

# 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 1.75

PULLED PORK

*New!* SOUTHERN FRIED CHICKEN BREAST (1) AND GRAVY

BBQ TRI TIP, ADD 1.75

BBQ CHICKEN (1/4)

TEXAS RED HOT SAUSAGE (1)

JALAPEÑO CHEDDAR SAUSAGE (1)



BUILD YOUR OWN  
THREE MEAT BBQ COMBO

†Upgrade to a premium side, add 1.99 each.

## ★★★★★ Swoon-Worthy SIDES ★★★★★

PICNIC POTATO SALAD

GARLIC MASHED POTATOES

MACARONI & CHEESE

SAUTÉED SEASONAL VEGETABLES

CREAMY COLESLAW

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**

### *New!* CHEESE-CRUSTED BRISKET TACOS

Two crispy jack cheese-crust corn tortillas filled with slow-smoked brisket, cotija cheese, smoked jalapeños and fresh cilantro. Served with corn tortilla chips and pico de gallo. **13.99**