

Game-CHANGER

Sip from one flavor to the next. Start with Brewery X Huckleberry Seltzer and finish a little stronger with Bacardí Limón, melon liqueur and fresh sour mix. 13.50



Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65warnings.ca.gov/alcohol.

JOIN US FOR Destination DAYS*

MONDAY

ST. LOUIS RIBS &
SIDEWALK LEMONADE \$24.99

TUESDAY

FEAST FOR TWO ONLY \$49.99
(A \$10 SAVINGS!)

WEDNESDAY

BUY AN ENTREE, GET A HALF RACK OF
ST. LOUIS RIBS À LA CARTE FOR \$5.99.

THURSDAY

TEXAS-STYLE BRISKET & BEIGNETS \$24.99



*Scan for
more info!

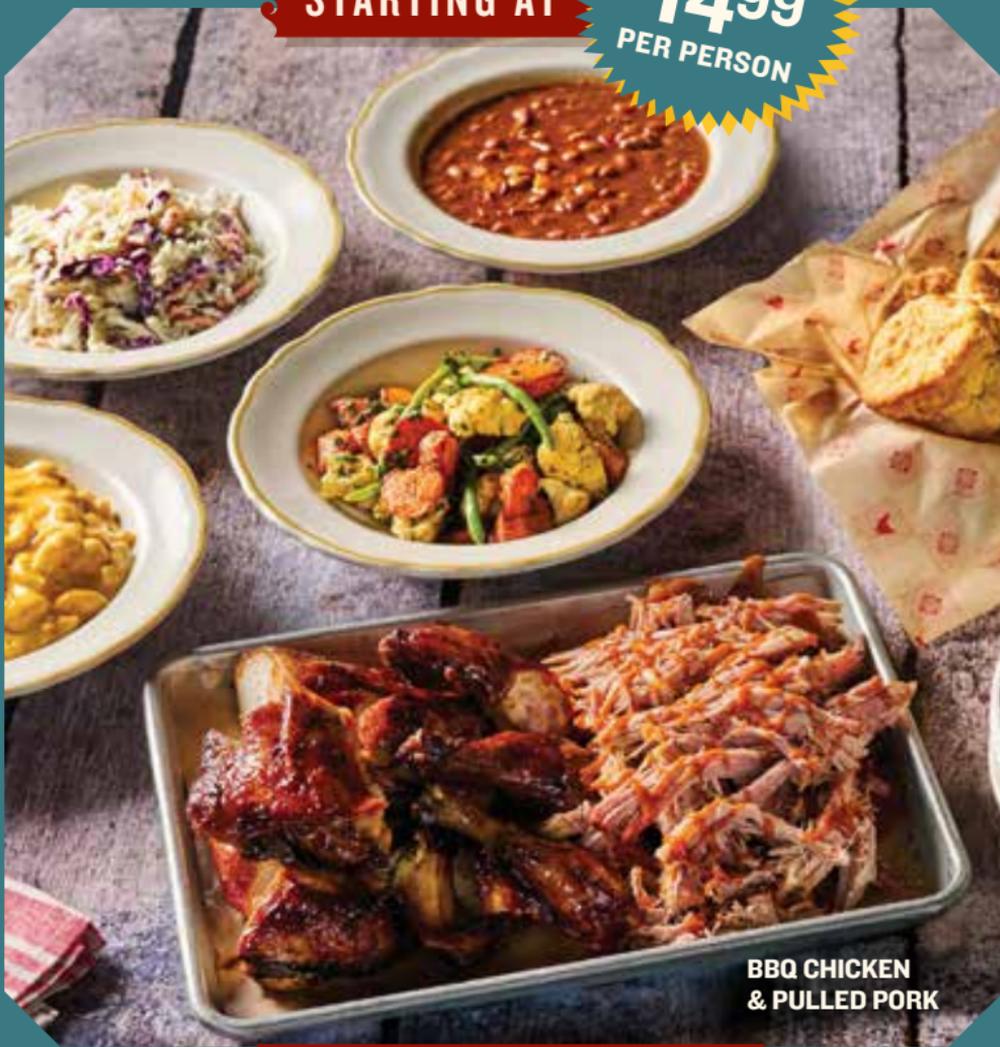
Easy FEAST

A BBQ FAMILY MEAL FOR Four

Served with freshly baked biscuits and apple butter.

