

MADE FROM SCRATCH SOUTHERN INSPIRED COOKING

APPETIZERS

BBQ NACHOS 12

house-cut tortilla chips, aged cheddar, avocado, roasted corn salsa, red onion, tomatoes, Texas BBQ sauce, cilantro crema, cotija cheese add brisket* or pulled pork 3

♦ VOODOO SHRIMP 16 Ø

sautéed shrimp in an Abita Amber beer reduction sauce, served over jalapeño-cheese cornbread

CRISPY WINGS 13

over a pound of wings choose a style:

Texas BBQ – crispy onion, cilantro, ranch dressing **Buffalo** – slaw, shaved habanero, blue cheese dressing

CAROLINA MESS 14 &

extra-crispy fries topped with pulled pork, pickled jalapeños, aged cheddar cheese and brown gravy

GUMBO 8

andouille sausage, chicken, "holy trinity" (onion, bell peppers & celery) and cajun rice

SALADS

add salmon* 10 chicken breast 5 cajun shrimp 6 avocado 1 make your salad Impossible™ 6

SOUTHERN SALAD 10 8F

mixed field greens, shaved apple, fennel, white cheddar and toasted pecans, with champagne vinaigrette

COBB SALAD 16

chopped romaine lettuce, grilled chicken, egg, crumbled bacon, chives, tomatoes, sweet corn and toasted breadcrumbs, with blue cheese dressing

BBQ CHICKEN SALAD 15

grilled chicken, romaine lettuce, shredded cabbage, black beans, corn, tomato, crispy onions, Texas BBQ sauce, with BBQ ranch dressing

MAINS

add a cup of gumbo, side Caesar or Southern salad 5

SHRIMP AND GRITS 19

our riff on the classic. sautéed shrimp in chipotle cream sauce with chives, on a crispy cotija cheese grit cake

♥JAMBALAYA 19 Ø F

sautéed chicken, andouille sausage and "holy trinity" (onion, bell peppers & celery) in stewed rice

add cajun shrimp 6

BLACKENED SALMON 24 FF

blackened or simply grilled, andouille reduction, creamed corn*

BABY BACK RIBS

halforwhole rack 21/28

BBQ beans, slaw, jalapeño-cheese combread

FRIED CHICKEN 21

a crisp, golden quarter bird served with our bourbon butter, slaw and roasted garlic mashed potatoes

NEW YORK STRIP 29

signature Blues rub crust, roasted garlic mashed potatoes, crispy Brussels sprouts, balsamic reduction *

add shrimp 6

CAJUN CHICKEN PASTA 19 Ø

bowtie pasta, **spicy** cajun cream sauce, blackened chicken, andouille sausage, bell peppers, red onion, basil, Parmesan

SANDWICHES and BURGERS

served with French Fries make your burger a double 5

HOB SMASH BURGER 15

double patty, American cheese, brioche bun, shredded lettuce, tomato, aioli, red onion, dill pickle chips*

OJUICY LUCY 17 &

beef-and-bacon grind stuffed with provolone cheese and topped with crispy jalapeños, roasted tomatoes and chipotle aioli*

BBQ BACON BURGER 16

topped with aged cheddar cheese, candied applewood bacon, crispy onion, charred onion aioli and Texas BBQ sauce*

IMPOSSIBLE™ BURGER 15

built 100% vegan

Impossible™ burger patty, American cheese, shredded lettuce, secret sauce and dill pickle chips

SHRIMP PO'BOY 17

fried cajun shrimp dressed with seasoned mayo, lettuce, dill pickle chips and tomatoes on French bread

THE YARDBIRD 15

bourbon-butter-brushed fried chicken breast, with slaw, buffalo aioli and dill pickle chips (available simply grilled)

SMOKED BRISKET SANDWICH 15

on a brioche bun with Texas BBQ sauce and slaw

PULLED PORK SANDWICH 15

on a brioche bun with Carolina BBQ sauce and slaw

SIDES _____

OJALAPEÑO CORNBREAD 9

CRISPY BRUSSELS SPROUTS 6 #

MAC & CHEESE SKILLET 8

NF22FK12

KEY LIME PIE 7

ÖBREAD PUDDING 9

SKILLET COOKIE 9

GF GLUTEN FREE



* Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions





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BEER

DRAFT	14oz 23oz
Blue Moon	5 8
Sam Seasonal by Samuel Adams	9 15
BOTTLE / CAN	12oz
Lagunitas IPA	5
Corona Extra	5
Corona Premier	5
Heineken	5
Dos Equis	5
Coors Light	4.5
Pabst Blue Ribbon (16oz)	4.5
Modelo Especial	5
Bud Light	4.5
Miller Lite	4.5
Michelob Ultra	4.5
Angry Orchard Crisp Apple Hard Cider	6
Abita Purple Haze	6
Heineken 0.0 (Non Alcoholic)	4.5

WINE

11 111h		
SPARKLING Lunetta, <i>Prosecco</i> (Split) Veneto, Italy	GLASS 11	BOTTLE
WHITES / ROSÉ		
Santa Cristina by Antinori, <i>Pinot Grigio</i> Venezia, Italy	9	34
Coppola Diamond Collection, <i>Sauvignon Blanc</i> California	11	42
Conundrum, <i>White Wine Blend</i> California		42
House of Blues Private Label, <i>Chardonnay</i> Paso Robles, California	8	30
Ferrari-Carano, <i>Chardonnay</i> Sonoma, California	9.5	36
REDS		
Decoy, <i>Pinot Noir</i> Sonoma, California	13	50
Broken Earth, <i>Grenache</i> Paso Robles, California	11	40
House of Blues Private Label, <i>Red Blend</i> Paso Robles, California	8	30
J. Lohr, <i>Cabernet Sauvignon</i> Paso Robles, California	11	42
Petite Petit by Michael David, <i>Petite Sirah</i> Lodi, California		50
Josh Cellars, <i>Cabernet Sauvignon</i> California	14	52

COCKTAILS

Signature Handcrafted Cocktails

FRISKY WHISKEY 12

Woodford Reserve bourbon, Luxardo Sangue Morlacco, lemon, orange, simple syrup

♦ CROSSROADS CADILLAC MARGARITA 14

Don Julio blanco tequila, triple sec, sweet & sour, topped with a mini bottle of Grand Marnier (Limit one per guest)

STRAWBERRY FIELDS 12

Captain Morgan spiced rum, Disaronno amaretto, strawberry, passion fruit, mint, lime

† HAVANA TWIST MOJITO 12

Havana Club 3-year blanco rum, simple syrup, mint, raspberry, blackberry, lime

ROCK ME HURRICANE 12

Cruzan white and spiced rums, orange, lime, passion fruit, pomegranate, Myers's dark rum

HOUND DOG MULE 12

Basic vodka, watermelon, lime, Fever Tree ginger beer

BLACK & BLUES VODKA SMASH 12

Ketel One & Ketel One Botanical Cucumber & Mint vodka, cucumber, blackberry, lemon, simple syrup

MEMPHIS BLUES SANGRIA 10/34 Pitcher red wine, brandy, fresh fruits and juices

REFRESHERS ___

ICED TEA 3

LEMONADE 3

PEPSI FOUNTAIN DRINKS 3

COFFEE 3

NUMI PREMIUM ORGANIC HOT TEAS 3

AQUAFINA BOTTLED WATER (16.90z) 3

SAN PELLEGRINO SPARKLING WATER (16.90z) 4

RED BULL, RED BULL SUGARFREE, YELLOW EDITION 5