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DARRYL'S HIGHWIRE

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GINGER BEE  
LEMONAD  
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KAOL

DARRYL'S WOOD FIRED GRILL  
— EST. 1971 —  
50

FIFTYLICIOUS YEARS

HA

ab  
COUNTRY

 /DARRYL'S  
Like us & Check in!

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Learn more by calling 336.294.1781 or visit [kickassconcepts.com](http://kickassconcepts.com)

# STARTERS

## WINGS, SOUPS AND SIDES

For groups of 8 or more, an 18% gratuity will be applied.



### BEER BATTERED ONION RINGS

Thick-cut, sweet onions are beer battered and flash-fried. Served with ranch. Great as an appetizer or side! 8.29

### ARTICHOKE SPINACH DIP

Cool baby spinach, artichoke hearts and our secret cheese blend served bubbling hot with housemade crackers. 9.99

### STUFFED MUSHROOMS

Jumbo mushroom caps stuffed with herbed cream cheese, breaded with Japanese panko breadcrumbs, and flash-fried to golden perfection. Served with housemade horseradish. 10.99



### FRIED PROVOLONE WEDGES

Hand-cut wedges of freshly smoked provolone cheese lightly breaded and flash-fried for a warm gooey center and crispy, lightly browned crust. Served with our housemade marinara sauce. 9.99

### BACON & CHEESE TATER SKINS

Jumbo bakers fried crispy and stuffed with cheddar and pepper jack cheeses, smoked bacon bits, scallions, and melted to perfection. Served with sour cream on the side. 11.49



### DARRYL'S ORIGINAL HOMEMADE CRACKERS

For Darryl's beloved fans, these handmade crackers are a local favorite. Served with ranch dressing. 4.74

### HOMEMADE PIMENTO CHEESE

Housemade fresh pimento cheese served with Darryl's Homemade Crackers. 6.99

# SOUPS

made fresh daily

### FRENCH ONION SOUP

Rich, flavorful beef broth with cooked tender onions, topped with croutons, and melted smoked provolone cheese 6.99

### DARRYL'S ORIGINAL BAKED POTATO SOUP

Topped with shredded cheddar cheese, smokey bacon and scallions. Cup 4.99 Bowl 6.99

### BROCCOLI CHEESE SOUP

A hearty, creamy soup with fresh broccoli and topped with melted sharp cheddar cheese. Cup 4.99 Bowl 6.99



# DARRYL'S WINGS



## DARRYL'S BUFFALO WINGS

A full pound, (avg. 8 wings), spice-rubbed jumbo wings. Choose Naked, Buffalo, Darryl's Homemade BBQ, or Spicy Thai sauce. Served with blue cheese or ranch. 13.99 All flats or drums +2.99

## BONELESS BITES

All white meat boneless wings, house-breaded and flash-fried. Choose Naked, Buffalo, Darryl's Homemade BBQ, or Spicy Thai sauce. Served with ranch dressing. 12.79

## SNACK ATTACK

Darryl's local legend is perfect! A delicious combo of Beer Battered Onion Rings, Cajun Fried Shrimp, Wings, and creamy Provolone Wedges. Served with Ranch, Cajun sauce, and housemade marinara. 18.99 (No Substitutions)



## CAJUN FRIED SHRIMP

A net full of Gulf shrimp hand-dipped in buttermilk and breaded in seasoned flour, fried golden brown and served with our special spicy Cajun dipping sauce. 9.79

## WOODFIRE GRILLED SHRIMP SKEWER

Gulf shrimp cooked over our wood fired grill, brushed with butter, and served over rice with house-made Cajun mustard sauce. 9.99



## Sides

A la carte 3.99 | Side Salads 4.79

**Seasoned French Fries**  
**Stone Ground Cheese Grits**  
**Mashed Potatoes**  
(Loaded: Cheese, Bacon, and Fresh Chives +2.49)

**White Cheddar Mac & Cheese**  
**Steamed Broccoli** (Cheese +0.99)  
**Housemade Baked Beans**  
**Classic White Slaw**