STARTING AT

\$14.99
PER PERSON



BBQ CHICKEN & PULLED PORK

FOR A LIMITED TIME

Select from a wide variety of slow-smoked BBQ meats and swoon-worthy sides.† \$59.99

Choose 2 slow-smoked BBQ meats:

- ★ Pulled Pork
- ★ Pork Belly Burnt Ends
- ★ Jalapeño Cheddar Sausage
- ★ Texas Red Hot Sausage
- ★ BBQ Chicken
- ★ St. Louis Ribs (+\$7.50)
- ★ Baby Back Ribs (+\$9.50)
- ★ BBQ Tri Tip (+\$8.50)
- ★ Texas-Style Beef Brisket (+\$8.50)
- ★ Beef Ribs (+12.50)

Choose 4 swoon-worthy sides:

- ★ Garlic Mashed Potatoes
- ★ Sautéed Seasonal Vegetables
- ★ Macaroni & Cheese
- ★ *New!* Cornbread & Apple Butter
- ★ Picnic Potato Salad
- ★ Creamy Coleslaw
- ★ BBQ Beans
- ★ Watermelon Slices (seasonal)
- ★ French Fries

†Upgrade to a Premium Side for 3.99 each.

BUILD-YOUR-OWN *Perfect-Size*

BBQ COMBO

A GREAT BBQ VALUE!

Indulge in your choice of two delicious slow-smoked BBQ meats, two swoon-worthy sides and a freshly baked biscuit & apple butter. 23.99



BBQ MEATS:

- ★ Baby Back Ribs (1/4 Rack), Add 1.50
- ★ St. Louis Ribs (1/4 Rack)
- ★ BBQ Chicken (1/4)
- ★ Pulled Pork
- ★ Pulled Chicken
- ★ Texas-Style Beef Brisket, Add 1.50
- ★ Texas Red Hot Sausage (1)
- ★ Jalapeño Cheddar Sausage (1)
- ★ Pork Belly Burnt Ends
- ★ BBQ Tri Tip, Add 1.50

SWOON-WORTHY SIDES:*

- ★ Picnic Potato Salad
- ★ Garlic Mashed Potatoes
- ★ Macaroni & Cheese
- ★ French Fries
- ★ NEW! Cornbread & Apple Butter
- ★ Creamy Coleslaw
- ★ BBQ Beans
- ★ Watermelon Slices (seasonal)
- ★ Sautéed Seasonal Vegetables

■ UPGRADE TO A PREMIUM SIDE FOR 1.99 EACH
SEE PAGE 8 FOR A LIST OF PREMIUM SIDES.

TWO for You
\$14.99

COURSE 1:

Select a personal-size entree:

- ★ Southern Fried Chicken
- ★ Crispy Lowcountry Shrimp
- ★ N'Awlins Gumbo
- ★ BBQ Chicken Salad
- ★ Not Your Mama's Chicken Caesar Salad

COURSE 2:

Choose a personal-size dessert:

- ★ Old-Fashioned Banana Pudding
- ★ N'Awlins-style Beignets (Classic or Churro-style)
- ★ *New!* Midnight Chocolate Crumble



SOUTHERN FRIED CHICKEN & OLD-FASHIONED BANANA PUDDING

SLOW-SMOKED *Goodness*
FROM



STARTING *Out*



SOUTHERN FAVORITES PLATTER

New! SOUTHERN FAVORITES PLATTER

A crowd-pleaser! Southern Fried Dill Pickles, Lucille's Onion Straws, Smokehouse Cheese Curds, Jalapeño Cheddar Sausage, Spinach & Cheese Dip, crispy tortilla chips with creole mustard sauce and BBQ ranch for dipping. **18.99**

CRACKED OUT DEVILED EGGS

Classic deviled eggs with crispy bacon, topped with chicken cracklings, green onions, red peppers and special seasonings served atop crispy onion straws. **13.25**

New! SMOKEHOUSE CHEESE CURDS

Breaded, bite-sized and lightly fried cheese curds, dusted with Lucille's own BBQ spice and served with BBQ ranch dressing. **13.99**

LUCILLE'S ONION STRAWS

A mountain of irresistible buttermilk-battered fresh onions, seasoned and deep-fried. Served with our own BBQ ranch dipping sauce. Half **7.25** | Full **10.99**

