



Dinner Menu

FIRESTARTERS

OYSTER FRITTER\$8

- SKILLET FRIED OYSTER FRITTERS SERVED WITH HORSERADISH SAUCE, CORN, HOUSE BACON AND SCALLIONS.\$8

FRIED GREEN TOMATOES\$8

-WITH BUTTERY CRAB SAUCE AND ONION MARMALADE.

REDNECK CON QUESO\$7

- AMERICAN CHEESE DIP MELTED WITH SMOKED CHILI PEPPERS AND PICO DE GALLO. SERVED WITH CHIPS.

QUESO FUNDIDO\$7

-HOUSE SMOKED CHEDDAR, MOZZARELLA AND CHIHUAHUA CHEESE. BAKED IN SKILLET WITH SMOKED CHILIS AND PICO. SERVED WITH TORTILLAS.

QUESO FLAMEADO\$8

- HOUSE SMOKED CHIHUAHUA CHEESE, CHEDDAR AND MOZZARELLA BAKED IN SKILLET WITH BACON, CHORIZO, SMOKED CHILIS AND PICO. SERVED WITH TORTILLAS.

CHILE RELLENO\$8

- FIRE ROASTED POBLANO PEPPER STUFFED WITH CHICKEN AND CHEESE, BREADED AND PAN FRIED. SERVED ON BLACK BEANS WITH PICO AND CREMA.

NACHOS\$8

- TORTILLA CHIPS BAKED WITH CHILI, CHEESE AND REDNECK CON QUESO. FINISHED WITH SOUR CREAM, PICO AND SMOKED JALAPENOS.

ADD SMOKED BRISKET\$4 ADD SMOKED CHICKEN\$2 ADD MOJO

PORK\$2

PORK EMPANADAS\$6

- SLOW ROASTED PORK FRIED TURNOVERS SERVED WITH SHREDED LETTUCE, PICO AND CREMA.\$6

GUACAMOLE\$6

- HOUSE MADE SMOKEY GUACAMOLE WITH TORTILLA CHIPS.

CHICKEN WINGS\$8

-8 WINGS COATED IN CHIPOTLE WING SAUCE, SERVED WITH CELERY AND RANCH DRESSING.\$8

SOUP

CHILI\$7

- BLEND OF ONIONS, PEPPERS, BEANS AND BEEF WITH SOUTHWESTERN SPICES BAKED WITH CHEESE AND TOPPED WITH SOUR CREAM AND SMOKED JALAPENOS.\$7

POTLUCKER DUMPLING SOUP\$6

- HOMEMADE CHICKEN AND DROP DUMPLINGS.

SALAD

PEGGYS TACO SALAD\$11

-SERVED IN A CRISPY TORTILLA BOWL WITH ICEBURG LETTUCE, CHILI, SOUR CREAM, GUACAMOLE AND MONTEREY JACK/ CHEDDAR CHEESE BLEND.

CHOP SALAD\$11

- CHOPPED ROMAINE LETTUCE TOSSED WITH SMOKED CHICKEN, MAYTAG BLUE CHEESE, CORN, GRAPE TOMATOES, RADISH AND AVACADO.

COUNTRY COOK 'N

CHOICES OF BBQ- HOUSE TANGY, PINEAPPLE BBQ, BOURBON APPLE AND SWEET BABY RAYS. ALL DINERS COME WITH CHOICE OF 2 SIDES.

SIGNATURE DISH *SHRIMP AND GRITS\$18

- JUMBO SHRIMP SIMMERED IN CREOLE SAUCE. SERVED WITH CREAMY GRITS. PAN FRIED RAINBOW TROUT- SOURDOUGH PRETZEL CRUSTED RAINBOW TROUT WITH BUTTERY CRAB SAUCE. \$18

SMOKED MOJO PORK\$16

- SLO N LO MOJO PORK SMOKED IN HICKORY BLEND.

BUTTERMILK FRIED CHICKEN DINNER.....\$14

- 1/2 CHICKEN WASHED IN BUTTERMILK AND CRISPY FRIED.

PRETZEL CRUSTED CATFISH.....\$16

- SOURDOUGH CRUSTED CATFISH SERVED WITH GRAIN MUSTARD REMOULADE AND GRAPE TOMATO PRESERVES.

TEXAS STYLE BRISKET\$18

- SALT AND PEPPER RUBBED AND SMOKED IN HICKORY BLEND. SERVED WITH ROASTED ONION JUS. (CAN BASTE WITH BBQ)

SMOTHERED COUNTRY RIBS.....\$16

- PORK COUNTRY RIBS SMOKED AND SMOTHERED IN OUR HOUSE TANGY BBQ. (SUGGESTED APPLE BOURBAN BBQ)

ST LOUIS RIBS.....\$18

-1/2 RACK ST. LOUIS CUT RIBS SMOKED WITH AN APPLEWOOD BLEND.

GRILLED RIBEYE.....\$14

- SMOKED SEA SALT AND PEPPER RUBBED 14 OZ RIBEYE SERVED WITH HORSERADISH BUTTER AND ROASTED ONION JUS. \$22

PINEAPPLE BARBEQUED SALMON.....\$18

- GRILLED SALMON BASTED WITH ASIAN PINEAPPLE BBQ.

BARBECUED CHICKEN.....\$14

- SMOKED ½ CHICKEN BASTED WITH CHOICE OF BARBECUE SAUCE OR NAKED. (SUGGESTED SWEET BABY RAYS)

DAILY PASTA DISH.....\$Market Price

- TEX MEX DAILY PASTA GUARANTEED TO BE EXTRA CHEESY.

SIDES

SMOKEHOUSE COLE SLAW\$3

COUNTRY MAC N CHEESE\$4

CREAMY POTATO SALAD\$3

SIMMERED GREENS\$4

CAROLINA BAKED BEANS\$4

FRIES\$4

- ADD CHILL.....\$2 ADD CHEESE.....\$2

CORN BREAD.....\$2

DAILY VEG\$5

POTATOES AU GRATIN\$4

KIDS

SERVED WITH FRENCH FRIES

SOFT TACOS\$7

(CHICKEN OR BEEF)

CHICKEN FINGERS\$6

CORN DOG\$6

CHEESE QUESADILLA\$6

FLUFFERNUTTER and JELLY\$6

****ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS MADE DAILY**