**Side House Salad**  
Fresh greens, grape tomatoes, cucumber slices, shredded cheese, and seasoned croutons with your choice of dressing. 4.79

**Side Caesar Salad**  
Fresh Romaine lettuce, garlic croutons, parmesan cheese, and seasoned croutons tossed in our signature Caesar dressing. 4.79

# WOOD FIRED STEAKS

100% CERTIFIED ANGUS BEEF



**OUR FIRE IS DIFFERENT** Unlike other wood fire restaurants, Darryl's wood fire is the only heat source we use. No gas or electric heat to 'back things up'. Yep, only the good wood will do for our steaks, ribs, and burgers, as well as specialty items like salmon, and shrimp. The result is a flavor and texture you will not get anywhere else.

ONLY AFTER FIVE  
**PRIME TIME**

Only After 5pm!  
While Supplies Last!

## DARRYL'S 8-HOUR NO PEEK PRIME RIB\*

Darryl's Prime Rib is 100% Certified Angus Beef®, seasoned with our special blend of spices and roasted low and slow until its tender and obscenely juicy. Finished to order and served with your choice of two sides, au jus and horseradish sauce made in house. 29.79 *Blackened* +1.99

Darryl's steaks are hand-cut, Certified Angus Beef®, aged to our specifications, seasoned with our Montreal blend seasoning, then grilled to temperature, and rested.

Comes with your choice of two sides. Substitute a side with a House or Caesar salad. +2.99 *Note: All medium-well and well-done filets will be butterflied unless otherwise requested.*

### WOODFIRED FILET MIGNON\*

6 ounces of Certified Angus Beef® seasoned and wood fire grilled. 31.49 *All medium-well and well-done filets are butterflied to ensure correct temp.*

### WOODFIRED RIBEYE\*

Well marbled, our Certified Angus Beef® Ribeye is our juiciest and most flavorful option. Each is hand-cut, Certified Angus Beef grilled over our wood fire. 28.99 *Available Cajun spiced for +0.99*

## GREAT ADDITIONS

★ ADD TO ANY ENTREE

### Sautéed Mushrooms

Button mushrooms sauteed in garlic butter and red wine. 2.79

### Sautéed Onions

Fresh, sweet onions are sauteed butter and olive oil. 2.79

### Sautéed Mushrooms & Onions

Both of the above together in perfect harmony. 3.49

### Grilled Shrimp Skewer

Tiger shrimp skewered, seasoned, and woodfire grilled. 6.69

## SIDES

A la carte 3.99. Side Salads 4.79

Seasoned French Fries  
Stone Ground Cheese Grits  
Mashed Potatoes (Loaded +2.49)  
White Cheddar Mac & Cheese  
Steamed Broccoli (*with Cheese* +0.99)  
Housemade Baked Beans  
Classic White Slaw  
House or Caesar Salad 4.79



## STEAK COMBOS

Add these delicious choices to your steak entree:

Salmon 7.99  
Grilled Shrimp 5.99  
Chicken breast 4.99  
BBQ Half Chicken 9.99

\*Consuming undercooked meats may increase your risk of foodborne illness. We occasionally use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know.

For groups of 8 or more, an 18% gratuity will be applied.

DARRYL'S AMAZIN'

# RIBS

What makes them locally famous is their fall-off-the-bone goodness. Comes with a side of French fries and our house-made baked beans. Substitute a side for a side salad for only 2.99.

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♦

## BABY BACK PORK RIBS

Our Baby Back ribs are cooked low and slow, finished over a wood fire and basted with Darryl's BBQ sauce. A Greensboro favorite!  
Half rack 22.99  
Full rack 27.99

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## ADAM & EVE DARRYL'S CLASSIC BEEF RIBS

Darryl's beef ribs are roasted low and slow until fork tender, and basted with our signature BBQ sauce.  
Eve, 4 bones 28.89,  
Adam 6 bones 34.99



## MAKE YOUR OWN RIBS COMBO

A half rack of pork ribs, your choice of protein (from list below) and two great sides.

