



*Southern Belle*

## FOOD MENU



# Snacks

## *Chips 'n' Dips*

Perfect for snacking, our fresh corn chips come with a selection of dips: We have a hearty three-bean dip, classic sour cream, tangy home-made salsa, and fruity mango salsa (seasonal).

One Dip	25
Two Dips	35
Three Dips	45
*Extra Chips	15

## *Quesadillas*

If you feel like visiting the Border, the quesadilla (Spanish name aside) is as much a staple of Texas as it is of her Southern neighbor. As always you've got choices. (served with home-made salsa, of course.)

Cheese	35
Chicken and Cheese	45
Ham and Cheese	50

# Signature Sandwiches

~ all sandwiches are served with a side of homestyle potato salad or coleslaw ~

## *Veggie Slam* 35

Heaps of fresh grilled vegetables topped with warm cheddar cheese and served on a toasted sourdough baguette. Who says Vegetarianism isn't fun?

## *Rajin' Cajun Chicken* 45

Cajun spiced chicken topped with cheddar cheese, lettuce, tomato, and mayo on whole wheat bread.

## *Miss Ivy* 50

The new house specialty! Tons of fresh grilled vegetables stacked high, topped with fresh grilled chicken and melted cheddar cheese. Served on a toasted sourdough baguette.

## *Lone Star Corned Beef* 50

Stacks of corned beef, cheddar cheese, tomato and lettuce served on rye bread and spiced with Dijon mustard.

## *Reuben James* 55

Grilled slices of rye bread hold generous slices of corned beef layered over Swiss cheese, Thousand Island dressing, and the sandwich's signature sauerkraut.

## *Uncle Monte Cristo* 60

Slices of ham, smoked turkey, and Swiss cheese piled high on buttered and grilled wheat bread. Finished with mayo and Dijon mustard.

## *Pastrami Po' Boy* 60

Stacks of smoked pastrami and Swiss cheese, slathered with Dijon mustard and served on a toasted sourdough baguette.

### **Add-ons:**

- American Yellow Mustard
- French Dijon Mustard
- Hot English Mustard
- Ketchup
- Mayonnaise
- Thousand Island Dressing

# Southern Staples

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## Red Beans and Rice 20/35

A Southern staple if ever there was one: spiced sausage, thick, juicy red beans, and long-grain rice. This is comfort food at its best, just like Mama used to make (if Mama cooked.)

\*Side Order 10rmb

## Cajun Jambalaya 25/40

A staple from the Bayou, our Jambalaya is a hearty mix of rice, beans, sausage, Dijon mustard, and spices. Sure to warm you up anytime of year.

\*Side Order 15rmb

## Cajun Shrimp Gumbo 30/45

Another classic from the Bayou, our shrimp gumbo is as Southern as a Louisiana drawl. A cup's good to start, a bowl is a real meal before a night of Blues and Country music. Served with bread or rice.

\*Side Order 20rmb

## Texas Chili 35/50

We went through the ringer to get this one right and we've done it. Call it a two-alarm, spicy enough to wake you up, but not knock you out. Served with toasted sourdough bread.

\*Side Order 25rmb

# Desserts

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Chocolate Chip Cookie 5

Oatmeal Raisin Cookie 5

Choco-Peanut Butter Cookie 5

Cornbread Muffin 10

Sweet Potato Pie 25

Lemon Meringue Pie 25

Banana Puddin' 30

Nutty Brownie 30

Pecan Pie 35

Mississippi Mud Pie 40

Peach Cobbler 40

## Ice Cream

Add a scoop of vanilla ice cream to any of our home-made pies or desserts for just 5rmb extra. Personally we wouldn't eat the Brownie without it!

Just want the ice cream?

1 Scoop 10

3 Scoops 25

~ Sometimes we run out of desserts. It's the price we pay for home-baking from scratch. Please ask your server to see what's available or check out the display case.~

# Bar-B-Que Menu

~Available M-F 5-10PM and Weekends, 3-11PM~

~ All BBQ dishes are served with fresh grilled vegetables and potato salad and your choice of BBQ sauce~

*Chicken Wings* 30/45  
The perfect snack for any time of day! An order of 5 wings for yourself, or be a generous host and go for 10 for the table!

*The Hot Dog* 35  
A true American-sized hot dog! Beef and pork always go together. No exceptions here. Try with one of our home-made sauces!

*The Chili Dog* 45  
A Southern classic! The Hot Dog, loaded with our famous chili (and cheese if you like) is sure to fill you up and spark a bit of nostalgia!

*Veggie Burger* 40  
You've never had a veggie burger this good! Potatoes, fresh peppers, onions, the works! All fused into one delicious, heart-healthy, PETA-friendly patty of deliciousness.

*The Burger* 50  
Thick and juicy lean ground beef, cooked the way you want it, with all the fixin's. Why mess with the best? extras?

*Extras:*

-Cheese 5rmb  
-Bacon 5rmb

*Chatanooga Chicken* 55  
Fresh and juicy chicken breast grilled to perfection, then loaded with melted cheddar cheese, bacon, lettuce, tomato and onion. Slather on some BBQ sauce for that extra Southern flair.

*Quarter Chicken* 60  
Straight from Big Bird! A large Grade-A chicken leg and thigh, grilled until tender and juicy and then bathed in your choice of our house sauces.

*Southern Kebab* 70  
Big, tender chunks of grilled beef tenderloin, peppers and onions served on skewers. Hey, who says Shanghai street food isn't Southern? Works for us!

*Half Rack of Ribs* 95  
For the hungry man at the table, a large portion of pork ribs slathered in your choice of BBQ sauce. We recommend the Carolina style, but heck, with ribs, eat 'em how you like 'em.

*Grilled Vegetables* 25  
Depending on what is available and fresh in the market each day, our chef prepares a hearty serving of four loaded skewers with assorted seasonal vegetables, grilled until tender and tasty.

## Our Sauces

*John's Carolina BBQ Sauce*  
Perfected at UNC-Chapel Hill Tail-gates, this is a sauce for the spice lovers out there! In traditional Carolina style, this is a mustard based sauce (tomatoes get too much attention). Like a Southern summer, and the Heels themselves, it's got a lot of heat to it. You are warned.

*The All-Rounder*  
The Classic! We got cayenne pepper, ketchup, vinegar, and some ginger and lemon zest to hold it together. Not too spicy, not too sweet. This is the taste of growing up with a backyard. It's great for the burger, but really, try it on anything!

*Sweet Bourbon BBQ Sauce*  
Some like it hot, some like it sweet. This is for the latter. Great for bringing out the taste in chicken or pork. It's great on the wings. If you like your BBQ tangy, give it a try!