

STARTERS

SALLY'S WINGS

Memphis Dry Rub / Nashville Hot / BBQ Glazed
10.95

FRIED OKRA & PICKLE CHIPS

With dippin' sauce 7.95

FRIED GREEN TOMATOES

Crispy fried & seasoned just right. Served with
buttermilk ranch dippin' sauce 7.95

BURNT ENDZ

Tender morsels of smoked beef brisket tossed with
BBQ sauce 11.95

CRISPY CATFISH FINGERS

Served with Tennessee Tartar Sauce 11.95

LOUISIANA GUMBO

A spicy New Orleans stew made with slow cooked
roux, pulled chicken, Andouille sausage and served
over steaming Carolina rice 4.95 / 6.95

BRUNCH SALADS

CRISPY BUTTERMILK CHICKEN SALAD

With iceberg lettuce, tomatoes, bacon, red onion,
cornbread croutons & "blues cheese" dressing... Or
try spicy fried chicken 13.95

SOUTHERN CAESAR SALAD

With cornbread croutons 9.95
With pulled pork, blackened chicken or burnt endz,
blackened shrimp/catfish 12.95/15.95

SANDWICHES

Served with BBQ Potato Chips & Sally's Slaw

PULLED PORK SANDWICH

Our specialty - Slow smoked so long it literally falls
apart! Hand pulled and piled high on a soft roll.
Folks say-"Sally has the best butt in town!" 10.95

BEEF BRISKET SANDWICH

Melt in yo' mouth! Rubbed with our proprietary
spice blend then smoked 16 hours over hickory
wood 12.95

THE ULTIMATE BURGER

Our custom blend is hand pattied and served with
melted cheddar, lettuce, tomato and half sour
pickles 11.95

NEW ORLEANS PO' BOY

Comes fully "dressed" w/ your choice of fried
shrimp or catfish 14.95

SALLY'S BIG PLATES

ST. LOUIS PORK RIBS

Our famous ribs are dusted with Sally's dry rub for 24 hours then slow smoked over hickory wood.
We then finish them on the grill with a touch of our BBQ sauce 16.95 Half / 24.95 Full

PORK RIBS & CHICKEN

Pork ribs, honey mustard BBQ Chicken, red beans & rice and Sally's slaw 16.95

PORK RIBS, BEEF & CHICKEN

Pork ribs, BBQ Chicken, Beef Brisket, red beans & rice and Sally's Slaw 19.95

SALLY'S PIG OUT

Pork ribs, pulled pork, sausage, smoked cheddar cheese grits and red beans & rice 19.95

SOUTHERN FRIED CHICKEN

Our famous Southern Fried Chicken served with mac-n-cheese & collard greens 13.95 2 pc / 17.95 4 pc

NEW ORLEANS JAMBALAYA

A house speciality with shrimp, chicken & Andouille sausage simmered with creole rice 18.95

LOW COUNTRY SHRIMP & GRITS

Sauteed Gulf Shrimp served over creamy cheddar grits with bits of Andouille sausage 20.95

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

SOUTHERN BRUNCH

WAFFLE PLATTER 13.95

Fluffy waffle served with maple syrup, honey butter, fried egg & crispy bacon

PORK BENNIE 13.95

Two pieces of grilled cornbread topped with tender pulled pork, poached eggs & Hollandaise sauce, served with home fries

BEEF BRISKET OMELET 14.95

With caramelized onion, Vermont cheddar & home fries

NEW ORLEANS FRENCH TOAST 12.95

Pecan & sweet corn flake crusted Texas toast served with honey butter, maple syrup & grilled andouille sausage

CRISPY CATFISH, EGGS & GRITS 16.95

Cornmeal crusted catfish, 2 Fried eggs & cheddar cheese grits

BRUNCH FIXIN'S

3.95

HOME FRIES 5.95

SIDE OF CRISPY BACON 3.95

TEXAS TOAST 2.95

2 EGGS ANY STYLE 3.95

MINI BAKED MAC & CHEESE 4.95

RED BEANS & RICE*

GARLICKY GREEN BEANS

SALLY'S SLAW

CHEDDAR CHEESE GRITS

HOUSE MADE BBQ POTATO CHIPS

CORNBREAD & HONEY BUTTER

SWEET POTATO FRIES 4.95

SAUTEED BROCCOLI

COUNTRY COLLARD GREENS*

SWEET POTATO MASHED

***NOT VEGETARIAN**

*** SALLY'S MORNING SIPS ***

PASSION FRUIT MADNESS MIMOSA

SUMMER STRAWBERRY MIMOSA

TRADITIONAL MIMOSA

PEACH BELLINI

SALLY'S SPICY BLOODY MARY