

STARTERS

FRIED OKRA & PICKLE CHIPS

With dippin' sauce 8.95

FRIED GREEN TOMATOES

Crispy fried & seasoned just right. Served with buttermilk ranch dippin' sauce 8.95

SALLY'S WINGS

Memphis Dry Rub / Nashville Hot / BBQ 12.95

CREOLE DEVILED EGGS

Topped w/ bacon & smoked paprika 6.95

CRISPY CATFISH FINGERS

Served w/ house made Tartar 12.95

LOUISIANA GUMBO

A spicy New Orleans stew made with slow cooked roux, pulled chicken, Andouille sausage and served over steaming Carolina rice 5.95 / 7.95

BRUNCH SALADS

Salad Add Ons: Blackened or Fried Catfish, Shrimp \$7.00 Blackened Salmon \$8.00 Blackened Chicken or Pulled Pork \$5.00

SALLY'S CHOPPED SALAD

A bed of mixed greens topped w/ tomatoes, cukes, red onions, Gorgonzola crumbles, pecans, craisins & cornbread croutons. Served w/ house made apple cider vinaigrette 13.95

SOUTHERN CAESAR SALAD

With crispy romaine & cornbread croutons 10.95

SANDWICHES

*Served with BBQ Potato Chips & Sally's Slaw or a Side Salad or a Cup of Gumbo
GF ROLLS AVAILABLE \$1.00*

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!" 12.95

THE ULTIMATE BURGER

Our custom blend is hand pattied and served with melted cheddar, lettuce, tomato and half sour pickles 13.95

BEEF BRISKET SANDWICH

Melt in yo' mouth! Rubbed with our proprietary spice blend then smoked 16 hours over hickory wood 15.95

NEW ORLEANS PO' BOY

Comes fully "dressed" w/ your choice of fried shrimp or catfish 15.95

SALLY'S BIG PLATES

Served with a piece of cornbread. Additional cornbread is \$1.25 a piece.

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, served with red beans & rice and Sally's slaw HALF 18.95 FULL 34.95

PORK RIBS, BEEF & CHICKEN

Pork ribs, BBQ Chicken, Beef Brisket, red beans & rice and Sally's Slaw 24.95

PORK RIBS & BBQ CHICKEN

Pork ribs, honey mustard BBQ Chicken, red beans & rice and Sally's slaw 18.95

PULLED PORK PLATTER

Slow smoked, hand pulled and piled high a top grilled texas toast, served with red beans & rice and Sally's slaw. 15.95

BBQ BEEF BRISKET PLATTER

Melt in yo' mouth hand sliced brisket- slow smoked for 16 hours, served with red beans & rice and Sally's slaw. 22.95

SALLY'S PIG OUT

Pork ribs, pulled pork, sausage, smoked cheddar cheese grits and red beans & rice 22.95

BBQ CHICKEN PLATTER

BBQ leg & thighs brushed with Sally's BBQ sauce, served with red beans & rice and Sally's slaw 15.95

SOUTHERN FRIED CHICKEN

Our famous Southern Fried Chicken served with mac-n-cheese & collard greens 14.95 2 pc (lunch only) / 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 21.95

18% Gratuity may be added to parties of 6 or more.



350 ASYLUM STREET HARTFORD, CT 06106
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BLACKEYEDSALLYS.COM

SALLY'S SOUTHERN BRUNCH

WAFFLE PLATTER 13.95

Fluffy waffle served with maple syrup, honey butter, 2 fried eggs & crispy bacon

PORK BENNIE 14.95

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

NEW ORLEANS FRENCH TOAST 13.95

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

CRISPY CATFISH, EGGS & GRITS **GF** 16.95

Cornmeal crusted catfish, 2 Fried eggs & cheddar cheese grits

BRUNCH FIXIN'S

5.95

HOME FRIES 6.95

SIDE OF CRISPY BACON 4.95

TEXAS TOAST (2 PCS) 2.95

2 EGGS ANY STYLE 3.95

GARLICKY GREEN BEANS

SALLY'S SLAW

CHEDDAR CHEESE GRITS

MINI BAKED MAC & CHEESE +\$1

HOUSE MADE BBQ POTATO CHIPS

CORNBREAD & HONEY BUTTER

RED BEANS & RICE*

SWEET POTATO FRIES +\$1

COUNTRY COLLARD GREENS*

SALT & VINEGAR FRIES

*NOT VEGETARIAN

* SALLY'S MORNING SIPS *

"BOTTOMLESS" MIMOSAS (DINE IN ONLY)

"BOTTOMLESS" BLOODY'S (DINE IN ONLY)

PASSION FRUIT MADNESS MIMOSA

SUMMER STRAWBERRY MIMOSA

TRADITIONAL MIMOSA

PEACH BELLINI

SALLY'S SPICY BLOODY MARY



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