

Darryl's LUNCH MENU



SANDWICHES



Smokehouse Club

Darryl's own club-style sandwich with thinly sliced smoked turkey, ham, applewood smoked bacon, sharp cheddar, and Provolone cheese. Served on thick Texas toast with lettuce, tomato, and toasted garlic mayo. 8.99

Pub Burger

We start with an 8 oz. Certified Angus Beef patty and melt a double portion of aged cheddar cheese, pile on crispy fried shallots, and top it all off with Darryl's signature pub sauce on a brioche bun. 9.69

Texas BBQ Bacon Burger

An 8 oz patty of Certified Angus Beef topped with a double helping of sharp cheddar cheese, applewood smoked bacon, Darryl's Smoky BBQ sauce, caramelized onions and jalapeño slices. Served on a toasted brioche bun with seasoned fries and ranch. 9.99

Smoked Pulled Pork

Fresh pork shoulders smoked in-house overnight, pulled by hand, sauced with our Darryl's Smoky BBQ sauce, topped with coleslaw on a brioche bun. Served with seasoned fries. 8.69

Darryl's French Dip

Tender, hot roast beef sliced extra thin, piled high on a hoagie roll topped with melted Swiss cheese and served with a cup of our "au jus" for dipping. 10.49

Black Bean Burger

A mildly spicy black bean cake topped with house made pimento cheese, shredded lettuce, tomato and toasted garlic mayo. Served with french fries. 8.99



WRAPS

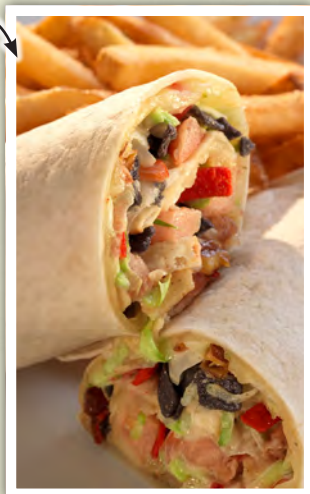
Fried Chicken Wrap

A Chipotle infused flour tortilla stuffed with tender fried chicken, cheddar cheese, smoked bacon, diced tomato, crisp shredded lettuce, and ranch dressing. Served with french fries. 9.49



Darryl's Southwest Wrap

Tender slices of hickory grilled chicken breast, shredded lettuce, spicy pecans, red bell pepper, diced tomato, smoked bacon, salsa and pepper jack cheese. Tossed in ranch dressing and stuffed in a flour tortilla. 9.19



SOUPS

Darryl's Original Baked Potato Soup

We make it rich and creamy with chunks of fresh baked potatoes and real cream. Topped with special reserve sharp cheddar cheese, smoked bacon, and scallions. 4.99



Broccoli Cheese Soup

A hearty, creamy soup filled with fresh broccoli and topped with sharp cheddar cheese. 4.49

French Onion Soup

Loaded with caramelized onions, simmered for hours in a rich beef broth, and served in a crock. Topped with croutons and melted Provolone cheese. 5.49



LUNCH ENTREES



Lunch Tennessee Jack Black™ Chicken

One boneless, marinated chicken breast cooked on our hickory fired grill and basted with our own Jack Daniels® bourbon honey mustard sauce and topped with spicy roasted pecans. Served with seasonal vegetables and homemade mashed potatoes. 8.49

Lunch Chicken Tenders

Fresh juicy chicken tenders either hand dipped in buttermilk and breaded in seasoned flour, fried golden or grilled and served with honey mustard. 8.79
Buffalo style with a side of blue cheese dressing. 9.29



Lunch Shrimp and Grits

Tender shrimp sautéed with garlic, diced tomatoes and scallions, served over a big, creamy bowl of Carolina grits and finished in a Tasso ham gravy. Pairs well with our Benvolio Pinot Grigio. 9.49

Lunch Texas Roadrunner Chicken™

One marinated chicken breast grilled over hickory, glazed with Darryl's Smoky BBQ sauce and topped with pepper jack cheese. Served with seasonal vegetables and homemade mashed potatoes. 8.49

Southern Fried Flounder

Crispy, flounder fillets served with buttermilk hushpuppies, fries and cole slaw. 8.99

Cajun Shrimp

A boatload of shrimp, hand dipped in buttermilk and breaded in seasoned flour, fried golden and served with spicy Cajun dipping sauce, seasoned french fries and coleslaw. 14.29

Lunch Baby Back Pork Ribs

A four-bone portion of our signature baby back ribs, with fries and side of slaw. 10.99



Odds & Sides

Seasoned French Fries
Mashed Potatoes
Seasonal Vegetables
Steamed Broccoli
Carolina Grits
Rice
Creamy Carolina Style Cole Slaw
Baked Beans
Mac N Cheese Wedge

Substitute Darryl's Signature Smashed Potatoes for any side - only 99¢



SALADS



Oriental Chicken Salad

Hickory grilled chicken breast served over mixed greens and tossed with red onions, red bell pepper, fresh cilantro, spring onions and peanut dressing. Topped with wonton strips, peanuts, and mandarin oranges. Pairs well with a glass of our Shelton Riesling. 11.19



Southern Fried Chicken Salad

Large chicken tenderloins fried crisp using our signature breading and topped off with onions, red bell pepper, shredded pepper jack cheese, smoked bacon and toasted spicy pecans. Served on a bed of fresh greens and tossed in ranch dressing. 11.19



Black and Blue*

Prime Certified Angus Beef Pub Steak Cajun grilled over hickory. Placed over artisanal greens, diced red onions, diced tomatoes, bacon bits, red pepper slices, and cilantro. Topped with a generous portion of blue cheese crumbles, and tossed in balsamic vinaigrette dressing. 15.99

Salmon Salad

A filet of salmon seasoned and grilled to perfection over hickory and placed on top of a bed of artisanal greens tossed with cilantro-citrus dressing, with red onions, spicy pecans, mandarin oranges, cilantro and a bed of wontons. 14.99

Carolina Shrimp & Pecan Salad

Cajun fried shrimp tossed in our cilantro citrus dressing with mixed greens, sweet red peppers, red onions, grape tomatoes and toasted spicy pecans. 11.19
Substitute hickory grilled shrimp add 3.00.

Large House Salad

A mix of fresh greens, grape tomatoes, cucumbers, and shredded cheese. Served with your choice of any of our signature dressings. 6.99

Hail to the Caesar

Fresh chopped crisp romaine, garlic croutons, and freshly grated Parmesan. Tossed with our Caesar dressing. 7.99

Salad Add-ons

Grilled Chicken 3.00
Fried Shrimp 3.00
Grilled Shrimp 5.00
Grilled Salmon 7.00

Salad Dressings:

Oil & Vinegar, Fat Free Italian, Cilantro Citrus, Caesar, Blue Cheese, Hidden Valley Ranch, Honey Mustard, Oriental Peanut Dressing, Balsamic Vinaigrette

