

UNCLE BUD'S PLACE

SOUP & SALAD

CHICKEN GUMBO – 12 oz. / 16 oz. / Quart	\$5/\$7/\$11
CHEESY POTATO – Garnished with bacon & green onions - 12 oz. / 16 oz. / Quart	\$5/\$7/\$11
GAZPACHO(AVAILABLE APRIL - SEPTEMBER) – 12 oz. / 16 oz. / Quart » Add Shrimp - \$3 extra per 12 oz or 16 oz - \$5 extra per Qt.	\$5/\$7/\$11
SPRING MIX SALAD – Fresh greens, carrot, cucumber, red onion, bell pepper, grape tomatoes, house made croutons.	\$6
CAESAR SALAD – Chopped Romaine hearts, fresh grated parmesan, house made croutons, creamy Caesar dressing.	\$7
CHICKEN CAESAR – Our classic Caesar salad topped with delicious marinated sliced chicken breast.	\$11

SANDWICHES

Sandwiches served with choice of 1 side and house pickles. Choice of 2 sides, add \$2.

PO' BOYS – Blackened Chicken, OR Smoked Cajun Chuck Roast, OR Pulled Pork, OR Cajun Smoked Sausage, on fresh baked French bread with lettuce, tomato, pickles, remoulade sauce.	\$13
CAJUN SMOKED SAUSAGE - SPICY OR MILD – Quarter pound, with house mustard, sauce, onions & peppers on a fresh baked roll.	\$10
PULLED PORK – Slow smoked, hand pulled and piled high - house BBQ sauce - on fresh baked roll. Also available Carolina Style(vinegar based sauce, hot slaw),	\$11
TRIPLE SMOKED PORK CHERRY BOMB – Pulled pork, andouille sausage, bacon, caramelized onions, hot cherry peppers, and smoked mozzarella on a fresh baked hoagie roll.	\$14
CAJUN SMOKED CHUCK ROAST – Rubbed with our Cajun spice and slowed smoked to the peak of flavor and tenderness. Smoked gouda cheese sauce on a fresh baked roll	\$14
BBQ CHICKEN BREAST SANDWICH – Skinless, boneless breast, lightly smoked, house BBQ sauce, on a fresh baked roll.	\$9

HOUSE MADE SIDES

UNCLE BUD'S POTATO SALAD, AUNT JOYCE'S BAKED BEANS, MAC & CHEESE, SMALL GARDEN SALAD, SMOKED SMASHED POTATOES, COLE SLAW, BUD'S CAJUN GREENS, RED BEANS & RICE, RICE & GRAVY, CORNBREAD. – A la carte sides \$3 - Extra sides added to a meal - \$2.

ENTRÉES

ALL ENTRÉES SERVED WITH CORNBREAD.

BUD'S BOWL – Smoked smashed potatoes, choice of meat(chicken breast OR pulled pork OR Cajun chuck roast OR Cajun smoked sausage) with, roasted onions & peppers. Choice of gravy OR smoked Gouda cheese sauce OR BBQ sauce, and finished with bacon & green onion.	\$13
VEGETABLE CREOLE – Tomato based, creole seasoned, vegetable stew with rice. » Please specify Spicy or Mild.	\$11
SHRIMP CREOLE – Delicious shrimp simmered in a tomato based Creole sauce and served with rice. » Please specify, Spicy or Mild.	\$16
JAMAICAN JERK CHICKEN – Plump, tender bone in thighs, in a spicy Caribbean marinade and seasonings, then slow smoked and served over rice.	\$13
SHRIMP AND CHICKEN ÉTOUFFÉE – Mouth watering shrimp, tender chicken, smothered in holy trinity, fresh tomato, hearty Creole stock with dark roux, with rice.	\$16
MACARONI & CHEESE	\$10

CAJUN MAC & CHEESE – With House. Cajun Spices and Sliced Andouille Sausage.	\$12
BABY BACK RIBS – Full Rack/Half Rack/Quarter Rack – Choice of 2 sides.	\$26/\$18/\$14
PULLED PORK PLATTER – Choice of 2 sides.	\$13
SMOKED CAJUN CHUCK ROAST PLATTER – Delicious Cajun smoked chuck, with 2 sides.	\$15
SPICY CAJUN SMOKED SAUSAGE PLATTER (SPICY OR MILD) – Choice of 2 sides.	\$13
BUD'S BIG BBQ PLATTER – Choice of 2 meats and 2 sides(Ribs - ¼ rack - add \$2) . Choice of 3 meats and 2 sides(Ribs - ¼ rack - add \$2) With cornbread. Meat Choices: Pulled Pork,Smoked Chicken Breast, Jamaican Jerk Chicken, Cajun Smoked Sausage, ¼ Rack of Ribs, Cajun Smoked Chuck Roast.	\$17/\$20

HOUSE SPECIALTIES

CHICKEN AND TASSO JAMBALAYA – Chicken, Tasso ham, andouille sausage, holy trinity(onions, bell peppers, celery), Cajun seasoning, all simmered in a rich chicken broth and rice with cornbread. » Add Shrimp - \$4 extra.	\$13
SMOKED BBQ CAJUN MEATLOAF – Served with 2 sides & Cornbread	\$13
BUD'S CAJUN GREENS – Chopped escarole, olive oil, fresh garlic, Tasso ham, breadcrumbs, fresh grated Asiago cheese. A taste Sensation!	\$10
MUFFULETTA – 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.	\$22 - \$13 - \$9

BY THE POUND/A LA CARTE

1 LB CAJUN SMOKED CHUCK ROAST	\$18
1 LB PULLED PORK	\$13
1 LB. CAJUN SMOKED SAUSAGE(SPICY OR MILD)	\$13
1 LB. JAMAICAN JERK CHICKEN(BONE IN THIGHS)	\$13
BABY BACK RIBS - FULL RACK/HALF RACK – Full Rack is 12-13 bones and weighs 2.75 - 3.5 lbs. before cooking.	\$24/\$14
1 LB. BBQ CHICKEN BREASTS – Skinless, boneless Breast, lightly smoked with House BBQ sauce. » Approximately 3 breasts per pound.	\$10

DESSERT

BREAD PUDDING – Choice of Vanilla Sauce or Bourbon Sauce.	\$5
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DRINKS

HOUSEMADE LEMONADE - 20 OZ.	\$3
FRESH BREWED ICE TEA - 20 OZ – Sweet or Unsweetened	\$2
20 OZ BOTTLES – Coke products	\$2
12 OZ CANS – Coke products	\$1.50

UNCLE BUD'S PLACE, LLC.
1781 E. HIGHWAY 69, SUITE 7 PRESCOTT, AZ 86301 –
Hours of Operation - Tuesday - Saturday 11:30 AM - 7:30 PM Closed Sunday & Monday.
928-227-0092. UncleBudsPlace.com