

APPETIZERS


Deep Fried Pickles - 8.5
Gina's secret sauce


Hushpuppies - 8.5
Red pepper jelly

Fried Green Tomatoes - 9.5
Vidalia onion relish

Pulled Pork Sliders - 13
BBQ sauce

Bacon & Eggs - 12 
Candied bacon; BBQ spiced deviled eggs
Just BBQ Spiced Deviled Eggs 8


Fried Catfish - 12 
Cornmeal encrusted, creole remoulade

Applewood Smoked Chicken Wings - 13 
Blue cheese


Sautéed Jumbo Shrimp & Grits 
Appetizer 18 / Entrée 24
Grilled scallions

SALADS

Add grilled chicken to any salad 6

Chopped Salad - 12 
Romaine, tomatoes, cucumber, Vidalia onions,
pinto beans, cheddar cheese; smoked tomato
vinaigrette

Wedge Salad - 12
Large iceberg wedges with blue cheese,
candied bacon & fried onion strings

Roasted Corn Salad - 16 
Arugula, organic goat cheese, tomatoes, lemon
vinaigrette

Smoked Chicken Salad - 18
Lettuce, avocado, cheddar cheese, tomatoes,
corn, black beans; topped with fried onion
strings, homemade BBQ-ranch dressing

Green Tomato Cobb Salad - 19
Lettuce, fried green tomatoes, smoked turkey,
hard-boiled egg, smokehouse bacon, avocado,
blue cheese dressing

The Mac Trio - 18

Lobster mac; 4 oz. fresh Maine lobster
Jalapeño mac, red onion
Candied bacon mac

“Time for the spice fairy”

SANDWICHES

Pulled Pork Sandwich - 17
Topped with our original BBQ
sauce & fried onion strings,
brioche bun, coleslaw & pickled
okra

**Pulled Chicken
Sandwich - 16**
Beer can chicken hand pulled
& topped with white BBQ
sauce, brioche bun, side of
fries

Neely's Burger - 18
8 oz. all natural beef patty, Vermont
white cheddar, chipotle BBQ sauce,
caramelized onions & smoked
bacon, brioche bun, side of fries

 **Gluten Free**

Please let us know about any food allergies you may have.

MAIN COURSES

Fried Chicken - 19

Breaded in our own special seasoning and fried extra crispy, mashed potatoes, coleslaw

Blackened Catfish - 20 ^{GF}

Mississippi catfish blackened to perfection, scallion mashed potatoes, homemade tabasco butter sauce

Cedar Plank Salmon - 24 ^{GF}

Topped with parsley butter, creamed corn, steamed green beans

Country Fried Steak - 26

Hand battered sirloin steak deep fried golden brown, mashed potatoes, sautéed bacon & onion, steamed green beans, side of black pepper cream gravy

NY Strip - 32

12 oz. grilled steak, moonshine glazed bell peppers, sweet potato fries, ried onion strings

Filet Mignon - 34 ^{GF}

8 oz. filet of beef, smoked tomato beurre blanc, steamed green beans, roasted garlic mashed potatoes

BARBECUE

Served with your choice of one side

Memphis Baby Back Ribs ^{GF}

Half Rack 20 / Full Rack 30

Basted with sauce or dry rubbed

KC Style Spareribs ^{GF}

Half Rack 20 / Full Rack 30

Sweet & Tangy BBQ sauce

Pork Sampler Platter - 26 ^{GF}

1/3 rack of Memphis baby back ribs, 1/3 rack of KC Style spareribs & our slow smoked pulled pork

Neely's Rib Sampler - 31 ^{GF}

Half rack of Memphis baby back ribs & half rack of KC Style spareribs

BBQ Chicken & Ribs - 31 ^{GF}

Our famous backyard BBQ chicken & half rack of Memphis baby back ribs

Pulled Pork - 18

Tender smoked pulled pork with our original BBQ sauce, Texas toast, pickled okra

Backyard BBQ Chicken - 19 ^{GF}

Smoked, grilled and basted with our original BBQ sauce

Texas Style Smoked Beef Brisket - 21 ^{GF}

Cooked "low & slow" for twelve hours then sliced, spicy Texas BBQ sauce, fried onion strings, pickled okra

Slow Smoked Beef Short Rib - 32 ^{GF}

Basted with homemade chipotle BBQ sauce

"Give it a lil' kick"

Proud to offer the highest quality meats exclusively provided by Pat LaFrieda.

SIDES

- Coleslaw 5 ^{GF}
- Steamed Tiny Green Beans 5 ^{GF}
- Southern Creamed Corn 5 ^{GF}
- Collard Greens 6 ^{GF}
- Molasses Baked Beans 6 ^{GF}
with Pork
- Brussel Sprouts 9
with bacon & onion
- Cornbread & Butter 4
- Hand-Cut Kennebec Fries 5
- Sweet Potato Fries 5
- Buttermilk Mashed Potatoes 5 ^{GF}
- Whipped Sweet Potatoes 6
with pecan butter
- Mac & Cheese 9