

Uncle Bud's Place

—.. SOUP & SALAD ..—

Chicken Gumbo \$6/\$8/\$12

12 oz. / 16 oz. / Quart

Soup du Jour \$6/\$8/\$12

12 oz./16 oz./Quart. Rotation of delicious house made soups!

Gazpacho (Available April - September) \$6/\$8/\$12

12 oz. / 16 oz. / Quart

- Add Shrimp - \$4 extra per 12 oz or 16 oz - \$6 extra per Qt. -

Spring Mix Salad \$7

*Fresh greens, carrot, cucumber, bell pepper, grape tomatoes,
house made croutons.*

Caesar Salad \$8

*Chopped Romaine hearts, fresh grated parmesan, house made
croutons, creamy Caesar dressing.*

- Add Chicken - \$5 -

—.. SANDWICHES ..—

Pulled Pork \$14

*Slow smoked, hand pulled and piled high - house BBQ sauce - on
fresh baked roll. Also available Carolina Style(vinegar based
sauce, hot slaw), Choice of 1 side.*

- Sandwich Only.....\$11 -

Po' Boy \$16

*Choice of Pulled Pork OR Smoked Chuck Roast, OR Smoked
Sausage OR Fried Shrimp on fresh baked French bread with
lettuce, tomato, pickles, remoulade sauce. Choice of 1 side.*

- Sandwich Only.....\$13 -

Smoked Philly Cheesesteak \$16

*Smoked Top Sirloin sliced thin, with onions, peppers house cheese
spread.Served with pickles and choice of 1 side.*

- Sandwich Only \$13 -

Cajun Smoked Sausage \$13

*Quarter pound, with house mustard sauce, onions & peppers on a
fresh baked roll. Choice of 1 side.*

- Sandwich Only.....\$10 -

Triple Smoked Pork Cherry Bomb \$16

*Pulled pork, spicy andouille sausage, bacon, caramelized onions,
hot cherry peppers, and smoked provolone on a fresh baked
hoagie roll. Choice of 1 side.*

- Sandwich Only..... \$13 -

—.. MAC & CHEESE ..—

AVAILABLE EVERY FRIDAY & SATURDAY \$13

Make it Cajun(andouille sausage & Cajun spices.) \$16.

Entrée served with Cornbread -

—.. ENTRÉES ..—

Jamaican Jerk Chicken \$15

Plump, tender bone in thighs, in a spicy Caribbean marinade and seasonings, then slow smoked and served over rice. Served with corn bread.

Bud's Bowl \$14

Smoked smashed potatoes, choice of meat(sausage, pulled pork, chuck or chicken breast, with, roasted onions & peppers, cheddar cheese, choice of BBQ sauce or gravy, finished with bacon & green onion. Served with corn bread.

Vegetable Creole/Shrimp Creole \$12/\$18

Tomato based, creole seasoned, vegetable stew with rice and served with corn bread.

– Please specify Spicy or Mild. –

Chicken & Shrimp Étouffée \$18

Tender Chicken and Shrimp, holly trinity, tomato, in a rich stock thickened with a dark roux with rice. Served with corn bread.

Baby Back Ribs \$30/\$20/\$15

Full Rack/Half Rack/Quarter Rack Choice of 2 sides with corn bread.

Pulled Pork Platter OR Smoked Sausage OR Chicken Breast \$15

Half pound Pork OR Sausage,OR Chicken Breast, house BBQ sauce with choice of 2 sides and cornbread.

Smoked Cajun Chuck Roast Platter \$18

USDA Choice Chuck rubbed with house Cajun spices and slow smoked to the peak of flavor and tenderness, house BBQ sauce, choice of 2 sides and corn bread.

Bud's Big BBQ Platter \$20/\$25

Choice of 2 meats for \$20 – 3 meats for \$25. Meat Choices: Pulled Pork, Smoked Chicken Breast, Jamaican Jerk Chicken, Cajun Smoked Sausage, Chuck Roast, ¼ Rack of Ribs. If one of your choices is ribs, then add \$3. Choice of 2 sides and corn bread.

—.. OUR HOUSE SPECIALTIES ..—

Chicken and Tasso Jambalaya \$15

Chicken, Tasso ham, andouille sausage, holy trinity(onions, bell peppers, celery), Cajun seasoning, all simmered in a rich chicken broth and rice. Served with cornbread.

– Add Shrimp – \$5 extra. –

Bud's Cajun Greens \$13

Chopped escarole, olive oil, fresh garlic, Tasso ham, breadcrumbs, chicken stock, fresh grated parmesan cheese. A taste Sensation! Served with Cornbread.

Muffuletta \$26 – \$17- \$10

Classic. Mortadella, Capicola, Genoa Salami, Provolone Cheese, House made Creole Olive Salad on a fresh baked loaf of sesame bread. Full, Half or Quarter Size. (Full size feeds 4 – Half feeds two , quarter feeds one.)

—.. HOUSE MADE SIDES ..—

Uncle Bud's Potato Salad, Aunt Joyce's Baked Beans, Rice & Gravy,
Smoked Smashed Potatoes, Fried Okra, Small Garden Salad, Cajun
Fries, Cole Slaw, Bud's Cajun Greens, Red Beans & Rice, Corn Bread.
8 oz. a la carte sides \$4. Add 8 oz side to meal \$3.

—.. DRINKS ..—

Coke Products - 12 oz Cans/ - \$1.50/20 oz Bottle/ Specialty Bottles
- \$2.50. 2 liter - \$5

Housemade Lemonade - 16 oz. or 22 oz. \$3.50/\$4.50
Refills Half price.

Fresh Brewed Ice Tea - Sweet or Unsweet \$3

—.. DESSERT ..—

Bread Pudding \$7
Choice of Vanilla Sauce or Bourbon Sauce.

—.. A LA CARTE ..—

Baby Back Ribs - Full Rack/Half Rack \$26/\$16
Full Rack is 12-13 bones and weighs 2.75 - 3.5 lbs. before cooking.
One Pound for about 3-4 people.

1 LB. PULLED PORK \$15

1 LB CAJUN SMOKED CHUCK ROAST \$19

1 LB. JAMAICAN JERK CHICKEN(Bone in Thighs) \$15

1 LB. ANDOUILLE SAUSAGE(Spicy or Mild) \$15

1 LB. BBQ Chicken Breast \$15

One Pound equals about 3 side portions.

1 lb. Bud's Cajun Greens \$12

1 lb. Red Beans & Rice \$8

1 lb. Smoked Smashed Potatoes \$8

1 lb. Uncle Buds Potato Salad \$8

1 lb Baked Beans \$8

1 lb. Cole Slaw \$7

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