



APPETIZERS

- FAT EDDY FRIES** — House seasoned fries topped with cheese sauce, BBQ pulled pork, blackened ranch, and scallions \$12
- ☞ **CHIPS & DIP** — Sharable platter of homemade BBQ potato chips with signature chip dip \$7.5
- BRISKET QUESADILLA** — Crispy tortilla stuffed with shaved brisket and melted cheese served with sour cream \$14
- PICKLE CHIPS** — Fried dill pickle chips with blackened ranch \$9.5
- ☞ **SMOKED CHICKEN NACHOS** — Corn tortilla chips loaded with cheese sauce, BBQ pulled chicken, jalapeños, onion, cheddar, and sour cream \$13.5
- CORNBREAD BASKET** — 4 pieces of homemade cornbread dusted with cinnamon and served with house honey butter \$8
- ONION RINGS** — Breaded onion rings tossed in house seasoning served with blackened ranch \$10
- GIANT PRETZEL** — ABSURDLY BIG!! Served with cheese sauce & mustard \$18

BURGERS

Choice of One Classic Side : Signature Side (+\$2)

Gluten Free Bread (+\$2)

CLASSIC EDDY

- 1/4# Locally raised Angus burgers built to order on a brioche bun —
» Single \$9 | Double \$13 | Triple \$17 | Impossible \$14 »
- * Free : Lettuce | Tomato | Onion | Special Sauce
- * Cheese (+\$1) : American | Swiss | PepperJack | Cheddar | Provolone | Bleu
- * Extras (+\$2) : Bacon | Mushrooms | Jalapeños | Grilled Onions | Grilled Peppers | Fried Pickles | Onion Rings | Sweet & Spicy Pickle Slaw

- GRILLED CHEESY** — 1/2# double in a sourdough grilled cheese sandwich with bacon and special sauce \$16
- PIG PEN** — 1/4# single topped with swiss cheese, BBQ pulled pork, and crispy fried pickle chips \$14.5
- 🔥 **FAT HOG** — 1/4# single topped with smoked brisket, grilled onions, jalapeños, and pepperjack cheese \$17
- HICKORY SMOKE** — 1/2# double topped with cheddar cheese, bacon, BBQ, and onion rings \$15.5
- BURGER IMPOSSIBLE** — The Impossible meatless burger with spinach, mushrooms, swiss cheese, and garlic aioli \$16

SMALL PLATES

- ☞ **SHRIMP & BELLY SKEWERS** — Skewers of crispy smoked pork belly and grilled shrimp with bourbon brown sugar glaze over our house cheesy-grits. \$18
- PULLED PORK TACOS** — 3 flour tortillas with coleslaw, house smoked BBQ pork, and cheddar cheese \$12
- ☞ **FRIED BRUSSELS** — Crispy fried brussels sprouts and pork belly bites served with garlic aioli \$12
- FINGER LICKERS** — Classic chicken tenders with our house seasoned fries and your choice of sauce \$13
- ☞ **BBQ BAKED POTATO** — A perfect baked potato stuffed with your choice of bacon, pulled pork, or chicken topped with house cheese sauce, BBQ, and scallions \$9.5
- WHAT'S THE SOUP?** — Bowl of homemade soup accompanied with fresh cornbread and honey butter \$11

SANDWICHES

Choice of One Classic Side : Signature Side (+\$2)

Gluten Free Bread (+\$2)

- ♥ **PULLED PORK** — Slow smoked pork on a brioche roll drizzled with homemade BBQ » Add Sweet & Spicy Pickle Slaw (+\$2) \$12
- PULLED CHICKEN** — Slow smoked pulled chicken on a brioche roll drizzled with homemade BBQ » Add Sweet & Spicy Pickle Slaw (+\$2) \$12
- BIG FAT FISH** — Crispy battered cod on a toasted hoagie roll with house tartar \$16
- BRISKET MELT** — A house favorite! Sliced brisket on toasted sourdough with Swiss cheese and horseradish sauce \$15
- 🔥 **BLACK JACK CHICKEN** — Grilled chicken breast on a brioche roll with bacon, pepperjack cheese, lettuce, tomato, and blackened ranch \$14.5
- TURKEY CHEDDAR MELT** — Sliced smoked turkey breast on sourdough toast with bacon, cheddar, and garlic aioli \$13
- CLUB WRAP** — Smoked turkey breast, brisket, bacon, provolone, lettuce, tomato, and garlic aioli rolled in a toasted tortilla \$14.5
- BRISKET PHILLY** — Beef brisket on a toasted hoagie roll with peppers, onions, mushrooms, provolone \$16.5
- THE CHICKEN SAMMY** — Crispy chicken breast on a brioche roll with cheddar cheese, bacon, sweet & spicy pickle slaw, drizzled with golden BBQ \$14.5

Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness



BEEF & RIBS

Choice of Two Classic Sides

Substitute Signature Sides (+\$2) Each

BBQ RIBS — Slow smoked and glazed with house BBQ \$28

» Add 6 Wings (+\$10) | 7oz Brisket (\$10) | Shrimp (+\$8) | Pulled Pork (+\$6) | Chicken Tenders (+\$6)

BEEF BRISKET — 14oz smoked beef brisket, hand sliced, and served with homemade BBQ \$27

SIRLOIN STEAK — 8oz Angus Flat Iron fire grilled to your request \$26

» Add Shrimp (+\$8) | Mushrooms (+\$2) | Onions (+\$2) | Peppers (+\$2) | Dry Bleu Crumbles (+\$1.5)

★★ SMOKED PRIME RIB — 14 ounces of smoked Prime Rib hand cut to order \$35

» Limited Availability - Weekends Only

BBQ COMBO PLATTER

Choice of Two Classic Sides, Pickle, and Cornbread

Substitute Signature Sides (+\$2) Each

PICK YOUR MEATS

— Pulled Pork | Pulled Chicken | BBQ Shrimp
Smoked Turkey | Beef Brisket —

2 Meat - \$24 | 3 Meat - \$30

SMOKED WINGS

Jumbo chicken wings smoked to perfection then flash fried and tossed in our signature rub

6 Wings - \$10 | 12 Wings - \$18

SAUCES

— BBQ | Golden BBQ | GC Slammer | Blackened Ranch | Blazin Buffalo | Golden Garlic | Garlic Parmesan | Honey Mustard —

• Sauces served on the side •

Celery & Carrtos (+\$2) | Ranch or Bleu Cheese (+\$.75)
Xtra Wing Sauce (+\$.75)

SIDES

CLASSIC — Seasoned Fries | BBQ Chips | Coleslaw | Baked Beans | Baked Potato | Broccoli | Cornbread | \$4 each

SIGNATURE — Mac & Cheese | Collard Greens Cheesy Grits | Onion Rings | Cup of Soup Salad | Fried Brussels Sprouts | \$6 each

LOADED — Upgrade your Fries, Chips, Baked Potato, or Mac with House Cheese Sauce and your choice of Bacon, Pulled Pork, or Smoked Chicken (+\$5)

CHICKEN

♥ GARLIC CHICKEN — Pan seared chicken breasts in a creamy parmesan garlic sauce with crispy pork belly, and fried brussels sprouts \$23

SOUTHWEST GRILLE — Fire grilled chicken breasts topped with melted cheddar, BBQ pulled pork, and onion rings \$25

BOURBON CHICKEN — Pan seared chicken breasts in a bourbon brown sugar glaze plated over a bed of collard greens \$22

PASTA

BRISKET STROGANOFF — Brisket burnt ends and sautéed mushrooms tossed with fettuccini in a classic creamy stroganoff sauce. Served with garlic toast \$24

SMOKIN' MAC & CHEESE — House mac & cheese loaded with your choice of pulled pork, or chicken drizzled with BBQ topped with cheddar, and scallions \$18

🌱 PESTO PRIMAVERA — Fettuccini noodles tossed with baby spinach and broccoli in a homemade roasted red pepper pesto cream sauce. Served with garlic toast \$16
» Add Chicken (+\$6) | Shrimp (+\$8) | Steak (+\$15)

SEAFOOD

🍤 SHRIMP & GRITS — Cajun garlic sautéed shrimp and crispy pork belly over cheesy grits \$19.5

🍷 RASPBERRY SALMON — Hand cut salmon seared to perfection brushed with raspberry glaze and served with fresh broccoli \$25

FISH & CHIPS — Hand battered cod fried to a golden brown accompanied with seasoned fries, coleslaw, and tartar \$22

SALAD

Ranch | Bleu Cheese | Italian | Balsamic | French | Honey Mustard

EDDY'S BIG SALAD

— Mixed greens and garden veggies with egg, cheese, and fries — \$11

* Grilled Chicken Breast, Smoked Pulled Chicken, or Crispy Chicken Fingers (+\$6)

* 8oz Sirloin Steak (+\$15)

* Shrimp (+\$8)



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