

# SOUPS

Soup-Of-The-Day A special made from scratch soup. Ask your server for today's selection Cup / 4 • Crock / 5

#### Chili

A thick, hearty, house made, seasonal favorite Cup/5 • Crock/6

French Onion Soup Cup/5 • Crock/6

# SIDES

3

French Fries House made Chips

Coleslaw

Broccoli Salad

Side Salad

Side Caesar Salad

**Baked Potato** 

**Baked Sweet Potato** 

Mashed Potatoes

Mac & Cheese

**Baked Beans** 

Onion Rings

# **APPETIZERS**

### BBQ Chicken Flatbread

Pulled chicken, BBQ sauce, red onion, cheddar cheese on top of a grilled flatbread **8** 

Spinach & Artichoke Dip A creamy dip and tortilla chips

**8** 

Firecracker Shrimp Served on a bed of coleslaw

### Smoked Chicken Quesadilla

Toasted tortilla, smoked chicken, cheddar cheese, jalapenos, pimientos, spicy ranch dressing, salsa, sour cream

# SALADS

### Chicken Cobb

Cherry tomatoes, egg, red onion, avocado, bacon, lettuce blend, Choose grilled, smoked or fried chicken

**12** 

#### Caesar

Crisp Romaine lettuce, shredded parmesan cheese, house made croutons, Caesar dressing Side / 4 • Entree / 8 Add Grilled chicken for 4

# FROM THE SMOKER

All smoked items served with house made coleslaw, baked beans, mac & cheese and a corn muffin

### Little Smokie Sampler

Try them all Smoked Chicken, Baby Back Ribs, Pulled Pork, Smoked Sausage • 24

#### Smoked ½ Chicken [GF]

½ chicken rubbed with our special seasoning and smoked full to flavor • 15

#### Beef Brisket IGFI

Slow smoked for over 12 hours, our beef brisket will melt in your mouth! • 17

#### Baby Back Ribs [GF]

Slow smoked and glazed with BBQ sauce • Half 18 / Full 25

#### Smoked Sausage

Smothered in sautéed peppers and onion • 15

Deluxe Brisket Sandwich Brisket, cheddar cheese, pulled pork, candied bacon and fried onions • 14

# FRIDAY

All-You-Care-To-Eat

### Catfish

Served with coleslaw, hushpuppies and French fries

# SATURDAY SPECIAL

# Prime Rib

Served with your choice of two sides

- Queen Cut / 19
- King Cut / 22

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase the chances of foodborne illness, especially if you have certain medical conditions.



# DESSERTS

Ask about our daily specials!

### Seasonal Cheesecake

Ask your server about this season's selections

**6** 

#### Pretzel

Cream cheese stuffed pretzel loaded down with vanilla ice cream, chocolate syrup, caramel sauce, whipped topping and pecans

**8** 

### Hot Brownie Sundae

A warm cake like brownie covered with vanilla ice cream, chocolate syrup, caramel sauce and whipped topping

**6** 

### Seasonal Pie

Ask your server about this season's selections

**6** 

\*Ask about our daily specials!

# ENTREES

# Raven Rock Pork Chop

A 12oz bone-in chop grilled to perfection then topped with caramel apple sauce served with baked potato and vegetable of the day

**•** 16 **•** 

# Baked Spaghetti & Meatballs

Pasta, marinara sauce, cheese and meatballs, garlic breadsticks

**13** 

{ gluten free available }

### Salmon

Bourbon glazed salmon served with a baked potato and vegetable of the day

**17** 

### Liver & Onions

Calf's liver, sautéed onions and bacon served with mashed potatoes and gravy and vegetable of the day

**13** 

# Chicken & Dumplings

Fluffy dumplings, tender chicken chunks in a creamy chicken gravy, served with mashed potatoes and vegetable of the day

**15** 

### Fried Seafood

Cornmeal catfish, fried shrimp served with French fries, hushpuppies and coleslaw

**15** 

## Ribeye [GF]

A 12oz hand cut ribeye grilled to your liking

**26** 

### Load it up! Add sautéed mushroom or onions 2 Add grilled shrimp 3

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