Queenie's
A SOUTHERN RESTAURANT & BAR

Starters

Chicken Liver **Paté** Topped with Jack & Coke Syrup
Served with Grilled Ciabatta..... 9

House Smoked Salmon dip with fresh herbs & lemon
thyme vinaigrette, with grilled ciabatta bread..... 9

The South's Finest Newsom **Ham & Pickles**,
Rolled with Seasoned Cream Cheese..... 8

Crispy Braised **Pork Belly** Served over Creamy Local
Grits with Sorghum & Mustard Glaze.....10

Herb Roasted **Loudmouth Farm Mushrooms**
over Grilled Ciabatta Bread.....10

House Biscuits with our Soon-To-Be-Famous Pimento
Cheese, Bacon Jam & White Gravy..... 8

Fresh House-Made Berkshire **Pork Cracklins**,
BBQ Seasoned and Served with Sweet Sauce..... 8

Smoked Shrimp over Georgia Caviar with
Black Eyed Pea & Silver Corn Salad.....12

Southern Meats & Cheese

Served w/ house made accoutrements & grilled Ciabatta 6 ea. / Full 30

- House-Smoked Duck Ham
- Chef's Seasonal Offering
- Newsom Preacher Ham
- Sweet Grass Dairy Thomasville Tomme
- Goat Lady Dairy Lindale Gouda
- Goat Lady Dairy Smokey Mountain Round

The Meat & Two

Any one of our main plates served with your choice of two sides!

Choose One of These...

Shrimp & Local Grits, finished with Bacon Tomato Gravy
Only One Add'l Side.....19

14 Ounce **Bone-In Pork Chop** With Mustard Sauce.....22

Grilled 6 oz. C.A.B. **Center Cut Filet** finished with Melted
Bleu Cheese and Bacon Jam*.....28

Pan Roasted North Carolina **Rainbow Trout**
with Lemon Thyme Vinaigrette..... 22

Fresh & Local Flash **Fried Chicken** Breast
with Creamy Herb Gravy.....18

House Ground, Stuffed, Smoked and Grilled
Meatloaf Sausage, finished with Coca-Cola Glaze..... 18

Fresh & Local Grilled **Chicken** Breasts Smothered
with Newsom Ham & Melted Pimento Cheese.....18

Fresh & Local Pecan **Smoked Pulled Pork**..... 16

Pecan Smoked Fresh **Baby Back Ribs**, Grill-Finished
with Sweet Sauce.....Half Rack.....16 Full Rack..... 28

The Veg' Platter Choose 4 From our Selection of Fresh House-made Sides.....**16**

Then Add Two of These...

Pinto Beans & Chow Chow ◂
Braised Green Beans ◂
Braised Collard Greens
Whipped Gold Potatoes ◂
Sawnee Creamed Grits ◂
Southern Potato Salad ◂
House Cut French Fries ◂
Bill's Brunswick Stew
Cheese & Mac ◂
Cole Slaw ◂
Seasonal Soup ◂
Smoked Cauliflower ◂
Redneck Lasagna +$3
Braised Cabbage & Chilli Mayo ◂
Sweet Potatoes & Sherry Maple ◂
Brussel Sprouts & Apple Glaze ◂

Bill's Brunswick Stew.....4 Cup/7 Bowl

Butternut Squash Soup.....4 Cup/7 Bowl

◂ Vegetarian options

Salads

Smoked Trout - House Smoked Trout, Local Lettuce,
Shaved Vegetables, Toasted Pecans, Lemon Thyme
Vinaigrette.....15

Wedge Salad - Baby Iceberg, Blue Cheese Crumbles,
Pickled Onion, Grape Tomato, Rampch Dressing,
Crispy Pork Belly..... 9

Georgia Salad - Local Lettuce & Vegetables,
Cheddar Cheese,Cornbread Crouton..... 8

Protein:
Smoked Chicken Salad...6
Grilled Chicken.....6
Pulled Pork.....6
Grilled Shrimp.....8
Salmon.....18

Dressings:
Lemon Thyme Vinaigrette
Thousand Island
Honey Mustard
Rampch

Please note that there is a $4 charge for all split plates.

Wine by the Glass, Bottles & Spirits ON BACK