- |                        |              |
|------------------------|--------------|
| Chicken 26.99          | Salmon 29.99 |
| Shrimp 27.99           | Ribeye 37.49 |
| BBQ Half Chicken 28.99 | Filet 39.99  |

## DARRYL'S THREE-WAY SAMPLER

Sample a collection of our three most popular items. Cajun Fried Shrimp, Chicken Tenders & Darryl's Signature Baby Back Pork Ribs. 25.99



Have it 3 ways



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**SALMON PECAN SALAD**

Woodfire grilled salmon on a bed of mixed greens with sweet red bell peppers, vine-ripe grape tomatoes, sliced red onion, and toasted spicy pecans with citrus-cilantro dressing. 16.49

*Available with Sautéed Shrimp or Fried Shrimp. 15.49*

**SOUTHERN FRIED CHICKEN SALAD** .....

Crispy hand breaded chicken tenders resting over a bed of tossed greens with sliced onion, sweet red bell pepper, shredded pepper jack cheese, applewood smoked bacon, and toasted spicy pecans with your choice of dressing. 13.99

*Available with Grilled Chicken*



.....  
**CHICKEN CAESAR SALAD**

Woodfire charred hearty romaine lettuce with grilled chicken breast, garlic croutons, and grated parmesan and drizzled with housemade caesar dressing. 13.99

**CHICKEN SALAD SALAD**

Darryl's classic chicken salad made from woodgrilled chicken breast served on a bed of fresh greens with grape tomatoes, shredded cheese and red onions. Served with a side of balsamic vinaigrette and topped with spicy pecans. 12.99



.....	Oil & Vinegar	Caesar	Honey Mustard
<b>Dressings</b>	Italian ( <i>fat free</i> )	Blue Cheese	1000 Island
.....	Darryl's Original	Ranch	Balsamic Vinaigrette
	Cilantro Citrus		

TRY A VARIETY OF FLAVORS!



BEER OR MARGARITA FLIGHTS!



# WOOD FIRED BURGERS



All our beef burgers are Certified Angus Beef and come with a side of fries.



*Pub Burger*



*Classic Burger*

## DARRYL'S PUB BURGER\*

This one is topped with a double portion of melted, aged cheddar cheese, a large onion ring, and topped off with Darryl's signature pub sauce on a toasted brioche bun. 13.99

## THE CLASSIC BURGER\*

Wood grilled burger with sauteed onions, lettuce, and tomato on a toasted brioche bun. 12.99

## DARRYL'S BACON CHEESEBURGER\*

Woodfire grilled burger topped with mild cheddar cheese, applewood bacon, and lettuce and tomato on a toasted brioche bun 13.99  
With housemade pimento cheese +1.99

*Darryl's Bacon Cheeseburger*



UPGRADE  
TO  
ONION  
RINGS!

# TWO Fisted SAMMIES

All Darryl's sandwiches come with seasoned fries. Substitute wheat bread upon request. Trade out fries for a side salad or cup of soup for only 2.49.



*Darryl's Roadside Chicken*

## CLASSIC FRENCH DIP

Sliced roast beef, marinated in au jus with Provolone cheese and served up on a hoagie roll with a side of au jus. 12.99

## DARRYL'S ROADSIDE CHICKEN

Grilled and glazed with our Darryl's Signature BBQ sauce and topped with sauteed onions, applewood bacon, melted cheddar, lettuce, and tomato on a toasted brioche bun. 13.49

## GRILLED CHICKEN SAMMIE

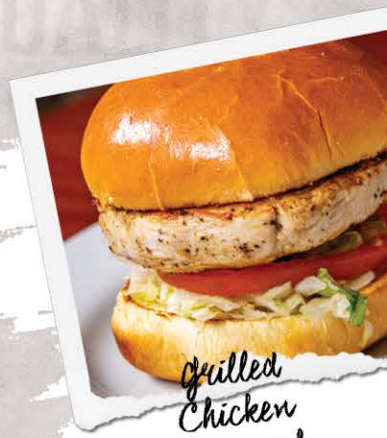
Simple and delicious, woodfire grilled boneless chicken breast with lettuce, tomato, and pickles on a toasted brioche bun. 11.99

