

Munchies:



I.A.S.T FRIED CAULIFLOWER: SERVED WITH OUR HOMEMADE CHIPOTLE RANCH AND PARMESAN CHEESE (V) \$9

FRIED GREEN TOMATOES: CRISPY HAND BREADED GREEN TOMATOES, LAYERED WITH HOMEMADE PIMENTO CHEESE, FINISHED WITH ROASTED GARLIC RANCH, AND BACON JAM \$9



LOW COUNTRY CRAB DIP: CHEESY BLUE CRAB DIP SERVED WITH PITA AND A PARMESAN CHEESE CRUST \$12

FRICKLES: CRISPY MT. OLIVE PICKLES, DUSTED WITH SPICES AND SERVED WITH OUR HOMEMADE ROASTED GARLIC RANCH (GF) \$8

CHARRED JALAPENO & SWEET CORN HUSHPUPPIES: LOCAL SWEET CORN MIXED WITH CHARRED JALAPENOS AND SERVED WITH WHIPPED HONEY BUTTER (V) \$8

PIMENTO CHEESE BOARD: SERVED WITH PITA CHIPS, HOMEMADE SWEET PICKLES, BREAD AND BUTTER PICKLES, PICKLED GREEN BEANS, AND BACON JAM \$10



Wings: OUR SIGNATURE SMOKED OR TRADITIONAL CRISPY FRIED WINGS

ONE POUND OF YOUR CHOICE OF BONE-IN WINGS \$9

NEW!! BONELESS WINGS (0.5LB) \$6.5 (1LB) \$11

Signature sauces to choose from:

MILD, HOT, CAROLINA BBQ, HONEY BOURBON BBQ, THAI SWEET CHILI, HOT-YAKI (PETE’S FAVORITE)

CHOICE OF RANCH OR BLUE CHEESE

MAKE IT AN ENTRÉE BY ADDING 2 SIDES \$16 (EXCLUDES BONELESS)

Lettuce look no further:

CAESAR SALAD: CHOPPED ROMAINE WITH GARLICY CROUTONS, HOMEMADE CAESAR DRESSING, PARMESAN CHEESE \$8

SPRING SPINACH & WATERMELON SALAD: BABY SPINACH, WATERMELON, HERBED GOAT CHEESE, TOASTED PEPITOS, HONEYCUP MUSTARD VINAIGRETTE \$10

COUNTRY COBB SALAD: CRISPY FRIED CHICKEN, CHOPPED ROMAINE, HARD BOILED EGG, BACON, YELLOW CHEDDAR, TOMATOES, CUCUMBERS, WITH A HOMEMADE HONEY MUSTARD DRESSING \$14



Add: BLACKENED OR GRILLED CHICKEN \$4, SHRIMP \$6, PAN SEARED CRAB CAKE OR 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 \$14

SHRIMP & GRITS: SHRIMP, SMOKED ANDOUILLE SAUSAGE, TOMATOES, AND CHILIS OVER CHEESY STONE GROUND GRITS IN OUR SIGNATURE SAUCE TOPPED WITH WHITE CHEDDAR \$19



SMOKED HALF CHICKEN: 24 HR SPICY BRINED AND SMOKED, SERVED WITH HOMEMADE BBQ SAUCE, CRISPY HAND CUT FRIES, BREAD AND BUTTER PICKLES \$16

FAUX “Q”: OUR TAKE ON VEGAN BBQ; SMOKED SOY CURLS TOSSED IN OUR HOMEMADE BBQ SAUCE, VEGAN SLAW AND GARLICY GREENS (V) \$18

CALABASH CATFISH PLATE: CRISPY FRIED CATFISH, BBQ SLAW, HOMEMADE PICKLE MEDLEY, TARTAR SAUCE, FRIES \$18

OPEN-FACED SLOPPY JOE: BACK BY POPULAR DEMAND OUR AMAZING SLOPPY JOE; SERVED OPEN-FACE ON TEXAS TOAST, WHITE CHEDDAR CHEESE, PICKLED RED ONIONS, AND HAND-CUT FRIES \$16

