



Munchies:

I.A.S.T FRIED GAULIFLOWER: SERVED WITH OUR HOMEMADE CHIPOTLE RANCH AND DUSTED WITH PARM (V) \$9
TOSS IN ANY OF OUR WING SAUCES FOR \$1

PORK NACHOS: CRISPY HOUSE MADE TORTILLA CHIPS TOPPED WITH OUR PULLED PORK, NACHO CHEESE SAUCE, WHITE CHEDDAR, AND PICKLED ONIONS & JALAPENOS. SERVED WITH SOUR CREAM \$10 (GF)

FRIED GREEN TOMATOES: CRISPY HAND BREADED GREEN TOMATOES, LAYERED WITH HOMEMADE PIMENTO CHEESE, FINISHED WITH ROASTED GARLIC RANCH AND BACON JAM \$9

LOW COUNTRY CRAB DIP: A CHEESY BLUE CRAB DIP SERVED WITH PITA AND PARMESAN CHEESE CRUST \$12

FRICKLES: CRISPY MT. OLIVE PICKLES, DUSTED WITH SPICES AND SERVED WITH OUR HOMEMADE ROASTED GARLIC RANCH (GF) \$8

CHARRED JALAPENO & SWEET CORN HUSHPUPIES: LOCAL SWEET CORN MIXED WITH CHARRED JALAPENOS AND SERVED WITH WHIPPED HONEY BUTTER (V) \$8

Wings:

YOUR CHOICE OF:
OUR SIGNATURE SMOKED WINGS
OR
OUR TRADITIONAL CRISPY FRIED WINGS
ONE POUND OF YOUR CHOICE OF WINGS \$9

NEW!! Signature sauces to choose from:

MILD, HOT, CAROLINA BBQ, HONEY BOURBON
BBQ, THAI SWEET CHILI, TERIYAKI,
HOT-YAKI (PETE'S FAVORITE)

CHOICE OF RANCH OR BLUE CHEESE

MAKE IT AN ENTRÉE BY ADDING 2 SIDES \$16

Lettuce look no further:

CAESAR SALAD: CHOPPED ROMAINE WITH GARLICY CROUTONS, HOMEMADE CAESAR DRESSING, PARMESAN CHEESE \$8

B.L.T SALAD: BACON AND CHERRY TOMATOES TOSSED WITH CHOPPED ROMAINE, SHARP YELLOW CHEDDAR AND ROASTED GARLIC RANCH (GF) \$9

GOAT CHEESE & WATERMELON SALAD: BABY SPINACH TOSSED WITH HERBED GOAT CHEESE, ROASTED PEPITOS, FRESH WATERMELON AND FINISHED WITH A HONEYCUP MUSTARD VINAIGRETTE (GF) \$10

Add: CHICKEN \$4 OR SHRIMP \$6:
BLACKENED, FRIED OR GRILLED

Meat the main course:

JALAPENO-BRINED SOUTHERN FRIED CHICKEN SANDWICH: JALAPENO BRINED CHICKEN BREAST, FRIED CRISPY AND TOPPED WITH HOMEMADE PICKLES, LEAF LETTUCE, ROASTED GARLIC RANCH, WITH FRIES \$14

SHRIMP & GRITS: FRESH SHRIMP, SMOKED ANDOUILLE SAUSAGE, TOMATOES, CHILIS OVER CHEESEY STONE GROUND GRITS IN OUR SIGNATURE SAUCE TOPPED WITH WHITE CHEDDAR \$19

FAUX "Q": OUR TAKE ON VEGAN BBQ, SMOKED SOY CURLS TOSSED IN OUR HOMEMADE BBQ SAUCE, VEGAN SLAW AND GARLICY GREENS (V) \$18

SHRIMP PO' BOY: CRISPY CAJUN DUSTED SHRIMP WITH MIXED GREENS, HOMEMADE SWEET PICKLES, AND PICKLED RED ONIONS, SERVED ON A TOASTED BAGUETTE WITH REMOULADE SAUCE \$15

CALABASH SEAFOOD PLATE: CRISPY CALABASH STYLE FRIED CATFISH AND SHRIMP SERVED WITH HOUSE CUT FRIES, OUR BBQ SLAW, AND HOMEMADE COCKTAIL AND TARTAR SAUCES \$22

PETE'S SMASH BURGER*: HOUSE GROUND BEEF, BACON, FRIED JALAPENOS, SERVED ON LOCALLY BAKED BRIOCHE BUN WITH LETTUCE, TOMATO AND DUKE'S MAYO \$16

CRABBY PATTIES: BLUE CRAB CAKES OVER AVOCADO-CHORIZO HASH, GARLICY GREENS, AND FINISHED WITH A PICKLED SWEET CORN AND TOMATO SALAD \$26 (1/2 PORTION \$18)

PETE-LOAF: PETE'S FAMOUS MEATLOAF, 1/2 BEEF & 1/2 BACON, TOPPED WITH A HOMEMADE "KETCHUP" AND SERVED WITH OVEN ROASTED POTATOES AND CRISPY FRIED BRUSSELS \$20

COUNTRY FRIED PORK CHOP: LIGHTLY FRIED AND SERVED WITH PETE'S HOMEMADE APPLE BUTTER, CRISPY HASH BROWN POTATOES AND TOPPED WITH A SUNNYSIDE UP EGG \$19

Sides: \$6 OR PICK 3 FOR \$16

ROASTED POTATOES, CRISPY BRUSSELS, CHORIZO & AVOCADO HASH, COLLARDS, MAC & CHEESE (+\$2)
HAND CUT FRIES, CHEDDAR GRITS, SEASONAL VEGGIES

Let's get baked! BAKED MAC & CHEESE ALL SERVED IN CAST IRON SKILLET (CAUTION HOT)

BACON & BLACKENED CHICKEN: 4 CHEESE BLEND, BLACKENED CHICKEN, SMOKED BACON \$17

"SHRIMP & GRITS": ANDOUILLE SAUSAGE, CHILIS, TOMATOES AND GARLIC IN A CREAMY WHITE CHEESE SAUCE TOPPED WITH GRILLED SHRIMP \$18

SOUTHERN FRIED: PIMENTO CHEESE SAUCE, FRIED GREEN TOMATOES AND BACON JAM \$15

Puddin's: \$6

BANANA PUDDING

KEY LIME PIE

CHOCOLATE BOURBON PECAN PIE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