SOUTHERN FRIED DILL PICKLES

Served with creole mustard dipping sauce and ranch dressing. Half **5.75** | Full **8.25**

SMOKED BBQ NACHOS *Lucille's Favorite*

Corn tortilla chips layered with melted cheese, black beans, smoked jalapeños, cilantro, green onions, pico de gallo, guacamole and sour cream. Your choice of pulled chicken, smoked brisket or pulled pork. **16.25**



CRACKED OUT DEVILED EGGS



SMOKED BBQ NACHOS



DRIPPIN' CHICKEN NUGGETS

New! DRIPPIN' CHICKEN NUGGETS

A half pound of all-white-meat chicken, battered and fried. Tossed in your choice of:

- Buttered Hot Honey • Nashville Hot • Original BBQ
- Memphis • Buffalo • Garlic Parmesan

Served with a duo of delicious housemade ranch sauces: classic and BBQ. **13.99**

PORK BELLY BURNT ENDS

Slow-smoked, tender pork belly atop country white bread, with sweet pickles. **14.99**

New! SMOKED BRISKET QUESO DIP

Creamy queso dip generously topped with Texas-style beef brisket, pico de gallo and green onions. Served with crispy tortilla chips. **13.99**

SPINACH & CHEESE DIP

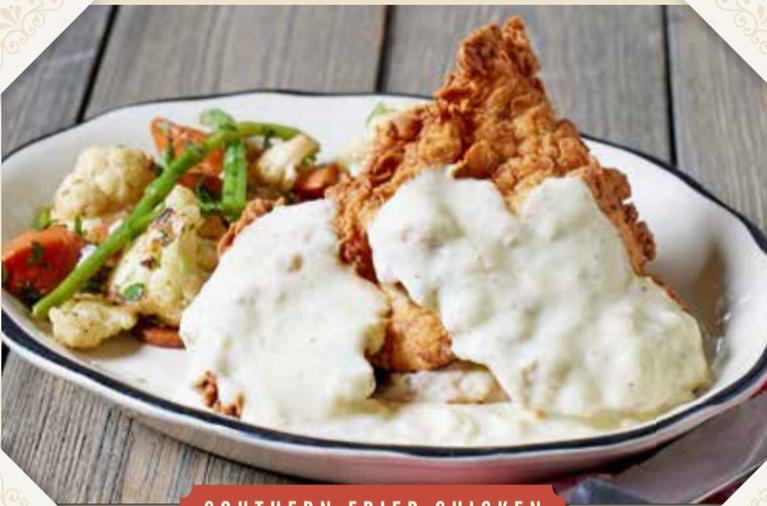
Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips. **11.99**

SOUTHERN Specialties

SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD, ADD 5.25 • CAESAR SALAD, ADD 5.25 • WEDGE SALAD, ADD 6.99



SOUTHERN FRIED CHICKEN

← Southern FRIED CHICKEN

Tender, boneless chicken breasts dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and sautéed seasonal vegetables. **22.50**



Hot Honey GLAZED SALMON

Salmon fillet grilled to perfection and glazed with housemade hot honey. Served atop a bed of chimichurri rice with sautéed seasonal vegetables on the side. **27.99**



HOT HONEY GLAZED SALMON

GRILLED SALMON

A fresh salmon fillet seasoned and grilled to perfection. Served with our creole mustard cream sauce and your choice of two swoon-worthy sides. **26.99**

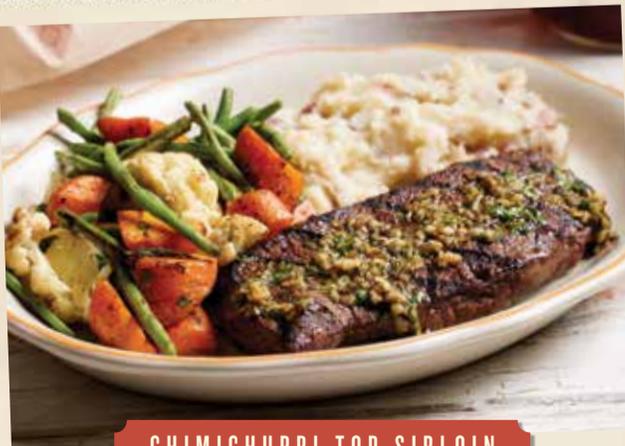
Crispy LOWCOUNTRY SHRIMP PLATTER

Lightly battered fried shrimp, french fries, creamy coleslaw, remoulade and fresh lemon. **17.99**



