

## APPETIZERS

### JALAPEÑO-CHEESE CORNBREAD 9

served in a skillet with honey butter

### VOODOO SHRIMP 15 GF

sautéed shrimp in an Abita Amber beer reduction sauce served over jalapeño-cheese cornbread

### NASHVILLE HOT WINGS 12

blue cheese dressing, bread and butter pickles

### PIMENTO CHEESE DIP 11

with celery, bread and butter pickles, and grilled bread

### CAROLINA MESS 11 GF

extra-crispy fries topped with pulled pork, pickled jalapeños, melted cheese, and brown gravy

### GUMBO 7

andouille sausage, chicken, peppers, onion, and white rice

## FLATBREADS

### BAYOU 14

andouille sausage, smoked chicken, red onion, mozzarella, smoked Gouda, and remoulade

### FOOTHILLS 13

roasted mushrooms, sweet corn, caramelized onion, cilantro pesto, and feta

## SALADS

*add* smoked chicken 4  
Cajun shrimp 6 grilled salmon\* 8

### SOUTHERN SALAD 9 GF

mixed field greens, shaved apple, fennel, white cheddar, and toasted pecans, with apple cider vinaigrette

### WEDGE SALAD 11

romaine wedge, crumbled bacon, chives, cherry tomatoes, and toasted breadcrumbs, with blue cheese dressing

### STEAK SALAD 16

grilled skirt steak, roasted root vegetables, arugula, and crispy onions, with chimichurri sauce\*

### COBB SALAD 14

chopped romaine, smoked chicken, avocado, crumbled bacon, chives, cherry tomatoes, and sweet corn, with blue cheese dressing

### BABY KALE SALAD 11 GF

tender and mild baby kale, slivered carrots, shaved pecorino, plumped raisins, and toasted seeds, with sherry vinaigrette

## MAINS

### JAMBALAYA 18 GF

sautéed chicken, andouille sausage, and "trinity" (onions, bell peppers, & celery) cooked in spicy red rice *add* Cajun shrimp 6

### SHRIMP AND GRITS 19

our riff on the classic: sautéed shrimp in chipotle cream sauce over a crispy grit cake

### BLACKENED SALMON 23 GF

lightly dusted with blackening spice or simply grilled, served with cucumber-tomato salad\*

## SANDWICHES and BURGERS

served with French fries

### JUICY LUCY 15 GF

beef-and-bacon grind stuffed with provolone cheese and topped with crispy jalapeños, roasted tomatoes, and chipotle mayo\*

### HOB BURGER 13

on a brioche bun with lettuce, tomato, and onion\* *add* cheese 1

### BBQ BACON BURGER 15

topped with cheddar cheese, Applewood-smoked bacon, crispy jalapeños, sautéed bourbon onions, and Memphis BBQ sauce\*

### PULLED PORK SANDWICH 13

on a brioche bun with Carolina BBQ sauce, bread and butter pickles, and slaw

### SMOKED BRISKET SANDWICH 14

on a brioche bun with Texas BBQ sauce, fresh pickles and slaw

### FRIED CHICKEN 19 GF

a quarter bird drizzled with warm honey, slaw, and mashed potatoes with gravy

### NEW YORK STRIP 29

12 oz. grilled Angus steak, mashed potatoes, arugula salad\*

### CAJUN PASTA 17

fettuccine in Cajun cream sauce with smoked chicken, roasted red peppers, garlic, basil, Parmesan, and dusted with blackening spice *add* Cajun shrimp 6

### SHRIMP PO'BOY 16

fried Cajun shrimp dressed with seasoned mayo, lettuce, fresh pickles, and tomatoes on Leidenheimer's French bread

### GRILLED CHICKEN SANDWICH 14

lightly dusted with blackening spice or simply grilled, served on a brioche bun with remoulade slaw and bread and butter pickles

### FISH SANDWICH 16

mahi mahi lightly dusted with blackening spice or simply grilled, served on a brioche bun with remoulade, lettuce, tomato and onion\*

### VEGETABLE MUFFALETTA 14

Leidenheimer's sesame roll stacked with roasted cauliflower, marinated red peppers, provolone, Swiss, pepper jack, Central Grocery olive relish, and fresh basil

## SMOKEHOUSE

served on a platter with BBQ beans, slaw, bread and butter pickles, jalapeño-cheese cornbread and a selection of Carolina, Memphis, and Texas BBQ sauces. Texas-style made with El Yucateco Chipotle Hot Sauce

### SLICED BRISKET 18

### PULLED PORK 14

### SMOKED CHICKEN 15

### BABY BACK RIBS half/whole rack 19/26

## FAMILY STYLE Serves four

### FRIED CHICKEN DINNER 45

a whole bird (8 pieces) on a platter served with warm honey, slaw, corn on the cob, and mashed potatoes with gravy

### SMOKEHOUSE PLATTER 65

baby back ribs (half rack), sliced brisket, pulled pork, smoked chicken, and andouille sausage on a platter served with BBQ beans, slaw, corn on the cob, bread and butter pickles and jalapeño-cheese cornbread

## SOUTHERN TACOS

### BRISKET 14 GF

chopped brisket in Texas BBQ sauce, topped with corn & smoked-jalapeño relish and cilantro slaw

