

UNCLE BUD'S PLACE

SOUP & SALAD

CHICKEN GUMBO **\$5/\$7/\$11**
12 oz. / 16 oz. / Quart

CHEESY POTATO SOUP **\$5/\$7/\$11**
Garnished with bacon & green onions - 12 oz. / 16 oz. / Quart

GAZPACHO (AVAILABLE APRIL - SEPTEMBER) **\$5/\$7/\$11**
12 oz. / 16 oz. / Quart
+ ADD SHRIMP - \$3 EXTRA PER 12 OZ OR 16 OZ - \$5 EXTRA PER QT.

SPRING MIX SALAD **\$6**
Fresh greens, carrot, cucumber, bell pepper, grape tomatoes, house made croutons.

CAESAR SALAD **\$7**
Chopped Romaine hearts, fresh grated parmesan, house made croutons, creamy Caesar dressing.

CHICKEN CAESAR **\$11**
Our classic Caesar salad topped with delicious marinated sliced chicken breast.

SANDWICHES

SANDWICHES SERVED WITH CHOICE OF 1 SIDE AND HOUSE PICKLES. CHOICE OF 2 SIDES, ADD \$3

PO' BOY **\$13**
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.

CAJUN SMOKED SAUSAGE - SPICY OR MILD - **\$10**
Quarter pound, with house mustard, sauce, onions & peppers on a fresh baked roll.

PULLED PORK **\$11**
Slow smoked, hand pulled and piled high - house BBQ sauce - on fresh baked roll. Also available Carolina Style(vinegar based sauce, hot slaw),

TRIPLE SMOKED PORK CHERRY BOMB **\$14**
Pulled pork, spicy andouille sausage, bacon, caramelized onions, hot cherry peppers, and smoked mozzarella on a fresh baked hoagie roll.

CAJUN SMOKED CHUCK ROAST **\$14**
Rubbed with our Cajun spice and slowed smoked to the peak of flavor and tenderness. Smoked gouda cheese sauce on a fresh baked roll

BBQ CHICKEN BREAST SANDWICH **\$9**
Skinless, boneless breast, lightly smoked, house BBQ sauce, on a fresh baked roll.

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 \$4- Extra sides added to a meal - \$3

ENTRÉES

ALL ENTRÉES SERVED WITH CORNBREAD.

BUD'S BOWL \$13

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.

VEGETABLE CREOLE \$11

Tomato based, creole seasoned, vegetable stew with rice.
+ PLEASE SPECIFY SPICY OR MILD.

SHRIMP CREOLE \$16

Delicious shrimp simmered in a tomato based Creole sauce and served with rice.
+ PLEASE SPECIFY, SPICY OR MILD.

JAMAICAN JERK CHICKEN \$13

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

SHRIMP AND CHICKEN ÉTOUFFÉE \$16

Mouth watering shrimp, tender chicken, smothered in holy trinity, fresh tomato, hearty Creole stock with dark roux, with rice.

MACARONI & CHEESE \$10

CAJUN MAC & CHEESE \$12

With House. Cajun Spices and Spicy Andouille Sausage.

PLATTERS

ALL PLATTERS SERVED WITH 2 SIDES AND CORNBREAD.

BABY BACK RIBS \$27/\$19/\$15

Full Rack/Half Rack/Quarter Rack

PULLED PORK PLATTER \$13

SMOKED CAJUN CHUCK ROAST PLATTER \$15

SPICY CAJUN SMOKED SAUSAGE PLATTER (SPICY OR MILD) \$13

Choice of 2 sides.

BUD'S BIG BBQ PLATTER \$17/\$21

Choice of 2 meats for \$17 - 3 meats for \$21. Meat Choices: Pulled Pork, Smoked Chicken Breast, Jamaican Jerk Chicken, Cajun Smoked Sausage, Cajun Smoked Chuck Roast, ¼ Rack of Ribs. If one of your choices is ribs, then add \$2.

HOUSE SPECIALTIES

CHICKEN AND TASSO JAMBALAYA \$13

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 - \$4 EXTRA.

BUD'S CAJUN GREENS \$10

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

MUFFULETTA \$23 - \$14 - \$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.)

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 \$25/\$15

Full Rack is 12-13 bones and weighs 2.75 - 3.5 lbs. before cooking.

1 LB. BBQ CHICKEN BREASTS \$12

Skinless, boneless Breast, lightly smoked with House BBQ sauce.

+ APPROXIMATELY 3 BREASTS PER POUND.

DESSERT

BREAD PUDDING \$6

Choice of Vanilla Sauce or Bourbon Sauce.

DRINKS

HOUSEMADE LEMONADE - 16 OZ. OR 20 OZ. \$3/\$4

Refills half price.

FRESH BREWED ICE TEA - 20 OZ \$2

Sweet or Unsweet - Free refills.

20 OZ BOTTLES \$2.50

Coke products

12 OZ CANS \$1.50

Coke products

2 LITER BOTTLES \$4

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