CRISPY LOWCOUNTRY SHRIMP PLATTER

★ See Page 8 for a list of our swoon-worthy and premium sides. ★



CHIMICHURRI TOP SIRLOIN

CHIMICHURRI TOP SIRLOIN*

Tender sirloin steak chargrilled to order and topped with housemade Hatch chimichurri sauce. Served with garlic mashed potatoes and sautéed seasonal vegetables. **26.99**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE SECRET OF LUCILLE'S SMOKEHOUSE BAR-B-QUE?

Low and slow.

WE TAKE IT →
NICE + SLOW

OUR SEASONED PITMASTERS SMOKE OUR HAND-RUBBED, MARINATED MEATS LOW AND SLOW OVER HICKORY WOOD ON SITE.
Every Location. Every Day.

TAKIN' OUR OWN
Sweet TIME

	Hours
CHICKEN	2-4
BEEF RIBS	4-6
BABY BACK RIBS	2-4
ST. LOUIS RIBS	2-4
TRI TIP	6-8
PULLED PORK	10-14
BRISKET	18-24

SMOKE & STACK *Lightnin'* Smoker



YOU CAN EVEN WATCH OUR MEATS BEING COOKED OVER HICKORY WOOD RIGHT IN FRONT OF YOU IN OUR DINING ROOM SMOKER, WHICH WE LIKE TO CALL "*Smokestack Lightnin'.*" SHE'S OUR PRIDE AND JOY.



GOOD THINGS
COME TO THOSE WHO WAIT

SWOON-WORTHY Sides

Complimentary WITH YOUR Entree

PICNIC POTATO SALAD
GARLIC MASHED POTATOES
MACARONI & CHEESE
SAUTÉED SEASONAL VEGETABLES
New! CORNBREAD & APPLE BUTTER

CREAMY COLESLAW
BBQ BEANS
WATERMELON SLICES (seasonal)
FRENCH FRIES

Individual Premium Sides

Upgrade to an individual premium side for 1.99 or add a premium side for 6.99.

New! **GARLIC PARMESAN SOUTHERN FRIED OKRA**

Breaded, lightly fried and tossed with a savory blend of garlic and Parmesan cheese.

LOADED MASHED POTATOES

Lucille's own garlic mashed potatoes topped with butter, sour cream, cheddar cheese, chopped bacon and green onions.

New! **BACON QUESO FRIES**

Crispy fries smothered in creamy queso, topped with hickory-smoked bacon and finished with a sprinkle of green onions.

New! **BBQ BRISKET MAC**

Rich and delicious macaroni & cheese topped with Texas-style beef brisket and onion straws.

ROASTED STREET CORN

Tender roasted corn on the cob brushed with cilantro lime butter and rolled in cotija cheese and topped with cilantro. (seasonal)



BBQ BRISKET MAC



ROASTED STREET CORN





SLOW-SMOKED B*B*Q

SERVED WITH YOUR CHOICE OF TWO SWOON-WORTHY SIDES[†] AND FRESHLY BAKED BISCUITS & APPLE BUTTER

★ ★ ★ ★ ★ ★ ADD TO YOUR MEAL: ★ ★ ★ ★ ★ ★

HOUSE SALAD, ADD 5.25 • CAESAR SALAD, ADD 5.25 • WEDGE SALAD, ADD 6.99

B*B*Q RIBS

ST. LOUIS RIBS *Pitmaster's Pride*

Packed with flavor, these tender, meaty, fall-off-the-bone pork ribs are seasoned with Lucille's special rub, slowly smoked, then grilled and basted with our housemade BBQ sauce. Third Rack **23.99** | Half Rack **30.99** | Full Rack **37.99**

BABY BACK RIBS

Tender pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce. Third Rack **23.99** | Half Rack **30.99** | Full Rack **37.99**

BBQ BEEF RIBS

A half rack of tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce. **34.99**



ST. LOUIS RIBS

✂️ BBQ TRI TIP[‡]

Certified Angus Beef[®] tri tip, smoked all day until it melts in your mouth. Hand-carved to order and served with our savory mop sauce.

