

FIRE STARTERS

APPETIZER COMBO PLATTER	\$29.99
A Massive Platter Consisting of BBQ Nachos, Spicy Crawfish and Cheddar Hush Puppies, Fried Pickles, Philly Cheese Steak Egg Roll, and Pulled Pork Sliders.... <i>Great for the Table</i>	
SO-HO SLIDERS	\$7.95
Your Choice of Pulled Pork or Pulled Chicken Topped with a Drizzle of BBQ Sauce and Creamy Coleslaw	
SPINACH AND ARTICHOKE DIP	\$10.95
Served with Crispy Tortilla Chips	
CATFISH LOLLIPOPS WITH BOURBON- JALAPENO DIPPING SAUCE	\$7.95
PAN FRIED GREEN TOMATOES WITH LEMON-SRIRACHA MAYONNAISE	\$7.95
BUFFALO FRIED SHRIMP	\$11.95
Spicy and Crispy Fried Shrimp Served with Blue Cheese Dressing and Celery	
GRILLED BBQ QUESADILLA	\$9.95
PULLED PORK OR PULLED CHICKEN WITH CHEDDAR CHEESE, WHITE ONIONS SOUR CREAM AND GUACAMOLE...OR WITH SHRIMP FOR \$3 MORE	
BBQ NACHOS	\$9.95
A Mountain Of Fresh Tortilla Chips, Topped With Our BBQ Beans, Smothered with our Blend of Cheeses, Guacamole, Pico De Gallo, Sour Cream, and BBQ Sauce (add Pulled Pork, Pulled Chicken, or Chili for \$4.95)	
COCONUT SHRIMP WITH DARK RUM-PINEAPPLE GLAZE	\$9.95
SOUTHERN FRIED CHICKEN LIVERS	\$7.95
Texas Toast & Red Pepper Jelly	
SMOKIN' HOT WINGS	\$9.95
Jumbo Wings Tossed With Our Spicy Wing Sauce Blue Cheese Dressing and Celery	
DEEP FRIED PICKLE CHIPS	\$6.95
Golden Fried, and Piled High with BBQ Ranch Dipping Sauce	
CHAMPIONSHIP CHILI	\$7.95
Ground Beef and Slow Smoked Beef Brisket with Red Beans, Peppers, Onion, and Chilis With Diced Red Onions, Shredded Cheddar, and Sour Cream	
CRAWFISH AND CHEDDAR HUSH PUPPIES	\$8.95
With Jalapenos and Sweet Corn, Served with BBQ Ranch Dressing	
LOCUST GROVE TENNESSEE CHEESE PLATE	\$11.95
"La Mancha & Cumberland Cheeses" from a small organic farm nestled in the rolling hills of East Tennessee. With Fresh Fruit, Homemade Pralines and 8 Grain Toast	

SPECIALTY PLATTERS FROM OUR SMOKER

Our BBQ Meats are Slow Smoked Using our Blend of Hickory and Cherry Woods

Platters are Served with a choice of two sides

OUR FAMOUS MEMPHIS-STYLE SPARERIBS SERVED WET OR DRY \$24.95

Rubbed with our own Blend of Spices, then Slow Cooked in our Smoker

BABY BACK RIBS Half Rack...\$19.95/ Full Rack...\$27.95

Slow Smoked and Brushed with our BBQ Sauce...Finished on our Charcoal Grill

BEALE STREET BBQ CHICKEN \$16.95

A Half Dry-Rubbed Smoked Chicken Brushed With Our BBQ Sauce, Finished on the Charcoal Grill
(all white meat add \$3.00)

PULLED PORK PLATTER \$16.95

A Dinner-Sized Portion of our Delicious Pulled Pork Lightly Tossed with BBQ Sauce

PULLED CHICKEN PLATTER \$15.95

The Boneless Version of our Beale Street BBQ Chicken, Pulled and Coated with our BBQ Sauce

