STARTERS

FRICKLES Fried dill pickle spears with spicy ranch	8.75
CHICKEN TENDERS Five hand breaded tenders with honey mustard	13.50
LOADED NACHOS ** With jack cheese, sour cream, baked beans**, and salsa	11.50
+add chicken or pork +add brisket	+5.50 +7.50
BBQ Chicken Quesadilla	13.50
Our house smoked chicken with cheddar-jack +add bacon	+\$2.75
BIG RICH, S CHICKEN WINGS Eight wings prepared your way	16.25
* BBQ Smoked and grilled * Old bay * Spicy buffalo Served with ranch, blue cheese, or both	
CXXXX M及C Our mac n' cheese topped with house	12.00
beef chili, cornbread, & sour cream CATFISM BITES Seasoned cornmeal dusted catfish	12.00

SALADS

served with tartar sauce

Cae <mark>s</mark> ar		12.00
Chopped romaine and co	rn bread croutons	
	+A <mark>dd</mark> grille <mark>d ch</mark> icken	+5.50
House Salad		12.00
Tomato, onion, cucumbe	r and romaine	
	+A <mark>dd</mark> grilled <mark>c</mark> hicken	+5.50
CHOPPED SALAD		15.50

Romaine, tomato, crumbled blue cheese, bacon, & avocado – With choice of chopped & grilled, fried, or buffalo chicken

DESSERTS - WADE ON THE PREMISES

Fried Oreos	8.00
Bread pudding	8.00
Key Lime Pie	8.00
Banana pudding	8.00

SIDES 5.2

MAC N' CHEESE COLESLAW
SIDE HOUSE OR CAESAR SALAD FRIES
2 PIECES OF CORN BREAD POTATO SALAD
COLLARD GREENS** BAKED BEANS**
MASHED POTATOES W/ WHITE GRAVY

contains pork**



THE MARK OF QUALITY

SMOKED MEATS OFTEN HAVE A PINK "SMOKED RING" LAYER. HAVE NO FEAR: THIS HAS LONG BEEN AN EMBLEM OF GREAT BBQ!

COMBO BBQ PLATTERS

SERVED WITH CORNBREAD AND CHOICE OF ONE SIDE

~1/3 RACK OF RIBS
 ~SMOKED BRISKET
 ~SHREDDED CHICKEN
 ~PULLED PORK
 ~SMOKED ITALIAN SAUSAGE

PICK 2 MEATS 27.00

PICK 3 MEATS 32.00

{No doubling or substitutions please}

PLATTERS

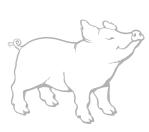
served with cornbread and choice of one side	
PULLED PORK - ½ lb. / full lb.	13 / 18
SWREDDED BRQ CWICKEN - ½ lb. / full lb.	14 / 19
SOUTHERN FRIED CATFISM Seasoned, fried and served with tartar sauce	21.00
FRIED CHICKEN half chicken brined, rubbed and fried up (Please allow 20 minutes to cook thoroughly!)	23.00
BRISKET a half pound of our house smoked classic	24.00
walf rack of st. Louis Style ribs	25.00
SANDWICKES	
served with your choice of one side	
1/2 lb. ground beef, lettuce, tomato, onion, American cheese, toasted brioche bun	15.50
+add bacon	+\$2.75
Smoked Brisket	16.00
Pulled Pork	13.50
Swredded BBQ Cwicken	13.50
CHICKEN SANDWICH — FRIED OR GRILLED Served with lettuce, tomato, onion and A side of honey-mustard BBQ sauce	15.00
+add bacon	+\$2.75
COUNTRY CATFISM Seasoned and fried. Served with lettuce, tomato & a side of tartar sauce	15.25
+add American cheese	+1.00
SMOKED ITALIAN SAUSAGE Grilled onions, side of spicy mustard	15.00

+Add chili

+Add chili and cheddar jack

+2.00

+3.00



Thoroughly cooking meats, poultry, & eggs reduces the risk of food borne illness

If you have an allergy, please speak to the manager or chef

15% gratuity will be applied to all checks

Drinks, Wine, Liquon, Been, etc...