6 oz. **25.99** 9 oz. **30.99**

SMOKED PULLED PORK[‡]

A half pound of our special pork roast, slow-smoked until it's fork-tender, hand-shredded and tossed in our special sauce and drizzled with Memphis BBQ sauce. **21.99**

✂️ *We hand-carve our meats to order because we believe a little extra care makes for the most tender, succulent cuts of meat.*

Smoked HALF BBQ CHICKEN

Dry-rubbed with our special blend, slow-smoked to perfection and finished on the grill. Finished with our original BBQ sauce. **24.99**

The hickory wood smoking process adds a slightly pink color to our chicken.

✂️ TEXAS-STYLE BEEF BRISKET[‡]

Beef brisket, slow-smoked and hand-carved to order.

We smoke our brisket for up to 24 hours. Sometimes we sell out!

6 oz. **25.99** 9 oz. **30.99**

[†]Upgrade to a premium side, add 1.99 each.

Pick 2
COMBO **34.99**
ADD A 3RD MEAT FOR ONLY \$10^S

SERVED WITH YOUR CHOICE OF TWO SWOON-WORTHY SIDES[†] AND FRESHLY BAKED BISCUITS & APPLE BUTTER

Select two meat options below:

ST. LOUIS RIBS (1/3 RACK)

BABY BACK RIBS (1/3 RACK)

TEXAS-STYLE BRISKET, ADD 3.00

BBQ CHICKEN (1/2)

PULLED PORK

PULLED CHICKEN

TEXAS RED HOT SAUSAGE (2)

JALAPEÑO CHEDDAR SAUSAGE (2)

PORK BELLY BURNT ENDS

BBQ TRI TIP, ADD 3.00

BEEF RIBS (3 BONES), ADD 8.00



PICK 2 COMBO

^SIf adding Beef Ribs as 3rd meat, add 18.00.

If adding BBQ Tri Tip or Texas-Style Brisket as 3rd meat, add 13.00.

[‡]Approximate cooked weight

BBQ Feasts



SERVED FAMILY-STYLE

Includes freshly baked biscuits & apple butter.

LUCILLE'S TOUR OF BBQ

Suggested for parties of 4.

Indulge in St. Louis ribs, pulled pork, Texas-style beef brisket, pork belly burnt ends, Texas red hot sausage, jalapeño cheddar sausage, BBQ chicken, Texas toast, sweet pickles and pickled red onions. Served with a variety of Lucille's own BBQ sauces and two large swoon-worthy sides.† **119.99**

†Upgrade to a premium side for 3.99 each.



SUPER FEAST

Suggested for parties of 15 or more.

Three racks of St. Louis ribs + four half BBQ chickens + your choice of two double portions of: sausages | pulled pork | sliced brisket (+10.00) | tri tip (+10.00) + a large tossed green salad + your choice of three super-sized, swoon-worthy sides.† **325.99**

†Upgrade to a premium side for 15.99 each.



FAMILY SUPPER

Suggested for parties of 6 or more.

Two racks of St. Louis ribs + two half BBQ chickens + your choice of sausages | pulled pork | sliced brisket (+5.00) | tri tip (+5.00) + your choice of three family-sized swoon-worthy sides.† **139.99**

Add-on Family Salad **9.99**

†Upgrade to a premium side for 7.99 each.

SWOON-WORTHY Sides

Complimentary WITH YOUR Entree

PICNIC POTATO SALAD
GARLIC MASHED POTATOES
MACARONI & CHEESE
SAUTÉED SEASONAL VEGETABLES
New! CORNBREAD & APPLE BUTTER

CREAMY COLESLAW
BBQ BEANS
WATERMELON SLICES
(seasonal)
FRENCH FRIES

Individual Premium Sides

Upgrade to an individual premium side for 1.99 or add a premium side for 6.99.

LOADED MASHED POTATOES

Lucille's own garlic mashed potatoes topped with butter, sour cream, cheddar cheese, chopped bacon and green onions.

New! BBQ BRISKET MAC

Rich and delicious macaroni & cheese topped with Texas-style beef brisket and onion straws.

