



## Soups *all served with cornbread*

<b>Smokin' Bowl o' Red Chili</b> <i>-BBQ pork, sour cream and Jack cheese- NO BEANS !</i>	<b>\$6.95</b>
<b>Spicy Gumbo</b> <i>with rice, chicken and Andouille sausage</i>	<b>\$5.95</b>
<b>Spicy Southern Corn Chowder</b> <i>with sweet potatoes and chipotle peppers</i>	<b>\$4.95</b>

## Appetizers

<b>The Kings' Wings</b> <i>original, BBQ style or Buffalo style</i>	<b>\$8.95</b>
<b>Spicy Stuffed Jalapenos</b> <i>fresh roasted and stuffed with cheese and deep fried</i>	<b>\$7.95</b>
<b>Wood Smoked Babyback Ribs</b> <i>½ rack served Buffalo style or glazed with BBQ sauce</i>	<b>\$11.95</b>
<b>Fried Chicken Livers</b> <i>with chili glaze sauce and collard greens</i>	<b>\$4.95</b>
<b>Bucket of Bones</b> <i>a full slab of ribs with choice of BBQ sauce (includes no sides)</i>	<b>\$24.95</b>
<b>Single Bones</b> <i>with choice of sauce</i>	<b>\$2.95</b>
<b>BBQ Spring Rolls</b> <i>rolled chopped BBQ served with chili glaze</i>	<b>\$7.95</b>
<b>Stack o' Onion Rings</b> <i>breaded and deep fried onions served with a Jake's Ranch dressing</i>	<b>\$7.95</b>
<b>Buffalo Shrimp</b> <i>with celery and blue cheese dressing</i>	<b>\$8.95</b>
<b>Catfish Bites</b> <i>served with Tipitina's tartar sauce</i>	<b>\$6.95</b>
<b>Eric's Grit Cakes</b> <i>deep fried grit cakes served with a chipotle-corn gravy</i>	<b>\$7.95</b>
<b>Fried Chicken Tenders</b> <i>served Buffalo style, BBQ or Carolina Gold mustard sauce</i>	<b>\$8.95</b>
<b>Frickles</b> <i>fried dill pickle spears with ranch dressing</i>	<b>\$5.95</b>

## Salads

<b>Earl's Straight House</b> <i>with tomatoes, carrots, and onions</i>	<b>\$4.95</b>
<b>Southern Caesar</b> <i>with creamy chili pepper dressing and cornbread croutons</i>	<b>\$4.95</b>
<b>Grilled Chicken Caesar</b>	<b>\$8.95</b>
<b>Grilled Chicken and Spinach</b> <i>with pears, bacon, and blue cheese</i>	<b>\$8.95</b>
<b>The North 40</b> <i>brisket, Jack cheese, bacon, and mesclun greens</i>	<b>\$9.95</b>
<b>Texas Cobb Salad</b> <i>chicken (served cold), romaine, red onion, tomatoes, cucumbers, Jackcheese, bacon, and blue cheese dressing on the side</i>	<b>\$9.95</b>





## Entrees

<b>Cedar Plank Salmon</b> <i>with rice and grilled vegetables</i>	<b>\$15.95</b>
<b>Southern Fried Catfish and Chips</b> <i>served with Tipitina's tartar sauce, fries and cole slaw</i>	<b>\$13.95</b>
<b>Grilled Chicken Breast</b> <i>with a South Carolina Gold sauce or Jake's BBQ sauce served with mashed potatoes, grilled corn, house greens &amp; cherry peppers</i>	<b>\$12.95</b>
<b>Marinated Grilled Steak Tips</b> (*grilled to order) <i>served with mashed potatoes, grilled corn, house greens &amp; cherry peppers</i>	<b>\$15.95</b>
<b>Vegetarian Platter</b> <i>grilled vegetables, plain mashed potatoes and sweet mashed Potatoes and house greens</i>	<b>\$12.95</b>
<b>Chicken Fried Steak</b> <i>served with garlic mashed and house greens</i>	<b>\$15.95</b>
<b>Fried Chicken Platter</b> <i>served with mashed potatoes, corn on the cob and gravy</i>	<b>\$13.95</b>