SPECIALTY COCKTAILS

		red wine		
PALMETTO PUNCH — LIGHT RUM, DARK RUM, COCONUT RUM, BLACK RASPBERRY LIQUEUR, TROPICAL JUICE MIX	13.50		GL	BTL
DEACH MASSIBLEMES ENGLEWS, THOSE TORK SUICE THA		CABERNET SAUVIGNON	9	35
CHARLESTON AP - SWEET TEA VODKA, & LEMONADE	12.5 0	PINOT NOIR	9	35
		MERLOT	9	35
STRAWBERRY HENNY MARGARITA - HENNESSY COGNAC,	15.50	white wike		
STRAWBERRY PUREE, ORANGE LIQUEUR, SOUR MIX		ARIVIA A 15 ARIVIAS	I	
CAVITATION CANCEL		CHARDONNAY	9	35
SOUTHERN SANGRIA — CHOICE OF RED OR WHITE!	12.50	SAUVIGNON BLANC	q	35
WINE MIXED WITH LIQUEURS, FRESH FRUIT AND JUICES		PINOT GRIGIO	9	35
			9	
THE GEORIGIA TEA — BULLEIT RYE, PEACH SCHNAPPS,	13.50	MOSCATO	9	35
FRESH ORANGE JUICE, SOUTHERN SWEET TEA		BRUT CHAMPAGNE		35
NATIONAL DEACH LEMON MODELA DEACH COUNTABLE	13.50			
NATIONAL PEACH — LEMON VODKA, PEACH SCHNAPPS,	15.90		A DE HE	MEN
LEMONADE, ORANGE JUICE, SIERRA MIST		american v	imy	Jac 1
BLACK JACK - JACK DANIELS TENNESSEE WHISKEY &	13.50	ANCELSC ENTRY		
BLACK RASPBERRY LIQUEUR, TOPPED WITH LEMON FIZZ	20.00	ANGEL'S ENVY		
DESCRIPTION DESCRIPTION OF THE PROPERTY OF THE		BASIL HAYDEN'S		

14.50

30.00

SWAMP WATER OUR LEGENDARY COCKTAIL HASN'T CHANGED IN OVER 25 YEARS! MADE IN A FISH BOWL - SERVES SIX **3 PERSON MINIMUM**

HONEY BADGER - WOODINVILLE BOURBON, ELDERFLOWER LIQUEUR,

ORANGE JUICE & HONEY INFUSED SIMPLE SYRUP

BOTTLED AND CANNED BEER

BUD LIGHT	6	PABST BLUE RIBB <mark>ON</mark> 16oz CAN	6
COORS LIGHT	6	GUI <mark>N</mark> NESS <mark>DR</mark> AUGHT CAN	7
MILLER LITE	6	PORT CITY PORTER (VA)	7
NATURAL LIGHT	6	PORT CITY OPTIMAL WIT (VA)	7
NATURAL ICE	6	HEAVY SEAS-TROPICANNON IPA (MD)	7
BUDWEISER	7	FLYING DOG-TRUTH IMPERIAL IPA (MD)	8
MICHELOB ULTRA	7	FLYING DOG-RAGING BITCH BELGIAN IPA(MD)	8
AMSTEL LIGHT	7	WHITE CLAW	7
CORONA	7	(LIME, RASPBERRY, BLACK CHERRY, MANGO)	
HEINEKEN	7		

DRAFT BEER

	GL / PITCHE
BUD LIGHT	6 / 24
BROTHER JIMMY'S LAGER	7 / 28
SHOCK TOP BELGIAN WHITE	7 / 28
DEVIL'S BACKBONE - VIENNA LAGER (VA)	7 / 28
BOLD ROCK VIRGINIA CIDER (VA)	8 / 32
STELLA ARTOIS	8 / 32
MODELO ESPECIAL	8 / 32
SIERRA NEVADA - HAZY LITTLE IPA	8 / 32
GOOSE ISLAND IPA	8 / 32
MULLY'S IPA (MD)	8 / 32
SIERRA NEVADA - WILD LITTLE SOUR	8 / 32
RIGHT PROPER - RAISED BY WOLVES PALE (DC)	8 / 32

E¥

ANGEL'S ENVY	16
BASIL HAYDEN'S	16
BOWMAN BROTHERS	13
BULLEIT	11
BULLEIT RYE	11
FOUR ROSES SINGLE BARREL	14
GENTLEMAN JACK	12
JACK DANIEL'S HONEY	9
JACK DANIEL'S SINGLE BARREL	18
JEFFERSON'S RESERVE	18
JEFFERSON'S VERY SMALL BATCH	12
KNOB CREEK	13
KNOB CREEK RYE	13
MAKER'S MARK	13
MICHTER'S RYE	14
OLD FORRESTER	10
SKREWBALL PEANUT BUTTER WHISKEY	10
WILD TURKEY	9
WOODFORD RESERVE	14
WOODFORD RYE	14
WOODINVILLE	11

TEQUILA

1800 SILVER	11
CASAMIGOS BLANCO	14
CASAMIGOS REPOSADO	16
CASAMIGOS ANEJO	18
PATRON SILVER	14
HERRADURA REPOSADO	12
DON JULIO BLANCO	14
DON JULIO ANEJO	16
DON JULIO 1942	42

SOFT DRINKS

	שאאונו		
PEPSI	3	SOUTHERN SWEET TEA	3.5
DIET PEPSI	3	LEMONADE	3.5
GINGER ALE	3	CHEERWINE CHERRY SODA	3.5
SIERRA MIST	3	COFFEE	3.5
MOUNTAIN DEW	3		2