ROASTED STREET CORN

Tender roasted corn on the cob brushed with cilantro lime butter

New! GARLIC PARMESAN SOUTHERN FRIED OKRA

Cornmeal-breaded, lightly fried and tossed with a savory blend of garlic and Parmesan cheese.

New! BACON QUESO FRIES

Crispy fries smothered in creamy queso, topped with hickory-smoked bacon and finished with a sprinkle of green onions.



GARLIC PARMESAN SOUTHERN FRIED OKRA



BACON QUESO FRIES



for the **GROU**P



👉 3-COURSE *Feast* FOR TWO

Includes your choice of two swoon-worthy sides¹ and freshly baked biscuits & apple butter. **59.99**



1 CHOOSE ONE **APPETIZER**:

Select a small plate appetizer to share:

- LUCILLE'S ONION STRAWS
- SOUTHERN FRIED DILL PICKLES
- CRACKED OUT DEVILED EGGS

Or choose two of our side salads:
HOUSE or CAESAR



2 CHOOSE **THREE MEATS**:

Choose three delicious slow-smoked BBQ meats to share!

- ST. LOUIS RIBS (1/3 RACK)
- BABY BACK RIBS (1/3 RACK)
- TEXAS-STYLE BEEF BRISKET, ADD 3.00
- BBQ CHICKEN (1/2)
- PULLED PORK
- PORK BELLY BURNT ENDS
- PULLED CHICKEN
- TEXAS RED HOT SAUSAGE (2)
- JALAPEÑO CHEDDAR SAUSAGE (2)
- BBQ TRI TIP, ADD 3.00
- BEEF RIBS (3 BONES), ADD 8.00



3 CHOOSE ONE **DESSERT**:

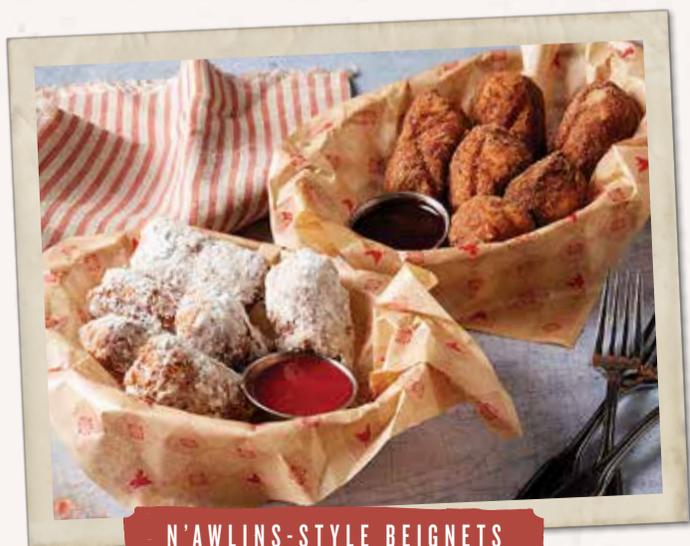
Your choice of one of our delicious desserts to share:

- DEEP-DISH SEASONAL COBBLER
- SNICKERS® ICE CREAM PIE
- New!* MIDNIGHT CHOCOLATE CRUMBLE
- OLD-FASHIONED BANANA PUDDING



[†]Upgrade to a premium side, add 1.99 each.

WELL ISN'T THAT DANDY ★ Time For **DESSERT**★



N'AWLINS-STYLE BEIGNETS

New! **MIDNIGHT CHOCOLATE CRUMBLE**

Warm, rich chocolatey goodness—somewhere between a brownie and a cake—finished with a buttery crumble and topped with vanilla bean ice cream and a drizzle of chocolate. **8.99**

N'AWLINS-STYLE BEIGNETS (BEN-YAIS!)

Flaky, deep-fried pastries served with sauce for dipping. Great for sharing! **10.99**

Classic: Dusted with powdered sugar and served with strawberry sauce.

Churro-style: Dusted with cinnamon sugar and served with chocolate sauce.