Add Swiss, cheddar or provolone +1.49

Add pimento cheese +1.99

## NASHVILLE SPICY FRIED CHICKEN

Two spicy hand-breaded chicken tenders tossed in Nashville sauce with pickle on butter brioche. 11.99



*Grilled Chicken Sandwich*

\*Consuming undercooked meats may increase your risk of foodborne illness. We occasionally use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know.

# DARRYL'S SEAFOOD ENTREES

Darryl's takes pride in selecting only the finest seafood available, and preparing it to be amazingly delicious. Entrees come with your choice of two sides. Substitute a side for a side salad or cup of soup. +2.99

For groups of 8 or more, an 18% gratuity will be applied.

**MOST  
POPULAR**



*Woodfire  
grilled  
Salmon*

## WOODFIRE GRILLED SALMON

A delicious and delicate woodfire grilled salmon basted with a lemon-dill butter. 20.99

## CHARDONNAY GLAZED SALMON

Woodfire grilled salmon finished with a creamy Dijon and chardonnay glaze. Topped with sautéed mushrooms, onion, and bacon bits. Served with rice and broccoli. 23.99

## SHRIMP & GRITS

A southern delight! Tender shrimp sautéed with garlic, diced tomato, and scallions, served over a big, creamy bowl of cheesy stone ground grits, and finished in a Tasso ham gravy. 17.99



*Shrimp  
and  
grits*



*Cajun Shrimp Alfredo*

## CAJUN SHRIMP ALFREDO

Woodfire grilled cajun shrimp, fettuccine noodles tossed in creamy Alfredo sauce, sprinkled with parmesan cheese and comes with parmesan toast. 15.99  
Add extra sautéed Cajun shrimp +4.99  
Extra Alfredo sauce +0.99

## SHRIMP SCAMPI

Large sautéed shrimp with garlic and Darryl's scampi cream sauce. Served over a bed of linguine with parmesan and diced tomatoes. 17.99

## CAJUN SHRIMP DINNER

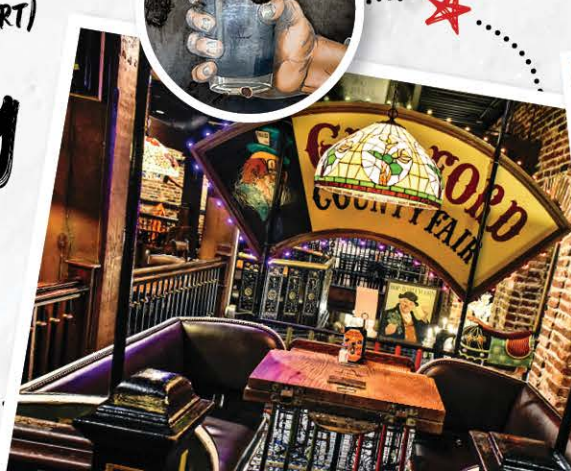
Two fists full of fresh shrimp, hand-dipped in buttermilk, and breaded in Cajun seasoned flour, flash-fried golden, and served with spicy Cajun dipping sauce, and seasoned French fries. 15.99



*Cajun Shrimp  
Dinner*

**Our (SHORT) STORY**

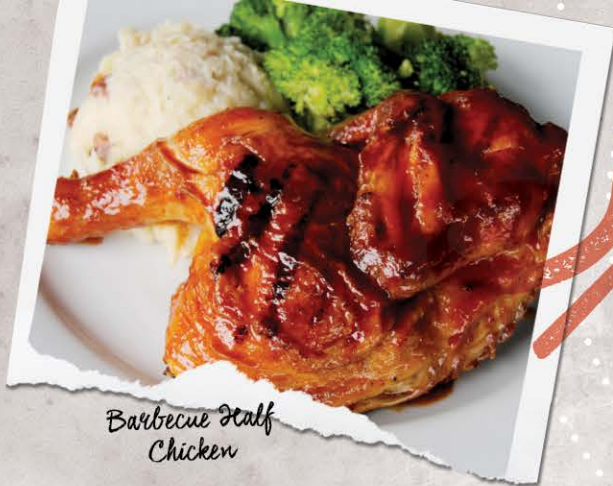
More online at  
[WWW.DARRYL'S.COM](http://WWW.DARRYL'S.COM)



