



GLUTEN FREE MENU

STARTERS

SALLY'S WINGS **GF**

Memphis Dry Rub / BBQ / Nashville Hot 12.95

FRIED OKRA & PICKLE CHIPS **GF**

With dippin' sauce 8.95

SOUTHERN FRIED CHICKEN TENDERS **GF**

Choose BBQ or Nashville Hot 10.95

FRIED GREEN TOMATOES **GF**

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

CRISPY CATFISH FINGERS **GF**

Served with house made tartar sauce 12.95

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

*ask your server to hold the croutons 13.95

SOUTHERN CAESAR SALAD

With crispy romaine & cornbread croutons.
*ask your server to hold the croutons 10.95

SANDWICHES

BBQ Potato Chips & Sally's Slaw or Side Salad

SUBSTITUTE ROLL FOR A GLUTEN FREE BUN \$1.00

PULLED PORK SANDWICH

Hand pulled and piled high on a soft roll. Folks say- "We have the best butt in town"! 12.95

PIG OUT SANDWICH

Pulled pork with sliced Andouille, melted cheese & caramelized onions 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

Louisiana's pride & joy! Stuffed with your choice of: shrimp or catfish- fried or blackened 15.95

SALLY'S CHEDDAR BURGER

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

Or try Memphis style w/ pulled pork, caramelized onions & BBQ Sauce +14.95

NASHVILLE HOT CHICKEN

Spicy fried chicken w/ blue cheese dressing, shredded iceberg & half sour pickles 12.95

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

SALLY'S BAR-B-QUE

Served with Red beans & Rice, Sally's Slaw

ASK YOUR SERVER TO HOLD THE TEXAS TOAST

ST. LOUIS PORK RIBS GF

Our famous ribs are dusted with Sally's dry rub for 24 hours then slow smoked over hickory wood. We then finish them with a touch of our BBQ sauce 18.95 Half / 24.95 Full

ST. LOUIS RIBS & BBQ CHICKEN COMBO GF

Red beans & rice & Sally's slaw 18.95

RIBS, CHICKEN & BRISKET COMBO GF

Red beans & rice and Sally's slaw 24.95

SALLY'S PIG OUT GF

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

PULLED PORK PLATTER

Slow smoked, hand pulled and piled high a top grilled texas toast 15.95

BBQ BEEF BRISKET PLATTER

Melt in yo' mouth hand sliced brisket- slow smoked for 16 hours 22.95

BBQ CHICKEN PLATTER GF

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

SOUTHERN COOKIN'

LOW COUNTRY SHRIMP & GRITS GF

Sautéed Gulf shrimp served over creamy cheddar cheese grits with bits of Andouille sausage L 16.95 / D 21.95

BLACKENED CATFISH GF

Seared in a cast iron pan with sweet potato fries & garlicky green beans 17.95

SOUTHERN FISH FRY GF

Hand battered catfish fillet w/ salt-n-vinegar fries, Sally's slaw, lemon & tartar 17.95

SOUTHERN FRIED CHICKEN

Buttermilk brined bone-in chicken served with Mac n cheese & Collard Greens*Substitute the mac for any of our fixins 2 pc 14.95 (Lunch Only) 4 pc 17.95

NEW ORLEANS JAMBALAYA GF

A house specialty with shrimp, chicken & andouille sausage simmered with creole rice L 15.95 / D 18.95

FIXIN'S

5.95

COUNTRY COLLARD GREENS* GF

RED BEANS & RICE* GF

GARLICKY GREEN BEANS GF

SALLY'S SLAW GF

CHEDDAR CHEESE GRITS GF

HOUSE MADE BBQ POTATO CHIPS GF

SWEET POTATO FRIES + \$1 GF

SALT & VINEGAR FRIES GF

***NOT VEGETARIAN**

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