



Munchies:**I.A.S.T FRIED CAULIFLOWER:** SERVED WITH HOMEMADE CHIPOTLE RANCH AND PARMESAN CHEESE \$10**FRIED GREEN TOMATOES:** CRISPY HAND BREADED GREEN TOMATOES, LAYERED WITH HOMEMADE PIMENTO CHEESE, FINISHED WITH ROASTED GARLIC RANCH, AND BACON JAM \$10 **FRICKLES:** CRISPY MT. OLIVE PICKLES, DUSTED WITH SPICES AND SERVED WITH OUR HOMEMADE ROASTED GARLIC RANCH \$9**PETE'S BUFFALO CHICKEN DIP:** WITH PITA POINTS AND CELERY \$12 ADD BLUE CHEESE CRUMBLES \$1**CHARRED JALAPENO & SWEET CORN HUSHPUPIES:** LOCAL SWEET CORN MIXED WITH CHARRED JALAPENOS AND SERVED WITH WHIPPED HONEY BUTTER \$9**CRISPY FRIED WHOLE OKRA:** BUTTERMILK SOAKED WHOLE OKRA COATED WITH SEASONED CORNMEAL AND SERVED WITH CREOLE MUSTARD AIOLI \$10**WADE'S PORK NACHOS:** BACK BY POPULAR DEMAND (ESPECIALLY FROM WADE) LAYERED FRESH FRIED CORN TORTILLAS WITH AGED WHITE CHEDDAR, COVERED WITH OUR SIGNATURE YELLOW QUESO, PICKLED JALAPENOS & ONIONS, OUR SLOW SMOKED PULLED PORK, AND SERVED WITH SOUR CREAM \$14 **SOUTHERN THING'S FAMOUS CRAB DIP:** OUR LOW COUNTRY CRAB DIP, BLUE CRAB, PITA POINTS, PARMESAN CHEESE, WHITE CHEDDAR \$16***Wings:*** OUR SIGNATURE SMOKED OR TRADITIONAL CRISPY FRIED WINGS

ONE POUND OF YOUR CHOICE OF BONE-IN WINGS \$12

Signature sauces:MILD, HOT, CAROLINA BBQ, HONEY BOURBON BBQ, THAI SWEET CHILI, HOT-YAKI (HOT & TERIYAKI MIX)
CHOICE OF RANCH OR BLUE CHEESE