CRABBY PATTIES: BLUE CRAB CAKES OVER AVOCADO-CHORIZO HASH, GARLICY GREENS, AND FINISHED WITH A PICKLED SWEET CORN AND TOMATO SALAD \$26 (1/2 PORTION \$18)



PETE-LOAF: PETE’S FAMOUS MEATLOAF, 1/2 BEEF & 1/2 BACON, TOPPED WITH A HOMEMADE “KETCHUP”, SERVED WITH GARLIC & ROSEMARY ROASTED FINGERLING POTATOES AND CRISPY FRIED BRUSSELS \$20



BRINED & SMOKED PORK CHOP: BOURBON-MAPLE GLAZED, SERVED WITH SWEET POTATO MASH AND GARLICY GREEN BEANS \$19



PAN SEARED SALMON: HERBED ORZO, BROILED ASPARAGUS, ZUCCHINI, AND SUNDRIED TOMATOES, FINISHED WITH A WHITE WINE LEMON SAUCE \$26

BLACKENED CHICKEN BAKED MAC & CHEESE: 4 CHEESE BLEND, BLACKENED CHICKEN, SERVED IN A CAST IRON SKILLET \$17

SLOW SMOKED PULLED PORK BBQ: SERVED WITH HUSHPUPPIES, BBQ SLAW, CAROLINA VINEGAR SAUCE, COLLARDS AND HAND-CUT FRIES \$17



DENOTES ITEMS COOKED WITH PORK PRODUCTS (ASK SERVER FOR DETAILS)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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

GARLIC & ROSEMARY ROASTED FINGERLING POTATOES (GF)

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

CHORIZO & AVOCADO HASH 🐷

COLLARD GREENS 🐷 **(GF)**

STOVETOP MAC & CHEESE (+\$2)

HAND-CUT FRIES (GF)

CHEDDAR GRITS (GF)

GARLICKY GREEN BEANS (GF)

SIDE HOUSE SALAD (+\$2) (GF)
RANCH, HONEY MUSTARD, BLUE CHEESE, OR HONEYCUP MUSTARD VINAIGRETTE

SIDE CAESAR SALAD (+\$2)

Puddins: \$6

BANANA PUDDING TOPPED WITH FRESH WHIPPED CREAM

KEY LIME PIE WITH GRAHAM CRACKER CRUMBS AND FRESH WHIPPED CREAM

STRAWBERRY & WHITE BALSAMIC CHEESECAKE PARFAIT; LAYERED WITH LADYFINGERS, FRESH STRAWBERRIES MACERATED IN WHITE BALSAMIC AND HONEY



Gluten-Free Options: PLEASE LET YOUR SERVER KNOW YOU WANT THE GLUTEN FREE OPTION

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OPEN-FACED SLOPPY JOE: BACK BY POPULAR DEMAND OUR AMAZING SLOPPY JOE; SERVED OPEN FACE ON TEX-AS TOAST, WHITE CHEDDAR CHEESE, PICKLED RED ONIONS, AND HAND-CUT FRIES \$16 **SERVED WITHOUT BUN**

BRINED & SMOKED PORK CHOP: BOURBON MAPLE GLAZED, SERVED WITH MASHED SWEET POTATOES AND GARLICKY GREEN BEANS \$19 🐷

PAN SEARED SALMON: HERBED ORZO, BROILED ASPARAGUS, CARROTS AND SUNDRIED TOMATOES, FINISHED WITH A WHITE WINE LEMON SAUCE \$26 **WILL SUBSTITUTE SPINACH FOR ORZO**

SLOW SMOKED PULLED PORK BBQ: SERVED WITH HUSHPUPPIES, BBQ SLAW, CAROLINA VINEGAR SAUCE, COLLARDS AND HAND-CUT FRIES \$17 **SERVED WITHOUT THE HUSHPUPPIES** 🐷



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