### SHRIMP 15 GF

Cajun shrimp with avocado salsa, remoulade sauce and shredded cabbage

### MUSHROOM 13 GF

roasted chestnut mushrooms, lime crema with corn & smoked-jalapeño relish, and feta

## SIDES

### CUCUMBER-TOMATO SALAD 4

### BRAISED GREENS 4

### COLE SLAW 3

### BBQ BEANS 3

### CORN ON THE COB 4

### MASHED POTATOES 4

### FRENCH FRIES 3

### SWEET POTATO FRIES 4

### MAC & CHEESE SKILLET 7

## BEER

<b>DRAFT</b>	<b>14oz</b>	<b>23oz</b>
Blue Moon	6	9
Bud Light	5	8
Stella Artois	6	9

<b>BOTTLE / CAN</b>	<b>12oz</b>
Lagunitas IPA	6
Corona Extra	6
Corona Light	6
Heineken	6
Dos Equis	6
Budweiser	5
Pabst Blue Ribbon (16oz)	7
Bud Light	5
Miller Lite	5
Sam Adams Boston Lager	6
Michelob Ultra	6

Ask your server about our craft beer offerings

## WINE

<b>SPARKLING</b>	<b>GLASS</b>	<b>BOTTLE</b>
Prosecco, La Marca, Trevigiana "Split"	11	
Rosé Extra Dry, Mionetto Gran, Piedmont "Split"	12	
Brut Classic, Chandon, California		40

<b>WHITES</b>		
Chardonnay, Flat Rock, California	8	30
Chardonnay, Kendall-Jackson "Vintners Reserve", California	9	34
Chardonnay, La Crema, Monterey	12	46
Riesling, Chateau Ste. Michelle, Columbia Valley	8	30
Sauvignon Blanc, The Seeker, Marlborough	9	34
Pinot Grigio, Banfi "Placido", Alexander Valley	8	30
Pinot Grigio, Benvolio, Friuli, Italy	9	34

<b>ROSÉ</b>		
Rosé, Coppola 'Sofia', Monterey County	9	34

<b>REDS</b>		
Cabernet Sauvignon, Flat Rock, California	8	30
Cabernet Sauvignon, Columbia Crest "Grand Estates", Washington	9	34
Pinot Noir, Coppola 'Votre Sante', California	9	34
Pinot Noir, La Crema, Monterey	12	46
Merlot, Flat Rock, California	8	32
Merlot, Chateau Ste. Michelle, Columbia Valley	10	38
Malbec, Terrazas Altos del Plata, Mendoza	9	34
Red Blend, Coppola 'Claret', California	12	46

## COCKTAILS

Offerings in **RED** are served in souvenir House of Blues glassware or are available without for 12

**BOOM BOOM MULE 16**  
Old Camp Peach Pecan whiskey, bitters, lime juice and ginger beer

**FREE BIRD MARGARITA 12**  
Maestro Dobel Silver Tequila, grapefruit juice, Aperol, orgeat and lime juice

**BUMBLE BEE 14**  
Jack Daniel's Tennessee Honey whiskey, apple juice, lemon juice and ginger beer

**KEEP ON SMILIN' 10**  
Hendrick's gin, cucumber, basil and lemon juice

**FINE & MELLOW 12**  
Knob Creek bourbon, St. Elder, lemon juice, strawberry and rhubarb bitters

**PRIDE & JOY 11**  
Hornitos Black Barrel Tequila, St. Elder, lime and pineapple juice, agave nectar and sour

**HOUND DOG MULE 16**  
Stoli vodka, watermelon, lime juice and ginger beer

**HURRY SUNDOWN OLD FASHIONED 12**  
Maker's Mark bourbon, Benedictine, butter pecan syrup, bitters and caramel pecan bacon

**MIDNIGHT RIDER 16**  
Ole Smoky Apple Pie moonshine, Sailor Jerry spiced rum, sour and cola

**ELECTRIC RODEO 12**  
Deep Eddy vodka, cucumber, lemon juice, El Yucateco Green Habanero Hot Sauce and Red Bull Orange Edition

**MEMPHIS BLUES SANGRIA 10/35 Pitcher**  
Made with fresh fruit, red wine, brandy, orange liqueur, pomegranate and orange juices

**ROCK ME HURRICANE 16**  
Bacardi Superior rum, Bacardi Oakheart spiced rum, Amaretto Disaronno, orange and pineapple juices and a Bacardi Black rum float

## REFRESHERS

**ICED TEA / LEMONADE 4**

**PEPSI FOUNTAIN DRINKS 4**

**JOEY KRAMER'S ROCKIN' AND ROASTIN' COFFEE 4**

**NUMI PREMIUM ORGANIC HOT TEAS 4**

**AQUAFINA BOTTLED WATER 20 oz. 4**

**SAN PELLEGRINO SPARKLING WATER 20 oz. 4**

**RED BULL, RED BULL SUGARFREE, YELLOW EDITION, ORANGE EDITION 5**

## DESSERTS

**KEY LIME PIE 7**

 **BREAD PUDDING 7**

**SKILLET COOKIE 7**

**GEORGIA SUNDAE 7 GF**