

Uncle Bud's Place

—.. SOUP & SALAD ..—

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

12 oz. / 16 oz. / Quart

Cheesy Potato Soup \$6/\$8/\$12

Garnished with bacon & green onions - 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 \$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.*

—.. SANDWICHES ..—

Pulled Pork \$13

*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.....\$9 -

Smoked Philly Cheesesteak \$15

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

- Sandwich Only \$12 -

Cajun Smoked Sausage \$12

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

- Sandwich Only.....\$9 -

Shrimp Po' Boy \$16

*Fried Shrimp on fresh baked French bread with lettuce, tomato,
pickles, remoulade sauce. Choice of 1 side.*

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

—.. ENTRÉES ..—

Jamaican Jerk Chicken \$14

*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 \$13

*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

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 \$28/\$20/\$15

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

Pulled Pork Platter/Sausage Platter \$13

Half pound pork OR sausage, 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. 8 oz, house BBQ sauce, choice of 2 sides and corn bread.

Bud's Big BBQ Platter \$18/\$22

Choice of 2 meats for \$18 - 3 meats for \$22. 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 or chuck, then add \$3. Choice of 2 sides and corn bread.

—.. OUR HOUSE SPECIALTIES ..—

Chicken and Tasso Jambalaya \$14

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 \$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.)

—.. 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.

A la carte sides \$4- Extra sides added to a meal - \$3

—.. DRINKS ..—

Coke Products - 12 oz Cans/ - \$1.50/20 oz Bottle/ Specialty Bottles - \$2.50. 2 liter - \$4.00

Located at 150 E Sheldon St. Prescott, AZ. 86301

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