

FOOD TRUCK MENU

10/15/2019

SMALLER PLATES

FRIED PICKLED OKRA - \$4

Horseradish Ranch Dipping Sauce

SOUTHERN EGG ROLL - \$5

Collard Greens, Cabbage, Carrot, White Kidney Beans, Pepper Vinegar Syrup

BLACK-EYED PEAD SALAD - \$3

Black-eyed Peas, Bell Pepper, Green Onion, Parsley, White Balsamic-Apple Cider Vinaigrette

LARGER PLATES

CHICKEN & WAFFLES - \$12

Mild or Hot* Fried Chicken Breast, Sweet Potato Belgian Waffle, Catamount Vermont Maple Syrup
*Our Hot Sauce is a Mix of Liquid Pork Fat, Cayenne and Other Spices

FRIED BOLOGNA SANDWICH - \$10

Homemade Prime Beef & Benton's Bacon Bologna, Leaf Lettuce, Tomato, Potato Bun, Choice of Signature "Nash-Dill" Pickle Cream, Pimento Cheese or Mustard

NORTH CAROLINA BBQ SANDWICH - \$10

Slow Roasted Pulled Pork, Creamy Southern Coleslaw, Potato Bun, Spicy Vinegar Pepper Sauce

AUTUMN HARVEST SALAD - \$8

Roasted Butternut Squash, Fuji Apple, Red Onion, Dried Cranberries, Pepitas, Spiced Pecans, Feta, Mixed Greens, Honey-Apple Cider Vinaigrette

Add Fried Chicken - \$2

Add Pulled Pork - \$2

SIDES

MISS VICKIE'S KETTLE CHIPS - \$2 COLE SLAW - \$2 FRIES - \$3

SWEETS

BANANA PUDDING BEIGNET - \$6

Vanilla Wafer Batter Fried Banana, French Vanilla Pudding, Cookie Crumb

DRINKS

DASANI BOTTLED WATER - \$2 LACROIX - \$2 SWEET TEA - \$2 SODAS - \$2 HOT CIDER - \$2