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A WATER







*Barbecue Half Chicken*

# DARRYL'S Specialty ENTREES

Darryl's Specialty Entrees are delicious favorites cooked Darryl's way... amazingly delicious! Entrees come with a choice of two sides. Substitute a side for a side salad or cup of soup. +2.99

## DARRYL'S SIGNATURE LASAGNA

Our family recipe is rich and decadent, with layers of meat sauce, marinara, ricotta, provolone and mozzarella cheeses. We would not have put our name on this recipe if we didn't absolutely love it. Served with garlic and Parmesan toast 15.99

## FLAT IRON PORK STEAK\*

Thick-cut, brined, 9-ounce pork flat iron steak is seasoned and cooked over our wood fire grill. The result is a juicy, tender and delicious steak that will make you never want to eat pork at home again. Comes with a choice of two sides. 15.99 Available Cajun spiced +0.99



## CAJUN CHICKEN ALFREDO

Woodfire grilled Cajun chicken breast, fettuccine noodles tossed in creamy Alfredo sauce, sprinkled with parmesan cheese. Comes with parmesan toast. 15.99 Add sautéed Cajun shrimp 17.49 Extra Alfredo sauce +0.99

## CHICKEN TENDER PLATTER

Delicious chicken tenders, breaded in-house and flash-fried, served with housemade honey mustard, Darryl's own BBQ sauce, or ranch for dipping. Served with a side of fries 14.99. Available Cajun spiced +0.99



*Blackened Chicken Alfredo*

## BARBEQUE HALF CHICKEN\*

Slow wood fire roasted and wood fire grill finished and basted with our signature Darryl's BBQ sauce, and served with choice of two sides. 15.99

## TENNESSEE JACK BLACK™ CHICKEN

Two boneless, marinated chicken breasts are wood fire grilled and basted with our own Jack Daniels® bourbon honey mustard sauce, and topped with spicy pecans. Served with your choice of two sides. 16.99

## TEXAS ROADRUNNER CHICKEN

A Darryl's original recipe features two marinated chicken breasts wood fire grilled, and glazed with Darryl's BBQ sauce, then topped with melted pepper jack cheese. 15.99



*Tennessee Jack Black Chicken*



Talk to anyone who's lived in North Carolina in the last four decades and there's a good chance they'll remember eating more than one meal at a Darryl's.

My first memory of Darryl's is from a birthday party when I was a kid. It was my favorite restaurant. I remember looking out

over the restaurant from the second floor jail area. Darryl's was unique and special.

At its peak, Darryl's had 39 restaurants, operating in nine states. People loved Darryl's not just for the great food, but also, for the family-friendly environment and memories created inside the antique covered walls. Over the years, the chain was bought and sold a handful of times.

