

Welcome & thank you for supporting us!! We're in our soft opening phase and truly appreciate your patience as we learn and grow. Your encouragement and understanding means more than you know!



LUNCH MENU

STARTERS

SMOKED WINGS	\$10
<i>with Carrots, Celery, and choice of: Cajun Hot Honey, Garlic Parm, Peach Bourbon BBQ, or Buffalo</i>	
COLLARD ARTICHOKE DIP	\$13
<i>with Sourdough Toast, Celery, Carrots</i>	
PIMENTO CHEESE	\$9
<i>with Sourdough Toast, Celery, Carrots</i>	
SMOKED DEVEILED EGGS	\$6
<i>Smoked Eggs, Cajun Seasoning</i>	
BREADED CAJUN SHRIMP	\$10
<i>with Remoulade</i>	
FRESH CHICKEN TENDERS	\$11
<i>choice of: Honey Mustard, Peach Bourbon BBQ, or Ranch</i>	
CORN BREAD	\$6
<i>Whipped Cinnamon Honey Butter</i>	
FRIED MUSHROOMS	\$11
<i>Mix of Portobello and Cremini, with Ranch</i>	

CUPS & BOWLS

COLLARD GREEN GUMBO	\$6/9
<i>Greens, Smoked Chicken, Shrimp, Turkey Sausage, Rice</i>	
SOUP OF THE DAY	\$5/8
MAC BOWL	\$15
<i>Mac, BBQ, Corn Bread, Choice of: Pulled Pork or Brisket</i>	

SALADS

COUNTRY COBB	\$12
<i>Lettuce Blend, Smoked Egg, Blue Cheese, Cajun Candied Bacon, Onion, Honey Mustard Dressing</i>	
WEDGE	\$10
<i>Romaine Heart, Blue Cheese Crumbles, Tomato, Candied Cajun Bacon, Blue Cheese Dressing</i>	
OUR CAESAR	\$10
<i>Romaine Heart, Parmesan, Corn Bread Crouton</i>	

Add Protein: Grilled Salmon \$12, Grilled Portobello \$5, Smoked Turkey \$6, Grilled or Fried Shrimp \$8, Grilled or Fried Chicken Tenders \$8, Brisket \$9,

HANDHELDS

Served with house chips & pickles - Swap for a side or cup of soup \$3

THE SMOKER'S CLUB	\$16
<i>Cajun Candied Bacon, Smoked Turkey, Lettuce, Tomato, Mayo, on Sourdough Toast</i>	
BBQ SAMMIE	\$14
<i>Pulled Pork or Brisket, Slaw, Peach Bourbon BBQ, on a Brioche Roll</i>	
PO' BOY	\$16
<i>Fried Catfish, Shrimp, Chicken, or Mushrooms, Lettuce, Tomato, Remoulade, on a Liscios Sub Roll</i>	
SMOKED CHICKEN SALAD	\$14
<i>Smoked Chicken Salad, Lettuce, Tomato, on a Brioche Roll</i>	
GRILLED SALMON	\$18
<i>Grilled Salmon, Lettuce, Tomato, Onion, Lemon Dill Aioli, on a Brioche Roll</i>	
BLACKENED CHICKEN	\$15
<i>Grilled Blackened Chicken, Lettuce, Tomato, Onion, on a Brioche Roll</i>	
HOUSE BURGER	\$14
<i>Half Pound Burger, Cheddar, Lettuce, Tomato, Onion, Mayo, on a Brioche Roll</i>	

SIDES

MADDY'S MAC	\$6	HOUSE CHIPS	\$4
FRESH CUT FRIES	\$6	CAJUN SLAW	\$5
COLLARD GREENS	\$6	SIDE SALAD	\$6

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DINNER MENU

STARTERS

SMOKED WINGS	\$10
<i>with Carrots, Celery, and choice of: Cajun Hot Honey, Garlic Parm, Peach Bourbon BBQ, or Buffalo</i>	
COLLARD ARTICHOKE DIP	\$13
<i>with Sourdough Toast, Celery, Carrots</i>	
SMOKED DEVEILED EGGS	\$6
<i>Smoked Eggs, Cajun Seasoning</i>	
STEAMED SHRIMP	\$13
<i>Half Pound Shrimp, with Remoulade</i>	
CORN BREAD	\$6
<i>Whipped Cinnamon Honey Butter</i>	
FRIED MUSHROOMS	\$11
<i>Mix of Portobello and Cremini, with Ranch</i>	

SALADS & SANDWICHES

PO' BOY	\$19
<i>Fried Catfish, Shrimp, Chicken, or Mushrooms, Lettuce, Tomato, Remoulade, on a Philly Sub Roll. Served with Hand Cut Fries.</i>	
HOUSE BURGER	\$17
<i>Half Pound Burger, Cheddar, Lettuce, Tomato, Onion, Mayo, on a Brioche Roll. Served with Hand Cut Fries.</i>	
COUNTRY COBB	\$12
<i>Lettuce Blend, Smoked Egg, Blue Cheese, Cajun Candied Bacon, Onion, Honey Mustard Dressing</i>	
WEDGE	\$10
<i>Romaine Heart, Blue Cheese Crumbles, Tomato, Candied Cajun Bacon, Blue Cheese Dressing</i>	
OUR CAESAR	\$10
<i>Romaine Heart, Parmesan, Corn Bread Crouton</i>	

Add Protein: Brisket \$9, Smoked Turkey \$6, Grilled Portobello \$5, Grilled or Fried Shrimp \$8, Grilled or Fried Chicken Tenders \$8

MAIN COURSE

*Gluten Free or Vegetarian? Ask us about your options!
Add on's - Sautéed Portobello and Onion \$3*

SEAFOOD PLATTER	\$28
<i>Blackened or Fried, Catfish Filet and Shrimp with Remoulade. Served with choice of two sides.</i>	
FRIED CHICKEN	\$28
<i>Fried Chicken Leg and Thigh. Served with choice of two sides.</i>	
GRILLED PORK CHOP	\$26
<i>8oz Pork Chop, Blue Cheese Cream. Served with choice of two sides.</i>	
14OZ RIBEYE	\$48
<i>Grilled Ribeye, cooked to your liking, Cognac Cream. Served with choice of two sides.</i>	
T-BONE ASADA	\$38
<i>Grilled T-Bone, Chimichurri, Dirty Rice. Served with one additional side.</i>	
CREOLE DUCK CONFIT	\$40
<i>Cajun Rice, Roasted Veggie Stew, Confit Duck Quarter. Served with one additional side.</i>	
SMOTHERED CHICKEN	\$22
<i>Grilled Chicken Breast, Cajun Rice, Creamy Mushroom Gravy. Served with one additional side.</i>	
SMOKED OXTAIL GUMBO	\$35
<i>Our House Gumbo, Cajun Rice, Smoked Oxtail, grilled shrimp. Served with one additional side.</i>	
MAC BOWL	\$18
<i>Maddy's Mac, BBQ, Corn Bread, Choice of: Pulled Pork or Brisket. Served with one additional side.</i>	
SALMON PASTALAYA	\$30
<i>Linguine, Creole Garlic Sauce, Parmesan, sauteed Salmon and Veggies. Served with one additional side.</i>	
SIDES 6	
MADDY'S MAC	CANDIED YAM
COLLARD GREENS	SIDE SALAD
FRESH CUT FRIES	CAJUN RICE
SEASONAL VEGGIE	RISOTTO DU JOUR +2