

## The Roadhouse Feast For Two

Enjoy a 3-course Southern Supper for two just like Grandma would serve!

**Starter:** Fried Green Tomatoes, Fried Okra & Sweet Potato Fries. **Main Course:** Smoked Baby Back Ribs, Smoked Tri-tip, Smoked BBQ Chicken, Texas Hot Link and a Cornmeal Dredged Deep-Fried or Blackened Catfish Fillet. **Fixin's Included:** Your choice of two Fixin's plus a biscuit, cornbread and hushpuppies. **Dessert:** Drop Biscuit Peach Cobbler A La Mode to share, or A Blazing Grace Bread Pudding. \$56.50 (No substitutions.)

## BBQ Favorites

When you think of barbecue, these traditional smoked meats are what your mouth waters for. Seasoned with our special signature dry rubs and slow-smoked over hickory, each bite will take you home to the South.

Served with your choice of BBQ sauce. **Atlanta**, our original and most popular • **North Carolina** Vinegar Dip recommended for Pulled Pork, **Carolina Gold**, a tangy sauce with mustard.

Served with a buttermilk biscuit, cornbread or hushpuppies and two Fixin's.

### Baby Back Pork Ribs

Succulent and meaty. Four bones, \$17.50 •

Six bones, \$24.50 • 12 bones, \$30.95

### Tri-Tip

Smoked, thinly sliced and seasoned. \$25.95

### Pulled Pork

Smoked pork butt, hand pulled. \$20.95

### Beef Ribs

Three bones, \$27.95. Five bones, \$32.95

### Beef Brisket

Smokey, marvelous meat. Sliced or chopped.

\$21.95

### Barbecue Chicken

Tender and flavorful. Smoked half bird. \$19.95

### Hot Links

Spicy Texas sausages. \$16.95

### Smoked Turkey

Freshly smoked and sliced. \$17.50

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



*If you are sharing a meal, we'll happily bring an extra plate.*

## Salads

**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 filet \$6.95

### Bourbon Glazed Salmon Salad

A salmon filet glazed with our special bourbon sauce. Served over mixed greens, topped with dried cranberries, pecans and blue cheese crumbles. \$16.95

### Smoked Chicken Salad

Hand pulled chicken on fresh greens generously topped with crisp bacon crumbles, chopped fresh tomatoes, green onions and shredded cheddar cheese. \$15.75

### Smoked Turkey Cobb Salad

A combination of smoked turkey, crumbled bacon, fresh tomatoes, diced cucumber, avocado and blue cheese crumbles. \$14.95

### 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. \$16.95

### 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. \$12.95

## Sippin'

Coffee or Herbal Tea \$3.25 • Swamp Water or Classic Lemonade \$4.10 • Peach or Cherry Lemonade \$4.35 Sweet Tea or Regular Tea \$3.75 • Fountain Soda \$3.75 • Bottle of Root Beer \$4.45 • Milk, Hot Chocolate \$3.35 Cold Apple Cider \$4.25 • Ice Water on request • Craft Beer, Wine, and Cocktail list available on request. Straws on request (join us to consciously reduce plastic consumption for our environment).