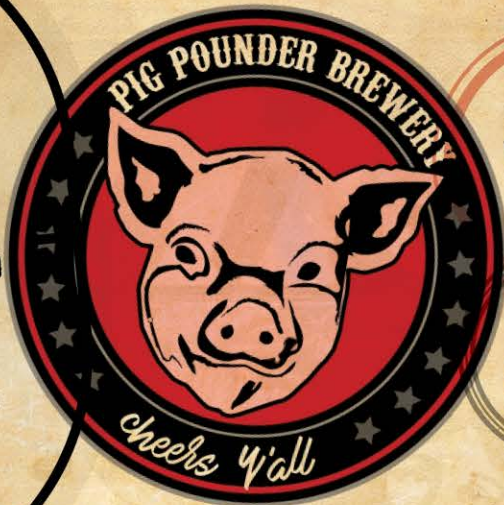
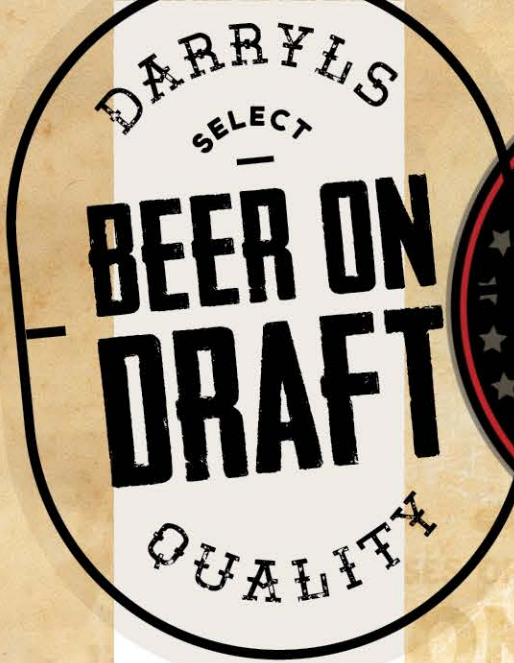
Neglected, it had lost some of that sparkle, and dwindled from 39 restaurants all the way down to 1 and was about to close its doors for good.

That's when I decided to rekindle the fire and bring Darryl's back to its original glory. The restaurant has undergone a \$2 million renovation and expansion. We added great new features like large fire pits, brought back the original Darryl's recipes, and put together a world-class team.

I hope your memory of tonight is as special as my first memory of Darryl's.

-Marty Kotis





AWARD  
WINNING  
BREW!

HAND  
CRAFTED



★ **ASK US** TO SEE A  
FULL DRINK LIST TO SEE  
ALL OF OUR CURRENT  
OFFERINGS

## BEVERAGES



### FRESH LEMONADE

A Darryl's thirsty treat. Order it as sweet or tart as you like! 4.99  
Add fresh pureed strawberries, mango or peach. +0.99

### SODA / TEA / COFFEE

2.99 (Free refills)  
Coca-cola Classic  
Diet Coke  
Mr. Pibb  
Sprite  
Minute Maid Lemonade  
Iced Tea  
Hot Tea  
Coffee

### OTHER BEVERAGES

Abita Root Beer (bottle) 3.99  
Apple juice 2.49  
Cranberry juice 2.49  
Red Bull 3.79  
San Pellegrino 2.99

**TOUR DE DARRYL'S!**  
ENJOY A LOOK AROUND  
OUR FUN, AMAZING SPACE!

# EVENTS & PARTIES

### Have a wonderful event with us!

Our brands offer incredible venues and the best catering in the Triad.  
Call us today about your next great event, party, wedding, reunion, etc.

Call 336.294.1781 or visit  
us at [kickassconcepts.com](http://kickassconcepts.com)

### RED CINEMAS

Red Cinemas offers 15 screens, luxury seating, award-winning, local craft beer, wine, and espresso! Fresh-made pizza, chicken fingers, hot dogs, pretzels, donut holes and of course popcorn and treats. Enjoy the view from the outside too! Our cinemas is covered in amazing street art by some of the world's top artists!  
[redcinemas.com](http://redcinemas.com)

### PAINTED PLATE AT THE VINEYARD

Triad's premiere caterer delivers masterful cuisine with creative, custom menus for any size event. Plus, our event space, The Vineyard, offers a unique, beautiful setting that is perfect for any occasion.  
[paintedplate.com](http://paintedplate.com)

### PIG POUNDER BREWERY

Pig Pounder Brewery offers local, award-winning, handcraft brews in a laid-back, uniquely cool, street-art covered environment. Play games, hang at the bar, chill on the sofas or outside on our spacious patio. Relish the brew and the view!  
[pigpounder.com](http://pigpounder.com)

For groups of 8 or more, an 18% gratuity will be applied.