



— FIRE STARTERS —

SMOKED PORK EGG ROLLS.....\$8
Slow and Low Smoked Pork, Jalapeno, Jack Cheese, Bbq, Ranch, Coleslaw

DANG BANG SHRIMP.....\$9
Crispy Fried With Sweet Chili and Sriracha

TENNESSEE TENDERS.....\$7
Spicy Chicken Tenders, Local Honey Drizzle

PEANUT BUTTER & JELLY WINGS

6 WINGS\$9
12 WINGS\$13
Bone-In Chicken Wings, Creamy and Slightly Spicy PB&J Sauce, Peanut Butter Stuffed Celery

TRADITIONAL/BONELESS CHICKEN WINGS

6 WINGS\$8
12 WINGS\$12
Buffalo Mild, Hot or BBQ
Choice of Blue Cheese or Ranch

BBQ NACHOS\$9
Warm Corn Tortilla Chips, Smoked Pork, BBQ, Jalapenos, Queso, Mixed Cheese, Pico De Gallo, Sour Cream, Bud's Guacamole, Scallions

ONION RING STACK\$8
10 Beer Battered Vidalia Onion Rings, Orange Marmalade-Horseradish Sauce, BBQ

FIRECRACKER CRACKLINS.....\$5
Fresh Fried Pork Rinds Tossed In Bud's Bbq Rub

LOADED BUD'S SPUDS.....\$6
Thick-Cut and Expertly Seasoned, Served with Bud's French Onion Fry Dip, loaded with Cheese, Bacon, Scallions

— SOUPS —

CHICKEN TORTILLA.....\$5
Slightly Spicy Chicken and Cheese, Avocado, Cilantro, Sweet Corn, Pico De Gallo, and Tortilla Strips

— SALADS —

BUD'S HOUSE

Romaine Lettuce, Mixed Greens, Grape Tomatoes, Garlic Croutons, Mixed Cheese, Red Onion

HALF\$4

FULL.....\$6

Dressing: Ranch, Blue Cheese, Honey Mustard, Balsamic or Citrus-Herb Vinaigrette

+ Grilled Shrimp.....\$4.5

+ Grilled Chicken\$4

FRANKLIN ST. CHOPPED

Romaine Lettuce, Ham, Swiss, Spanish Olives, Cherry Tomatoes, Citrus-Herb Vinaigrette

HALF\$5

FULL.....\$7

+ Grilled Shrimp.....\$4.5

+ Grilled Chicken\$4

— SPECIALTIES —

All served with Fresh Baked Yeast Rolls & Honey Butter

COUNTRY FRIED STEAK.....\$12
7oz. Extra-Tenderized, Choice-Top Round Steak, Green Beans, Mashed Potatoes, and White Pepper Gravy

BBQ SUNDAE.....\$10
Smoked Pork, Baked Beans, Mac 'N Cheese, Mashed Potatoes, Bud's Bbq Sauce, served with Coleslaw

BUD'S BEST MAC 'N CHEESE.....\$10
Cavatappi Pasta, Smoked Sausage, and Bud's 4-Cheese Sauce served with Grilled Baguette

+ Smoked Pork.....\$2

+ Grilled Shrimp.....\$4

+ Pulled Chicken.....\$2

PAN FRIED CATFISH.....\$10
2 Farm Raised, Cornmeal Breaded Catfish Filets, Potato Salad, Jalapeno Hushpuppies, Creole Tartar Sauce



FLATBREADS

- THE STEAKHOUSE**\$9
Marinated Steak, Melted Blue Cheese, Bacon, Roasted Tomato, Caramelized Onions, Scallions
- THE SMOKEHOUSE**\$9
Pulled Chicken, Spicy Bbq, Mixed Cheese, Banana Peppers, Red Onion, Tomato
- BUD'S GARDEN**.....\$7
Basil Pesto, Roasted Tomato, Fresh Mozzarella, Wild Mushrooms, Balsamic Glaze

EXPRESS PLATE LUNCHES (\$9)

MONDAY - CHICKEN 'N DUMPLINGS

Juicy Chicken, Carrots, Celery, Onion, Sweet Peas, Fresh Herbs, and Dumplings in a Delicate Cream Sauce, Served with a Yeast Roll W/ Honey Butter

TUESDAY - SOUTHERN FRIED CHICKEN

Thigh, Leg, and Breast Fried to Crispy Perfection and Served with Chicken Gravy, Yeast Roll W/ Honey Butter, Mashed Potatoes and Seasonal Vegetable of the day.