SLICED BRISKET PLATTER \$17.95

A Generous Portion of our Hand Sliced, Slow- Smoked Beef Brisket

COMBO PLATTERS

WET RIB AND DRY RIB SAMPLER \$27.95

A Generous Portion of our Memphis-Style Dry Rubbed Ribs and our Baby Back Ribs

THE CLASSIC BBQ COMBO \$24.95

A Half Rack of our Baby Back Ribs Complimented by One Quarter of our Beale Street BBQ Chicken
(choice of white or dark meat)

THE KING'S COMBO \$29.95

A Huge Platter of our Memphis-Style Dry Rubbed Spare Ribs, Hand-Sliced Brisket
and our Famous Fried Chicken (choice of white or dark meat)

OVER THE TOP COMBO PLATTER \$49.95

You'd Better be Hungry to Tackle this Mountain of Wet and Dry Memphis-Style Spareribs,
Tender Baby Back Ribs, and ½ a Beale Street BBQ Chicken.....

Topped off with Four Sides and Cornbread

(Finish the entire platter by yourself, and get your picture on our wall of fame)

SIDES

Savory Cornbread Stuffing

Mashed Potatoes with Gravy

Creamed Spinach *(add \$2)*

Classic Macaroni and Cheese *(add \$2)*

Haystack Onion Strings

Cornbread with Honey Butter *(add \$2)*

Warm Black Eyed Pea Salad

Sweet Potato Fries *(add \$2)*

Tater Tots

Crispy French Fries

BBQ Baked Beans

Coleslaw

Collard Greens with Ham Hocks

MORE SPECIALTIES

HOME STYLE SOUTHERN FRIED CHICKEN PLATTER \$16.95

Buttermilk Marinated Chicken is Deep Fried until Golden Brown
Mashed Potatoes with Gravy and Coleslaw (all white meat add \$3.00)

CHICKEN AND WAFFLES \$14.95

One Breast, or a Drumstick and Thigh atop a Belgian Waffle with Maple Syrup, and Butter

FRIED SHRIMP PLATTER \$19.95

Heaping Pile of Fried Shrimp with Crispy Fries and Coleslaw

GRILLED BONE-IN NEW YORK STRIP STEAK \$29.95

16oz Brandt All Natural Bone-In New York Strip Steak, served with French fries

GRILLED SALMON FILET \$17.95

Served with Warm Black Eyed Pea Salad

GRILLED 40OZ PORTERHOUSE STEAK FOR TWO \$64.95

All Natural Brandt Corn Fed Beef

SURF AND TURF \$34.95

16oz Brandt All Natural Bone-In New York Strip Steak and a Pile of Crispy Fried Shrimp, served with French fries

PAN SEARED JUMBO GULF SHRIMP \$25.95

Served with Diced Tomatoes, Tasso Ham, Andouille Sausage & Rosemary Grits

GRILLED DOUBLE-CUT PORK CHOP \$22.95

Served with collard greens, Savory cornbread pudding & Bourbon sauce

CLASSIC MAC & CHEESE \$14.95

Four Cheeses and Macaroni (add apple smoked bacon for \$2 additional)

DINNER SALADS

CLASSIC CAESAR SALAD \$9.95

With Grilled Shrimp, Grilled Chicken Breast, or Grilled Salmon

\$14.95

BBQ SHRIMP SALAD \$15.95

Grilled Shrimp, Chopped Romaine Lettuce, Diced Haas Avocado
Grape Tomatoes, Fried Tortilla Strips, Chili-Lime Vinaigrette, and a BBQ Drizzle

SOUTHERN FRIED CHICKEN SALAD \$13.95

Crispy Fried Chicken Tenders on a Bed of Mixed Greens, with Avocado
Crispy Onion Strings, Roasted Corn, Grape Tomatoes, and Ranch Dressing

BBQ CHICKEN CHOPPED SALAD \$13.95

Chopped Mixed Lettuce with Diced BBQ Chicken Breast, Diced Tomatoes, Corn Salsa
Crispy Tortillas, and Ranch Dressing

