



DUE SOUTH



STARTERS

SOUP OF THE DAY CUP 4 / BOWL 8

SMOKED CHICKEN WINGS

SIX FOR 9 // TWELVE FOR 15

Alabama White Sauce + BBQ Dry Rub + Crudite

SWEET CORN HUSH PUPPIES 8

Jalapeno Aioli + Fresno Chili Hot Sauce (v)

PULLED PORK NACHOS 14

Queso + Pico de Gallo + Jalapenos + Corn Tortillas + Lime Crema + Scallions

CORN MUFFINS 6

Rosemary Molasses Butter

CRISPY BRUSSELS SPROUTS 9

Hot Honey + Toasted Pecans + Feta Cheese

CHOPPED BRISKET TACOS 12

Pickled Slaw + AL White Sauce + Cilantro + Gochujang BBQ Sauce + Flour Tortilla

NOLA STYLE BBQ SHRIMP 16

Shallots + Garlic + White Wine + Butter + Herbs + French Bread

CHEF'S BOARD & BISCUITS 18

Edward's Smokehouse Ham + Jalapeno Cheddar Sausage + Pimento Cheese + Pepper Jelly + Creole Mustard + Pickled Okra + Buttermilk Drop Biscuits

SANDWICHES

(COMES WITH CHOICE OF COLESLAW, POTATO SALAD OR CUP OF SOUP)

CAROLINA STYLE PULLED PORK SANDWICH 14

Coleslaw + D.S. B&B Pickles + N.C. Style BBQ Sauce + Brioche Bun

BUTTERMILK FRIED CHICKEN SANDWICH 14

Coleslaw + D.S. B&B Pickles + Nashville Hot Sauce (or) Jalapeño Aioli + Brioche Bun

BACON PIMENTO CHEESEBURGER 16

Applewood-Smoked Bacon + Beefsteak Tomato + Tobacco Onion + D.S. B&B Pickles + Sesame Seed Bun

BLACKENED SALMON BLT 16

Beefsteak Tomato + Butter Lettuce + Applewood Smoked Bacon + Remoulade + Brioche Bun

TURKEY REUBEN 15

House Smoked Turkey + Gruyere + Chow Chow + Comeback Sauce + Marble Rye

EXTRAS

JALAPENO CHEDDAR GRITS 5 | COLESLAW 5 |

BACON BRAISED COLLARD GREENS 5 |

TOMATO & CUCUMBER SALAD WITH FETA 5 |

FRENCH FRIES 5 | SWEET POTATO FRIES 5 |

YUKON GOLD POTATO SALAD 5 | MAC & CHEESE 7

HOPPIN' JOHN RICE | 5

SALADS

ADD: GRILLED (OR) FRIED CHICKEN 6 | PULLED PORK 5 | GRILLED SHRIMP 8

KALE & FARRO SALAD 13

Carrots + Farro + Pumpkin Seeds + Avocado + Feta + Scallions + Green Goddess Dressing

CHOPPED ROMAINE COBB SALAD 15

Smoked Turkey + Bacon + Hard Boiled Egg + Cucumber + Pickled Red Onion + Blue Cheese + Bon-Ton Dressing

ROASTED BEET & PEAR SALAD 13

Gold Beets + Asian Pear + Baby Greens + Goat Cheese + Toasted Pecans + Dijon White Balsamic Vinaigrette

PLATES

SHRIMP & GRITS 23

Tasso Ham + Jalapeño Cheddar Grits + Heirloom Tomatoes + Sautéed Kale + Parmesan

EVERYTHING SPICE CRUSTED SALMON 24

Sauteed Shishito Peppers & Green Beans + Lentils + Roasted Red Pepper Vinaigrette

FRIED CHICKEN 20

Mac & Cheese + Bacon Braised Collard Greens (Hot Sauce & Alabama White Sauce Served On The Side)

HOMESTYLE BRISKET MEATLOAF 20

Yukon Gold Whipped Potatoes + Sautéed Brussels Sprouts + Shallot Gravy + Crispy Onions

BUTTERNUT SQUASH BARLEY BOWL 18

Brussels Sprouts + Pearl Onions + Kale + Crimini Mushrooms + Lemon Miso Vinaigrette

ADD: Grilled (or) Fried Chicken 6

BLACKENED CATFISH 20

Hoppin' John Rice + Bacon Braised Collard Greens + Creole Tomato Butter Sauce

CHICKEN POT PIE 19

Celery + Carrots + Crimini Mushrooms + Puff Pastry + Mixed Green Salad + White Balsamic Vinaigrette

FROM THE SMOKER

(SERVED WITH YUKON GOLD POTATO SALAD, BACON BRAISED COLLARD GREENS & CORN BREAD)

12-HOUR TEXAS STYLE BRISKET 24

Due South BBQ Sauce

CAROLINA STYLE PULLED PORK 18

Due South N.C. BBQ Sauce

SWEET-TEA BRINED HALF CHICKEN 20

Alabama White Sauce

SALT & PEPPER BABY BACK RIBS 18/34

SC Mustard Sauce + Due South BBQ Sauce

PITMASTER'S PLATTER 45

1/4 Rack Baby Back Ribs + 4oz. Brisket + 4oz. Pulled Pork + Smoked Jalapeno Cheddar Sausage + Coleslaw + Mac & Cheese + Bacon Braised Collard Greens + Corn Bread + All The Sauces