WEDNESDAY - ANGUS BEEF POT ROAST

Slow Roasted, Mouth Watering Angus Beef, Yukon Gold Potatoes, Carrots, Celery, Onions, and Fresh Herbs in a Rich Brown Gravy. Served with a Yeast Roll W/ Honey Butter, Mashed Potatoes and Seasonal Vegetable of the day.

THURSDAY - SALISBURY STEAK

Angus Ground Beef Blended with Bell Pepper and Onions, Grilled and Topped With Mozzarella, and Wild Mushroom Sauce. Served with a Yeast Roll W/ Honey Butter, Mashed Potatoes and Seasonal Vegetable of the day.

FRIDAY - BACON WRAPPED MEATLOAF

Juicy Beef and Pork Blend, Wrapped in Bacon and Finished with a Tangy Ketchup Glaze. Served with a Yeast Roll W/ Honey Butter, Mashed Potatoes and Seasonal Vegetable of the day.

SIDES (\$3)

Creamy Mashed Potatoes • Baked Beans • Coleslaw
Green Beans • Potato Salad • Mac 'N Cheese
Jalapeno Hushpuppies • Bud's Spuds • Onion Rings

BEVERAGES

Coke • Diet Coke • Sprite • Mellow Yellow • Coffee • Tea

STEAKS & CHOPS

All steaks are USDA Choice, aged 3-4 Weeks, and hand-cut in house served with Fresh Baked Yeast Rolls & Honey Butter, Side Bud's House Salad, and choice of 1 Side

- N.Y. STRIP***\$18
12 Oz. Cajun Spiced N.Y. Strip, topped with melted Boursin Cheese
- TOP SIRLOIN***.....\$16
8 Oz. center-cut Top Sirloin, Bud's House Seasoning, Wild Mushrooms, Caramelized Onions, and melted Blue Cheese
- COWBOY PORK CHOP***.....\$16
10 Oz. hand cut, Frenched-Bone Pork Chop with a Rich Wild Mushroom Sauce

PRIME BURGERS & SANDWICHES

All Served with Bud's Spuds or Potato Salad

- BUD'S BACKYARD BURGER***\$9
1/3 Pound Angus Beef, Candied Bacon, Smoked Cheddar, Pimento Spread, Lettuce, Beefsteak Tomato, Red Onion, Pickle
- BEAT THIS BURGER***\$8
1/3 Pound Angus Beef, Caramelized Onions, Swiss, French Onion Aioli, Lettuce, Beefsteak Tomato, Red Onion, Pickle
- BACK TO BASIC BURGER***\$8
1/3 Pound Angus Beef, Candied Bacon, Lettuce, Beefsteak Tomato, Red Onion, Pickle. Choice of Cheese: Smoked Cheddar, American, Swiss, Smoked Gouda, Mozzarella, Blue Cheese
- BOMB BURGER***.....\$8
1/3 Pound Angus Beef, Granny Smith Apple Slice, Melted Blue Cheese, Candied Bacon, Bbq
- TURKEY BURGER**\$8
Lean Ground Turkey, Smoked Gouda, Roasted Tomato, Avocado, Red Onion, Citrus-Herb Aioli
- BUD'S CUBAN**\$8
Sliced Pork, Thin-Sliced Ham, Pickle, Swiss, and Yellow Mustard on a Cuban Roll Pressed on the Grill
- GRILLED CHICKEN WRAP**.....\$8
Chipotle Torilla, Grilled Chicken Breast, Herb - Cheese Spread, Ranch Dressing, Candied Bacon Pressed on the Grill

DESSERT

- HOT FUDGE SUNDAE**\$5
Vanilla Bean Ice Cream, Hot Fudge, Caramel, Crushed Peanuts, and Whipped Cream

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.