MAKE IT AN ENTRÉE BY ADDING 2 SIDES \$20

Lettuce look no further:**CAESAR SALAD:** CHOPPED ROMAINE WITH GARLICY CROUTONS, HOMEMADE CAESAR DRESSING, PARMESAN CHEESE \$8**B.L.T. SALAD:** CHOPPED ROMAINE, CRISPY BACON, YELLOW CHEDDAR, CHERRY TOMATOES, WITH OUR NOTORIOUSLY DELICIOUS ROASTED GARLIC RANCH \$9  (CAN BE MADE WITHOUT PORK)**Add:** BLACKENED OR GRILLED CHICKEN \$4, SHRIMP \$6, SEARED SALMON \$8***Meat the main course:*****JALAPENO-BRINED SOUTHERN FRIED CHICKEN SANDWICH:** JALAPENO BRINED CHICKEN BREAST, FRIED CRISPY AND TOPPED WITH HOMEMADE PICKLES, LEAF LETTUCE, ROASTED GARLIC RANCH, WITH FRIES \$15**SHRIMP & GRITS:** SHRIMP, SMOKED ANDOUILLE SAUSAGE, TOMATOES, AND CHILIS OVER CHEESY STONE GROUND GRITS IN OUR SIGNATURE SAUCE TOPPED WITH WHITE CHEDDAR \$21  (CAN BE MADE WITHOUT PORK)**SMOKED HALF CHICKEN:** 24 HR SPICY BRINED AND SMOKED, SERVED WITH OUR HOMEMADE BBQ SAUCE, HERB ROASTED POTATOES, GARLICKY GREEN BEANS, BREAD AND BUTTER PICKLES \$20**FAUX "Q":** OUR TAKE ON VEGAN BBQ; SMOKED SOY CURLS TOSSED IN OUR HOMEMADE BBQ SAUCE, VEGAN SLAW AND GARLICY GREENS (V) \$18**CRISPY CATFISH:** CRISPY CORNMEAL FRIED CATFISH SERVED OVER A BED OF RED BEANS & RICE; MADE WITH BEEF SAUSAGE, HOLY TRINITY, CREOLE SPICES, FINISHED WITH A CREOLE MUSTARD AIOLI \$22**FELIX'S CHICKEN N' BISCUITS:** THINK OF CHICKEN POT PIE CROSSED WITH CHICKEN & DUMPLINGS, OUR CHICKEN POT PIE, LOADED WITH VEGGIES, TOPPED WITH BUTTERMILK BISCUIT "CROUTONS" \$18**PETE-LOAF:** PETE'S FAMOUS MEATLOAF REIMAGINED, 1/2 BEEF & 1/2 BACON, GLAZED WITH OUR BOURBON "KETCHUP", SERVED WITH GARLIC MASHED POTATOES AND CRISPY FRIED BRUSSELS \$23**BRINED & SMOKED PORK CHOP:** BOURBON-MAPLE GLAZED, SERVED WITH SWEET POTATO MASH AND GARLICY GREEN BEANS \$22 **PAN SEARED SALMON*:** HERBED ORZO, BROILED ASPARAGUS, ZUCCHINI, AND SUNDRIED TOMATOES, FINISHED WITH A WHITE WINE LEMON SAUCE \$27**BLACKENED CHICKEN BAKED MAC & CHEESE:** 4 CHEESE BLEND, BLACKENED CHICKEN, SERVED IN A CAST IRON SKILLET \$18**COUNTRY HAMBURGER STEAK PLATE:** SMOKED HAMBURGER STEAK, SHERRY-ONION GRAVY, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS AND TOPPED WITH CRISPY ONIONS \$18**SLOW SMOKED PULLED PORK BBQ:** SERVED WITH HUSHPUPIES, BBQ SLAW, CAROLINA VINEGAR SAUCE, COLLARDS AND HAND-CUT FRIES \$19 **OPEN-FACED SLOPPY JOE:** OUR AMAZING SLOPPY JOE; SERVED OPEN-FACED ON TEXAS TOAST, WHITE CHEDDAR CHEESE, PICKLED RED ONIONS, AND HAND-CUT FRIES \$16**SEE REVERSE SIDE FOR SIDES AND DESSERTS!!****DENOTES ITEMS COOKED WITH PORK PRODUCTS** (ASK SERVER FOR DETAILS)

Sides: \$6 OR PICK 3 FOR \$16

HERB ROASTED POTATOES

CRISPY BRUSSELS SPROUTS  (CAN BE MADE W/O PORK)

COLLARD GREENS 

GARLIC MASHED POTATOES

STOVETOP MAC & CHEESE (+\$2)

HAND-CUT FRIES

CHEDDAR GRITS

GARLICKY GREEN BEANS

SIDE HOUSE SALAD (+\$2)

RANCH, HONEY MUSTARD, BLUE CHEESE, OR HONEY BALSAMIC VINAIGRETTE

SIDE CAESAR SALAD (+\$2)

Puddins: \$7

BANANA PUDDING TOPPED WITH FRESH WHIPPED CREAM

KEY LIME PIE WITH GRAHAM CRACKER CRUMBS AND FRESH WHIPPED CREAM

FRIED HOMEMADE BEIGNETS DUSTED WITH CINNAMON SUGAR AND SERVED WITH A CHOCOLATE DIPPING SAUCE



WHEN YOU COME TO THE SOUTH AND YOU ASK A QUESTION THE ANSWER WILL ALMOST CERTAINLY BE
“IT’S A SOUTHERN THING”

WE WELCOME YOU AND HOPE YOU ENJOY YOUR MEAL

-Pete Susca

WE ALSO HAVE PRIVATE DINING OPTIONS:

**OUR PRIVATE ROOM IS PERFECT FOR
WEDDING REHEARSALS, OFFICE MEETINGS, COMPANY PARTIES, BIRTHDAY
CELEBRATIONS, GRADUATION, BABY SHOWERS, ETC.**