SNICKERS® ICE CREAM PIE

Chopped Snickers® bars mixed with vanilla bean ice cream in a crisp chocolate cookie crust. Served with caramel and chocolate sauce, then topped with peanuts. **9.99**

DEEP-DISH SEASONAL COBBLER

Seasonal fruit topped with a sweet caramelized cake topping, vanilla bean ice cream and a drizzle of caramel. **9.99**

OLD-FASHIONED BANANA PUDDING

Fresh bananas atop this creamy banana pudding layered with ribbons of Nilla Wafer® crumble and topped with fresh whipped cream. **8.99**

LUCILLE'S Back Porch BOWLS

FILLED TO THE BRIM WITH CREATIVE, YET FAMILIAR COMBINATIONS OF FRESH INGREDIENTS THAT ARE SIMPLY BURSTING WITH FLAVOR.



BRISKET FAJITA

Smoked Texas-style brisket set atop chimichurri rice, with marinated black beans, sautéed peppers and onions, cotija cheese, sour cream, pico de gallo, housemade guacamole, smoked jalapeño and cilantro. **18.99**

*Substitute avocado for brisket for no charge.
Double portion of brisket, add 6.99.*



New! N'AWLINS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with chimichurri rice. **18.99**



New! JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a piquante tomato sauce and served over chimichurri rice. Spicy! **19.99**



New! SOUTHWEST CHICKEN

Tender, marinated all-white-meat grilled chicken, chimichurri rice, black beans, roasted corn, cotija cheese, salsa fresca, housemade guacamole and a drizzle of ancho sour cream, topped with crispy tortilla strips and green onions. **16.99**

*Substitute avocado for chicken for no charge.
Double portion of chicken, add 5.99.*



Greens FROM THE GARDEN

TRI TIP WEDGE SALAD

Our take on a classic wedge salad with red onion, tomato, chopped bacon, crumbled blue cheese, green onion and hot honey drizzled with housemade ranch and topped with smoked Certified Angus Beef®.

Half **13.99** | Full **20.99**

NOT YOUR MAMA'S CHICKEN CAESAR SALAD

Tender chicken breast, buttermilk-fried and tossed in Parmesan-garlic butter, placed atop romaine and diced tomato, topped with cheesy garlic breadcrumbs and served with Caesar dressing.

Half **11.99** | Full **17.99**

BBQ CHICKEN SALAD

Grilled chicken breast in original BBQ sauce; tossed with crisp lettuce, BBQ ranch, tomatoes, sweet corn, cucumbers, black beans and cheddar cheese; and topped with crispy onion straws.

Half **11.99** | Full **17.99**



TRI TIP WEDGE SALAD

SOUTHWEST BRISKET CHOPPED SALAD

Tender Texas-style beef brisket atop chopped lettuces, smoked jalapeños, jack cheese, pickled onions, roasted corn, pico de gallo and marinated black beans tossed with avocado ranch, then topped with tortilla chip bits and housemade guacamole.

Half **13.75** | Full **20.99**

Smokin' Good

SANDWICHES

We grill our sandwich breads and burger buns with housemade beef tallow.

SERVED WITH PICNIC POTATO SALAD, CREAMY COLESLAW OR FRENCH FRIES.

UPGRADE TO BACON QUESO FRIES, ADD 1.99.

Slow-Smoked **B*B*Q**

STEAKHOUSE TRI TIP DIP

Thin-sliced, slow-smoked Certified Angus Beef® tri tip, jack cheese, crispy onion straws and creamy horseradish sauce atop a grilled brioche bun and served with mop sauce. **21.50**

Try it Classic-style! Certified Angus Beef® tri tip, hand-carved to order, piled high on a soft brioche bun. **19.99**

LUCILLE'S ORIGINAL PULLED PORK

Our special pork roast, slow-smoked until it's fork-tender, hand-shredded and tossed in our special sauce on a brioche bun. **15.99**

Try it Memphis-style with mustard slaw and Creole mustard sauce. **16.99**

TEXAS-STYLE BRISKET

Slow-smoked brisket thinly sliced and piled high on a grilled brioche bun. **18.99**



STEAKHOUSE TRI TIP DIP

BRISKET SMOKEY JOE

Tender, slow-smoked brisket chopped and tossed with housemade sloppy joe sauce, then dressed up with cheddar cheese and crispy onion straws and drizzled with BBQ ranch, on a grilled brioche bun. **19.50**



NASHVILLE HOT CHICKEN

BUTTERMILK *Fried*

NASHVILLE HOT CHICKEN

Extra-spicy, Nashville-style, crispy-fried chicken breast topped with sweet pickles and creamy coleslaw, then drizzled with comeback sauce and served on a soft brioche bun. **16.75**

SOUTHERN FRIED CHICKEN

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. **15.99**



We hand-carve our meats to order because we believe a little extra care makes for the most tender, succulent cuts of meat.



