



MAIN COURSES



Served with any two fixin's and Tennessee buttermilk cornbread.

Memphis Style Ribs

The house specialty - served wet or dry.
Both are smoked low & slow; the wet ribs are additionally braised in our Memphis BBQ sauce.
1/2 rack \$15.95 full rack \$21.95

Texas BBQ Beef Brisket

Smoked overnight and sliced to order \$17.95

Carolina Pulled Pork

Smoked overnight & hand-pulled each mornin' \$16.95

1/2 BBQ Chicken

Rubbed with Mae's poultry rub and cooked to succulent perfection \$14.95

Smoked Hog Wings

House-smoked pork shanks, bone-in.
Tender on the inside, crispy on the outside.
Served with your choice of: Mae's Cherry-Apple dipping sauce; Memphis BBQ; or Carolina Hot
Who says pigs can't fly? \$16.95

Smoked Hudson Valley Sausage

House smoked, then grilled, and served with sautéed onions & peppers. \$14.95

Memphis Style BBQ Shrimp

Sautéed and served with any two fixin's. \$19.95

Mississippi Catfish

Country fried, Blackened, or Grilled \$18.95

BBQ Road Trip

A generous helpin' of Texas Brisket, Carolina Pulled Pork & Memphis Ribs. \$23.95

BBQ Boat Trip

Memphis Shrimp, Mississippi Catfish, & BBQ Salmon \$23.95

BBQ Chicken & Rib Combo

1/2 BBQ chicken & 1/2 rack Memphis Ribs \$23.95

Texas Chicken Fried Steak

Rib-eye steak; flattened, floured and fried.
Served with our country cream gravy. \$19.95

Southern Fried Chicken

Succulent boneless chicken breast; battered, fried to perfection & served with Mae's chicken-gravy. \$17.95

Pulled Chattanooga Chicken

Smoked low & slow; then hand-pulled off the bone \$16.95

Teriyaki BBQ Glazed or Blackened Salmon

Mae's Teriyaki twist - glazed and baked or blackened \$19.95

Smoked Portobello Mushroom & Grilled Vegetable Platter

\$13.95

Side Sampler

Any four fixin's. \$12.95

FIXIN'S

\$2.95

Cole Slaw: BBQ (Vinaigrette) or Creamy (Buttermilk dressing)

Smashed Golden Skins

Yellow potatoes smashed with skin on; served with or without gravy.

Smoked Corn Salad

Stewed Collard Greens

Beer Battered Onion Rings

Hoppin' John Rice

Onions, peppers, celery, black-eyed peas & more...

Mac & Cheese

Fried Pickles

Sliced; placed into a jalapeño brine for 36 hours; battered and fried

Red Potato Salad

Drunken Yams

Scalloped Yams with Mae's Orange-Bourbon Sauce

House Baked Beans

Creamed Spinach

Peach Apple Sauce

Hush Puppies

Sweet Potato Fries

CHILDREN'S MENU

Includes any two fixin's and ice cream dessert \$6.95

Carolina Pulled Pork

Pulled Chattanooga Chicken

Grilled Chicken Breast

1/4 rack Memphis Ribs

Cornmeal Crusted Catfish Fingers

Mac & Cheese

Side Sampler - Any 3 fixin's

\$4 "Plate" charge for shared entrées.

A 19% gratuity will be added for parties of 8 or more.

