## BOURBON, BBQ & BLUES

(ALL TABLES SERVED WITH CORNBREAD, BISCUITS & HONEY BUTTER)

STARTERS

CEASAR SALAD, CHOPPED WEDGE SALAD - 8

SMOKED JUMBO CHICKEN WINGS (SMOKED, BUFFALO OR BBQ SERVED WITH BLUE CHEESE AND CELERY) -16

CRISPY DILL PICKLES, SERVED WITH RANCH & HORSERADISH SAUCE -12 ANDOUILLE CORN CHOWDER OR CRAB BISQUE - 6

ALLIGATOR HUSH PUPPIES, CREOLE DIPPING SAUCE -14

BEEF BURNT END SAUSAGE &
JALAPENO, CHEDDAR CHEESE
DIPPING SAUCE -12

#### SMOKED MEATS

(SERVED WITH COLESLAW)

SMOKED PRIME BRISKET, SWEET BOURBON BBQ DRIZZLE -26

140Z KANSAS CITY STRIP STEAK, CHIMICHURRI -30

PORK BELLY BURNT ENDS, CAROLINA BBQ SAUCE -20

**BROWN SUGAR SMOKED RIBS -24** 

CHIPOTLE-CINNAMON BUTTERFLIED BONELESS CHICKEN -22

BAYOU FRIED FISH PLATTER -26
(CAJUN MARINATED CATFISH AND SHRIMP ARE CORNMEAL BATTERED, TARTAR AND COCKTAIL SAUCES)

TRADITIONAL LOUISIANA GUMBO AND GRITS -26 (SHRIMP, CRAWFISH, CHICKEN, ANDOUILLE SAUSAGE, ONIONS, PEPPERS, CELERY OVER GRITS)

#### SANDWICHES

BBQ BEEF BRISKET GRILLED

CHEESE -16

(CHOPPED BBQ BRISKET, ONIONS, CHEDDAR CHEESE, TEXAS TOAST)

PULLED PORK TACOS -14 (CHAYOTE, PICO DE GALLO, PEPPERJACK,)

FRIED CATFISH PO BOY -18
(LETTUCE, TOMATO, PICKLE, TABASCO REMOULADE)

#### DRINK SPECIALS

(GRGC SIGNATURE BOURBON)

OLD FASHIONED WHISKEY SOUR WHISKEY SMASH

SIDES - \$5

IDAHO SEA SALTED POTATO
SMOKED SEA SALTED SWEET POTATO
MAC & CHEESE
BAKED BEANS
COUNTRY GREEN BEANS
CREAMED CORN
POTATO SALAD





#### KIDS MENU-\$12

(SERVED WITH FRIES, CHIPS OR DRINK)

BURGER OR CHEESEBURGER
CHEESE QUESADILLA
MAC & CHEESE
CHICKEN TENDERS

### DESSERTS

# APPLE COBBLER OR PEACH COBBLER WITH VANILLA GELATO \$8

STUFFED BEIGNETS WITH MAPLE
PASTRY CREAM AND PECAN
POWDERED SUGAR WITH PISTACHIO
ICE CREAM

\$8

CHOCOLATE BOURBON PECAN PIE WITH CARAMEL ICE CREAM