Flame-Grilled **BURGERS**

Our delicious Certified Angus Beef® patties are served on grilled brioche buns.

Add housemade guacamole **1.99**

SMOKEHOUSE BBQ BACON*

Basted with our original BBQ sauce and topped with applewood bacon, melted cheddar cheese and onion straws with BBQ ranch dressing. **19.99**

LUCILLE'S ALL-AMERICAN*

This classic burger is topped with melted American cheese, tomato, pickles, lettuce, sweet red onions and Thousand Island dressing. **17.99**

Substitute a Gardenburger® patty on any sandwich or burger for no charge.



SMOKEHOUSE BBQ BACON BURGER

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH MENU

AVAILABLE 11 A.M. - 4 P.M., SEVEN DAYS A WEEK

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD, ADD 5.25 • CAESAR SALAD, ADD 5.25 • WEDGE SALAD, ADD 6.99

Build YOUR Own BBQ COMBO

Two Meat 18.50

Three Meat 23.50

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY SIDE† AND A FRESHLY BAKED BISCUIT & APPLE BUTTER

ST. LOUIS RIBS (1/4 RACK)
TEXAS-STYLE BRISKET, ADD 1.50
PULLED PORK
PULLED CHICKEN
BBQ TRI TIP, ADD 1.50

BBQ CHICKEN (1/4)
TEXAS RED HOT SAUSAGE (1)
JALAPEÑO CHEDDAR SAUSAGE (1)

†Upgrade to a premium side, add 1.99 each.



BUILD YOUR OWN THREE MEAT BBQ COMBO



★★★★★ Swoon-Worthy SIDES ★★★★★

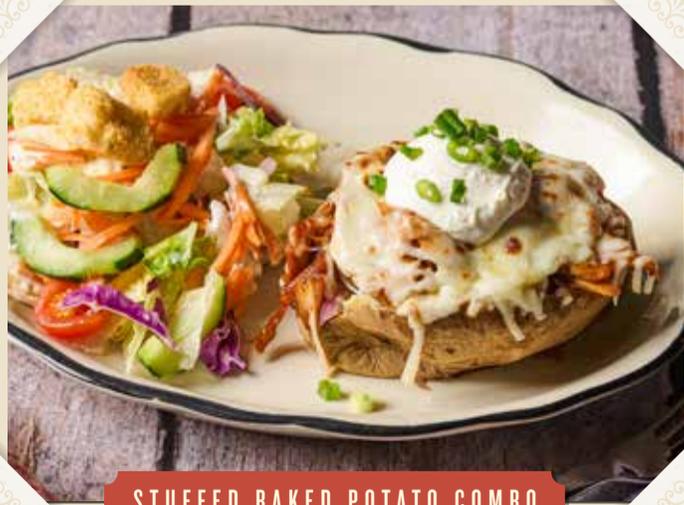
PICNIC POTATO SALAD
GARLIC MASHED POTATOES
MACARONI & CHEESE

SAUTÉED SEASONAL VEGETABLES
CREAMY COLESLAW
New! CORNBREAD & APPLE BUTTER

BBQ BEANS
WATERMELON SLICES
(seasonal)
FRENCH FRIES

★★★★★ SEE PAGE 8 FOR A LIST OF PREMIUM SIDES ★★★★★

Southern CLASSICS



STUFFED BAKED POTATO COMBO

New! STUFFED BAKED POTATO COMBO

A baked potato piled high with your choice of pulled pork or pulled chicken, melted jack cheese, sweet red onions, sour cream, scallions and BBQ ranch. Served with a house salad and your choice of dressing.

When we're out, we're out! **13.99**

CRISPY LOWCOUNTRY SHRIMP

Lightly battered fried shrimp, french fries, creamy coleslaw, remoulade and fresh lemon. **13.50**

N'AWLINS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with chimichurri rice. **8.25**

SOUTHERN FRIED CHICKEN

Tender, boneless chicken breast dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and sautéed seasonal vegetables. **12.99**