WATERCRESS & PRALINE SALAD \$13.95

Locust Grove Farms "La Mancha Cheese" with Red Wine Dijon Vinaigrette

SANDWICHES

All Sandwiches Served on a Fresh Bun with Crispy French Fries and Coleslaw

PULLED PORK SANDWICH Slow Smoked Memphis-Style Pork Shoulder, Hand Pulled and Piled High	\$11.95
FRIED SHRIMP PO' BOY Crispy Fried Shrimp Loaded into a Freshly Baked Hero with Tomato, Shredded Lettuce and Remoulade	\$12.95
BONELESS CHICKEN BREAST SANDWICH BBQ Rubbed and Grilled, Topped with Cheddar Cheese and Homemade Guacamole	\$11.95
PULLED CHICKEN SANDWICH Hand Pulled Beale Street BBQ Chicken, Lightly Tossed with our BBQ Sauce	\$11.95
SLICED SMOKED BRISKET SANDWICH Sliced Smoked Brisket, Crispy Onions, and Jalapenos Piled on a Freshly Baked Hero Dipped (<i>or not</i>) in a Savory Beef Stock and then Smothered in our Own Cheese Sauce	\$12.95
GRILLED PORTOBELLO SANDWICH Giant Herb-Marinated Mushroom Cap Topped with Homemade Guacamole	\$11.95
SOUTHERN HOSPITALITY BURGER A Half Pound Angus Beef Burger Add Cheddar Cheese, Thick Cut Maple Cured Bacon, or Chili \$2 each fully loaded	\$10.95 \$15.95
THE KING BURGER A Half Pound Angus Beef Burger with Pimiento cheese, shredded lettuce, pickle chips & mayonnaise	\$13.95

HAVING TROUBLE DECIDING???

\$5.95 EACH

2 DRY RUBBED MEMPHIS-STYLE SPARE RIBS

SMALL SCOOP OF OUR PULLED PORK

SMALL SCOOP OF OUR PULLED CHICKEN

4 PIECES OF FRIED SHRIMP

SMALL GREEN SALAD WITH CHOICE OF DRESSING

KID'S MENU

All Served with Crispy French Fries

\$7.95

MACARONI AND CHEESE

CHICKEN FINGERS

KID'S BURGER (4oz)

FRIED SHRIMP PLATTER

BBQ CHICKEN PLATE

BBQ RIB PLATE



NON-ALCOHOLIC BEVERAGES

FOUNTAIN SODAS	\$3.00
POLAND SPRINGS BOTTLED WATER	\$3.00
SOUTHERN-STYLE SWEET TEA	\$3.00
ABITA ROOT BEER	\$3.95
SPRECHER FIRE BREWED CREAM SODA	\$3.95
REGATTA GINGER BEER	\$3.95



WE ONLY USE THE FINEST QUALITY MEATS AND POULTRY. WE THEN CAREFULLY SEASON THEM TO PERFECTION WITH OUR OWN CUSTOM BLENDED MEMPHIS-STYLE SPICES AND OF COURSE **SOUTHERN HOSPITALITY'S** SECRET RECIPE **BBQ SAUCE**. WE TAKE GREAT CARE IN PREPARING OUR FOODS FROM SCRATCH DAILY. IN ORDER TO SERVE THE FINEST **BBQ** WE SMOKE ONLY ENOUGH MEAT AND POULTRY FOR ONE DAY. SOMETIMES WE MAY RUN OUT OF A FEW ITEMS, BUT NOT TO WORRY WE'LL HAVE MORE THE NEXT DAY.

PLEASE BE AWARE THAT SMOKED **BBQ** MEATS HAVE A DIFFERENT APPEARANCE FROM ROASTED MEATS. PORK TENDS TO BE PINKISH IN COLOR, AND CHICKEN MAY BE REDDISH NEAR THE THIGH BONE, EVEN THOUGH THEY ARE 100% COOKED AND SAFE TO EAT AND ENJOY!

LOOKING FOR THE PERFECT GIFT?

GIVE 'EM SOME SOUTHERN HOSPITALITY!

GIFT CARDS & MERCHANDISE

ASK YOUR SERVER OR INQUIRE AT THE FRONT COUNTER

WE DO TAKE OUT & DELIVERY TOO!

