

“FEATURING EXQUISITE OUTDOOR SOUTHERN CUISINE”



MEATS AUTHENTICALLY “OAK-SMOKED” ON PREMISES

HOME OF THE “WORLD FAMOUS” COCONUT MACAROONS

CATERING BY APPOINTMENT

TUESDAY - SATURDAY 11AM – 9PM (941) 218-4175

1262 JACARANDA BLVD. VENICE FLORIDA 34292



WINGS

Marinated & Grilled then Crispy Fried to Perfection

Served with your choice of Veggie Sticks & Dip

(Carrot Sticks & Ranch **OR** Celery Sticks & Blue Cheese)

Extra Veggie Sticks & Dip with Wings \$1



5 ~ WINGS \$5 10 ~ WINGS \$10 20 ~ WINGS \$19

Choose your flavor: Naked as a Jaybird ~ Sweet Vinegar BBQ
Honey Mustard ~ Garlic Parmesan ~ Buffalo Garlic Parmesan
Buffalo Sauce: Mild, Medium, Hot or Smokin' Hot

STARTERS

Onion Ring Basket w/ Dip \$6 | Seasoned Pork Rinds \$5

Basket of Homemade Chips \$4

Carrots & Celery Sticks w/ Ranch or Blue Cheese Dressing \$5

SALADS

Served with Garlic Toast, Cornbread or Crackers

Lil' BUFF...\$4

BIG BUFF...\$8



GARDEN SALAD

Fresh Romaine & Spring Mix, Tomatoes, Cucumbers, Onions

Choice of Ranch, Italian, Bleu Cheese, Creamy Caesar

Honey Mustard or Chef's Sweet n' Sour Dressing

CAESAR SALAD

Romaine, Parmesan, Croutons, Creamy Caesar

HOUSE SALAD

Spring Mix, Shredded Mozzarella

Seasonal Fruit, Tossed w/Chef's Sweet n' Sour



Add to your Salad

Black Bean Burger (sliced)...\$4

"Oak-Smoked" Pulled Chicken...\$3

"Oak-Smoked" Pulled Pork...\$3

Grilled Premium Steak Burger...\$8

"Oak-Smoked" Ribs \$2 per Bone

Marinated, Grilled Chicken (cut up)...\$4

Gulf Shrimp Sautéed in Garlic Butter...\$8

Consuming raw or undercooked meat, seafood or egg products can increase your risk of Food Bourne illness, especially, if you have certain medical conditions

Gratuity of 18% added for parties of 6 or more ~~ Split Plate charge...\$3

“OAK-SMOKED” SANDWICHES

Served on a Kaiser Bun, Artisan Roll or Tortillas w/Choice of One Fancy Side

All Smoked meats done on premises with native oak wood and Chef's special seasoning rubs

PULLED PORK ...\$8

Natural Pork Butt Smoked 12-14 hours

PULLED CHICKEN ...\$8

Boneless, skinless thighs

BLOCKBUSTER BBQ...\$8.50

Beef, Pork & Chicken slowly cooked in a medley of our Homemade BBQ sauces



SANDWICHES

Served on a Kaiser Bun or Artisan Roll with Choice of One Fancy Side

PASTRAMI...\$10

We know this is Not Southern, but it is a Buffalo Bill's Tradition
Pastrami Brisket Grilled with Onions, Swiss Cheese, Mustard and Pickle.
Ask your server to add Horseradish for the full experience.

STEAK BURGER...\$12

Premium ½ lb Steak Burger, lightly dusted with Chef's Seasonings-Grilled to perfection. Served with Lettuce, Tomato, Onion and Pickle

VEGETARIAN BURGER...\$9

Black Bean Burger served with Ranch, Lettuce, Tomato, Onion & Pickle

CHEF'S BBQ SAUCES

Sweet Vinegar Base
Sweet HOT Vinegar Base
Honey Molasses

FANCY SIDES \$2.50 EACH

Aunt Carol's Cold Slaw

Seasoned Pork Rinds

Tater Tots

Cuban Style Black Beans & Rice

Cheesy Mac & Cheese

Corn Bread

Garlic Toast

Potato Salad

BBQ Baked Beans

Homemade Potato Chips

Onion Rings

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Add Gulf Shrimp Sautéed in Garlic Butter to an Entrée...\$8

# HOUSE FEATURES

Served with Garlic Toast or Corn Bread and Choice of 2 Fancy Sides



## “OAK-SMOKED” ST. LOUIS PORK RIBS

1/3 Rack...\$11      2/3 Rack ...\$18      Full Rack...\$24

**MARINATED & GRILLED CHICKEN...** Dark \$8    White...\$8.50

¼ Chicken Marinated & Grilled to perfection

## COMBO: “OAK-SMOKED” ST. LOUIS PORK RIBS and MARINATED & GRILLED CHICKEN

2/3 Rack & ½ Chicken ...\$23    |    2/3 Rack & ¼ Chicken ...\$21  
1/3 Rack Ribs & ¼ Chicken ...\$15    |    2 Bones & ¼ Chicken ...\$11

## COWBOY RIBEYE STEAK ...MARKET Price

Hand-Cut Aged Boneless Rib-Eye Steak, lightly dusted with  
Chef's Special Seasonings and cooked on white hot iron grill  
to enhance the natural flavor of the beef

## FRIED CATFISH DINNER...\$14

Fried Catfish Fillets battered simply with Cornmeal - A Southern Treat!  
Your choice of Chef's Remoulade, Tartar Sauce or Cocktail Sauce

## SALMON WITH BOURBON GLAZE...\$17

Grilled Salmon with Chefs' New Orleans Bourbon Glaze

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(Add Gulf Shrimp Sautéed in Garlic Butter to any Entree...\$8)

### Artisan Craft Beer & Select Wines

See Chalkboard for Daily Offerings & Prices

**Beverages...**\$2.50 refills included

Brewed Un-Sweet Iced Tea, Georgia Sweet Tea,  
Fountain Sodas, Hot Tea, Decaf Coffee, Reg. Coffee

**Bottled Water...**\$1 each



### THE COOKIE JAR



**Classic Coconut Macaroon**

Each    ½ Dz  
\$1 00    \$5.50

1 Dozen  
\$11.00

**Chocolate Coconut Macaroon**

\$1.25    \$6.25

\$12.50

**Gluten-Free Coconut Macaroon**

\$1.50    \$8.25

\$16.50 by Special Order

**Chocolate-Choc Chip Cookie**

\$1.00    \$5.50

\$11.00

