order medium.

Visit us: johnnyrebs.com • Email: questions@johnnyrebs.com • Follow us on Facebook • Instagram • Review us on Google • Yelp