

Southern BBQ Menu

Main Dishes

*Blackened Salmon

Pan seared, honey, garlic, butter

Blackened Chicken Breast

Pan seared, pan juices

*Smoked BBQ Chicken

House made sweet, tangy, BBQ sauce,

*Smoked Brisket

Texas style, black pepper rubbed, cooked 14 hours

Smoked Portobello Mushrooms

Texas style, black pepper rubbed

Side Dishes

Seasoned Rice

Green olives, red & green peppers

Smoked Gouda Macaroni and Cheese

smoked gouda & cheddar cheese sauce

Vegetarian BBQ Baked Beans

House made BBQ sauce, brown sugar, spices

Roasted Baby Potatoes

Baby potatoes, fresh herbs, olive oil

Mashed Potatoes w/Gravy

Baby potatoes, fresh herbs, olive oil

Potato Salad

Creamy, tangy dressing

Cole Slaw

Creamy, tangy dressing

Farmhouse Salad

Mixed field greens, grape tomatoes, carrots, cucumbers, vinaigrette

Fresh Kale Salad

Cabbage, almonds, cranberries, vinaigrette

Fresh Spinach Salad

Fresh Spinach, apples, red onions, feta cheese, vinaigrette

Corn Pudding

Roasted poblano peppers, fresh corn, cheddar,

Honey Butter Cornbread

Scratch made, topped with real butter and honey

Drinks

Fresh Squeezed Lemonade

Sweet Tea

Bottled Water

Soft Drinks

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

