



# Southern Spoon®

## FOOD TRUCK MENU

11/10/2019

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### SMALLER PLATES

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**FRIED PICKLED OKRA - \$4**

Horseradish Ranch Dipping Sauce

**SOUTHERN EGG ROLLS - \$5**

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

**BLACK-EYED PEA SALAD - \$3**

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

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### LARGER PLATES

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**SMOKED BRISKET CHILI - \$8**

12-hr Smoked Brisket, 12-hr Simmered Tomato and Bean Chili accented with Black Abbey Forty-Four Coffee Porter and Organic Cocoa, topped with Sharp Cheddar Cheese and Green Onion, Choice of Chipotle Cream or Sour Cream

**Add Jalapeno-Cheddar Corn Muffin - \$2**

**CHICKEN & WAFFLES - \$12**

Mild or Hot\* Fried Chicken Breast, Sweet Potato Belgium 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, Vinegar Pepper Sauce

**ADAM'S RIB - \$10**

A Single, Large Bacon-wrapped, Grilled Country-Style Boneless Pork Rib, BBQ Sauce Glaze

**AUTUMN HARVEST SALAD - \$8**

Roasted Butternut Squash, Fuji Apple, Red Onion, Dried Cranberries, Pepitas, Spiced Pecans,

Feta, Mixed Greens, Honey-Apple Cider Vinaigrette

**Add Grilled or Fried Chicken - \$2**

**Add Pulled Pork - \$2**

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### SIDES

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**MISS VICKIE'S KETTLE CHIPS - \$2**

**COLE SLAW - \$2**

**FRIES - \$3**

**JALAPENO-CHEDDAR CORN MUFFIN - \$2**

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### SWEETS

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**BANANA PUDDING BEIGNET - \$6**

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

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### DRINKS

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**DASANI BOTTLED WATER - \$2**

**LACROIX - \$2**

**SWEET TEA - \$2**

**SODAS - \$2**

**HOT CIDER - \$2**