## Wood Smoked Platters

*All platters include baked beans, cole slaw, cornbread, watermelon and your choice of house, sweet, or hot BBQ sauce (NO SUBSTITUTIONS)*

*\* JAKE'S proudly uses the finest, fresh ribs available-Chairman's Reserve Premium Pork \**

<b>Memphis Style Pork Spare Ribs</b> <i>½ rack, dry rubbed and smoked to perfection</i>	<b>\$20.95</b>
<b>North Carolina Pulled Pork</b> <i>smoked pork in our N.C.style vinegar BBQ sauce</i>	<b>\$12.95</b>
<b>BBQ Pulled Chicken</b> <i>smoked chicken in BBQ sauce</i>	<b>\$12.95</b>
<b>Texas Style Sliced Beef Brisket</b> <i>with your choice of BBQ sauce</i>	<b>\$13.95</b>
<b>Smoked ½ Chicken</b> <i>with your choice of BBQ sauce</i>	<b>\$12.95</b>
<b>Delta Double</b> <i>wood smoked ½ chicken and Memphis spareribs</i>	<b>\$15.95</b>
<b>Tennessee Triple</b> <i>pulled pork, ¼ chicken and smoked beef brisket</i>	<b>\$16.95</b>
<b>The Bubba</b> <i>pulled pork, ¼ chicken, smoked beef brisket and Memphis spareribs</i>	<b>\$17.95</b>
<b>Kansas City Burnt Ends</b> <i>chopped, smoked brisket sautéed with BBQ sauce</i>	<b>\$13.95</b>
<b>Full Rack of Babybacks</b> <i>glazed with our BBQ sauce</i> (1/2 rack platter \$16.95)	<b>\$24.95</b>





## Sandwiches

All sandwiches are served on a fresh baked roll with baked beans and cole slaw. You may substitute sides for an additional \$2.00. Texas Reuben, Catfish sandwich and Jake's Burger comes with fries only.

<b>Grilled Chicken Breast</b> <i>Buffalo style, South Carolina Gold sauce or Jake's BBQ sauce</i>	<b>\$7.95</b>
<b>North Carolina Style Pulled Pork</b> <i>smoked pork in our N.C. style vinegar BBQ sauce</i>	<b>\$7.95</b>
<b>BBQ Pulled Chicken</b> <i>smoked chicken marinated with Jake's BBQ sauce</i>	<b>\$7.95</b>
<b>Kansas City Burnt Ends</b> <i>smoked, chopped brisket sautéed with Jake's BBQ sauce</i>	<b>\$7.95</b>
<b>Texas Style Sliced Beef Brisket</b> <i>served with choice of Jake's BBQ sauce</i>	<b>\$7.95</b>
<b>Texas Reuben</b> <i>smoked brisket, cole slaw, jack cheese and Thousand Trailer dressing</i>	<b>\$7.95</b>
<b>Catfish Sandwich</b> <i>served with Tipitina's tartar sauce and fries</i>	<b>\$7.95</b>
<b>Jake's Bootleg Burger</b> <i>10 ounces of fresh ground chuck served naked with fries</i> <i>(add bacon and cheddar for \$1.00)</i>	<b>\$8.95</b>

## Sides

<b>Cole Slaw, BBQ Beans, Watermelon or Corn on the Cob</b>	<b>\$1.95</b>
<b>House Cut Fries, Grilled Vegetables, Mashed Potatoes, Sweet Mashed Potatoes or Collard Greens</b>	<b>\$2.95</b>
<b>Sweet Potato Fries</b>	<b>\$3.95</b>

## Home Made Desserts

Ask your server for our daily selection!