HOURS

LUNCH SERVED MONDAY-FRIDAY 12:00 PM - 4:00 PM

BRUNCH SERVED SATURDAY & SUNDAY 11:00 AM-3:00 PM

DINNER SERVED SUNDAY - THURSDAY 4:00 PM -11:00 PM

DINNER SERVED FRIDAY & SATURDAY 3:00 PM-12:00 AM

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR LARGER

BRUNCH SPECIALS

CHICKEN AND WAFFLES	\$11.95
One Breast, or a Leg and Thigh served atop a Belgian Waffle, with Syrup, and Butter	
CHICKEN FRIED STEAK N' EGGS	\$13.95
Texas-Style Battered Steak Cutlet Smothered in House Made White Gravy, served with Cheddar Cheese Grits, Buttermilk Biscuits and Two Eggs Fried or Scrambled	
SMOKE PIT HUEVOS RANCHEROS	\$10.95
Two Eggs, Fried or Scrambled, Served on Grilled Corn Tortillas with Sharp Cheddar Cheese, Pulled Pork, Baked Beans and Topped with Pico de Gallo, and Fresh Guacamole	
BISCUITS AND GRAVY	\$9.95
Toasted Buttermilk Biscuits Smothered in a Country Sausage White Gravy, Served with Two Eggs Fried or Scrambled and Cheddar Cheese Grits	
SMOKED BRISKET HASH	\$10.95
Tender Shredded Brisket and Potato Hash Served with 2 Eggs Fried or Scrambled and a Buttermilk Biscuit	
BIG AS TEXAS BREAKFAST PLATTER	\$16.95
Two eggs Fried or Scrambled, Pulled Pork, Breakfast Sausage, and a ¼ rack of Baby Back Ribs Served with Cheddar Grits, Country Gravy, and Buttermilk Biscuits	
GRILLED ONION, PORTABELLO AND CHEDDAR OMELET	\$9.95
Grilled Onion, Portabello Mushroom and Cheddar Cheese Folded in a Three Egg Omelet, Served with Spiced French Fries or Small House Salad	
FRESH WAFFLES WITH WHIPPED CREAM AND FRESH BERRIES	\$10.95
TEXAS "FRENCH" TOAST	\$10.95
Nutella and Toffee-Banana Compote	

DESSERTS

FRESH WAFFLE SUNDAE \$7.95
Served a Scoop of Vanilla Ice Cream, Toffee-Banana Compote, Chocolate Sauce & Whipped Cream

HOMEMADE BOURBON FLAVORED PECAN PIE \$6.95

WHOOPIE PIES \$6.95
Chocolate Sandwiches with Marsh Mellow Filling

DEEP FRIED TWINKIE "STRAWBERRY SHORTCAKE" \$6.95
Strawberry Sauce and Vanilla Ice Cream

BANANA PUDDING WITH 'NILLA WAFERS \$6.95
Caramelized Bananas and Whipped Cream

"MASON DIXON" RED VELVET CHEESE CAKE \$7.95
Two Layers of Red Velvet Cake Surrounding a Layer Of Cheesecake with Vanilla Cream Cheese Frosting

ICE CREAM \$2.95
One Scoop of Vanilla or Chocolate Ice Cream

STUFFED CUPCAKE \$4.50
"Ask Your Server for Today's Flavors"

MILK SHAKES

5.95

BLUEBERRY-POMEGRANATE
COCONUT
CHOCOLATE-COCONUT
MANGO

VANILLA
CHOCOLATE
PEACH
BLACK AND WHITE

...WITH A LITTLE SOMETHIN' EXTRA

8.95

GRACELAND
VANILLA ICE CREAM
CHOCOLATE SAUCE AND JIM BEAM RED STAG BOURBON

GIANDUJA
CHOCOLATE ICE CREAM
FRANGELICO

MUCHO MANGO
VANILLA ICE CREAM
MANGO PUREE, MEYERS RUM

ALMOND JOY
CHOCOLATE ICE CREAM
COCONUT PUREE, AMARETTO

PIÑA COLADA
VANILLA ICE CREAM
COCONUT PUREE, PINEAPPLE JUICE
DARK RUM

PEACH MELBA
VANILLA ICE CREAM
PEACH PUREE, AMARETTO & PEACH SCHNAPPS