<b>Lizzy's Ice Cream, ask your server for flavors</b>	<b>Bowl</b>	<b>\$4.95</b>
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## The 411

- ✓ Everything we serve at Jake's is 100% guaranteed. If you are not satisfied, please let us know and we will do everything we can to make it right !
- ✓ Consumer Advisory =\* Cooked to order; consuming raw or undercooked meals may increase your risk of food borne illness, especially if you have certain medical conditions.
- ✓ We add 18% gratuity to tables of 6 or more

✓ **Real BBQ = Red Smoke Ring (ask your server for details)**





# Hops Heaven

## 14 Beers on Draft (16 oz)

Harpoon I.P.A.	\$3.75
Harpoon U.F.O.	\$4.00
Harpoon Seasonal	\$3.75
Sierra Nevada Pale Ale	\$3.75
Geary's Hampshire Ale	\$3.75
Big Bubba Ale	\$3.75
Rotating Tap-Ask!	\$ASK!
Budweiser	\$3.00
Bud Light	\$3.00
Guinness Stout	\$4.25
Sam Adams Lager	\$3.75
Pete's Strawberry Blonde	\$3.75
Pabst Blue Ribbon	\$3.00

## 22 Beers in the Bottle

Budweiser	\$3.50
Bud Light	\$3.50
Rolling Rock	\$3.50
Pabst Blue Ribbon (16oz can)	\$3.00
Amstel Light	\$3.75
Heineken	\$3.75
Sam Adams Light	\$3.75
Corona	\$3.75
Cider Jack	\$3.75
Edison Light	\$3.75
Miller Lite	\$3.50
Mike's Hard Lemonade	\$3.75
Kaliber (non alcohol)	\$3.75
Pilsener Urquell	\$3.75
New Castle Brown Ale	\$3.75
Anchor Steam	\$3.75
Red Stripe	\$3.75
Concord Porter	\$3.75
Ipswich Oatmeal Stout	\$3.75
Magic Hat Fat Angel	\$3.75
Coors Light	\$3.50
Newport Storm	\$3.75





## Roadhouse Mixes

<b>"Jake's Best" Margarita</b> <i>Cuervo gold tequila with fresh squeezed lime juice</i>	<b>\$6.00</b>
<b>Mr. Happy</b> <i>Absolut Citron and fresh squeezed lemonade</i>	<b>\$6.00</b>
<b>Poor Man's Martini</b> <i>16oz P.B.R. served in a paper bag</i>	<b>\$3.00</b>
<b>The Big O</b> <i>Stoli Raz and some feel good stuff, MMMMMM !</i>	<b>\$6.00</b>
<b>Moody Street Blues</b> <i>will make the Moody Mile a blur!</i>	<b>\$6.00</b>
<b>Roadhouse Rocker</b> <i>bourbon and root beer, YUMBO!</i>	<b>\$6.00</b>
<b>Trailer Park Magic</b> <i>Vodka and whatever is in the fridge.....</i>	<b>\$6.00</b>
<b>Sweet BeJesus</b> <i>Rebel Yell bourbon, lemonade and lemon/lime soda</i>	<b>\$6.00</b>

## Wine

	<b>Bottle</b>	<b>Glass</b>
<b>Estrella Cabernet</b> , California	<b>\$20</b>	<b>\$6</b>
<b>C K Mondavi Chardonnay</b> , California	<b>\$20</b>	<b>\$6</b>
<b>C K Mondavi Pinot Grigio</b> , California	<b>\$20</b>	<b>\$6</b>
<b>Hacienda Merlot</b> , California	<b>\$20</b>	<b>\$6</b>
<b>Estrella White Zinfandel</b> , California	<b>\$20</b>	<b>\$6</b>
<b>Jacob's Creek Shiraz</b> , California	<b>\$28</b>	<b>\$7.50</b>
<b>Forestville Zinfandel</b> , California	<b>\$28</b>	<b>\$7.50</b>



