

## APPETIZERS

### Bar-B-Queso

Mexican queso loaded with your choice of Dead End pork, beef brisket or pulled chicken and served with Frito Scoops

\$7

### Blue Rib-bons

Award-winning St. Louis cut ribs seasoned with Dead End rib rub, basted with special sauces, smoked to perfection, cut bone by bone to order

\$8

### Sutherland Sliders

Three sample size sandwiches grilled with a choice of Dead End award-winning BBQ pork, beef brisket or chicken. Served with bread & butter pickle

\$6

### Bacon Wrapped BBQ Shrimp

Tender shrimp seasoned with basil & parmesan cheese wrapped in hickory smoked bacon and basted with Dead End Red Sauce then served with onion strings

\$9

### BBQ Nachos

Choice of chopped Dead End pork, beef brisket or chicken with cheddar & jack cheeses, fried onion strings layered with tortilla chips and served with fresh salsa, and sour cream on the side

\$8

### Smoked Sausage with Cheese & Crackers

Sliced, smoked sausage with crackers and smoked cheese. Simply good!

\$7

### Loaded Pigskin

Fried potato boats filled with your choice of crisp bacon, pulled pork, beef brisket or chicken then topped with cheddar & jack cheeses. Served with sour cream and scallions

\$7

### Sweet Potato Chips with Dipping Sauce

A basket of waffle cut sweet potato chips, cooked fresh and seasoned to perfection. Served with creamy chipotle or sweet pineapple and brown sugar dipping sauces

\$6

## WINGS

### Smoke House Wings

Our wings are seasoned with Dead End Rub, smoked for two hours and then crisped to order. Served with cool ranch or bleu cheese dressing

\$7

#### • Naked Smoked BBQ Wings

Served with our award-winning BBQ sauce

#### • Buffalo Wings

Smoke House Wings served Buffalo style with a smoky kick

#### • Spicy BBQ Wings

Big BBQ flavor with a spicy kick.

#### • Dead Hot Wings

Smoke House Wings served crazy hot with habanero sauce

## SALADS

### House

Iceberg and Romaine lettuce, garden fresh tomatoes, cucumbers, red onion, crisp bacon, shredded cheddar cheese, chopped egg and crunchy croutons. Served with your choice of dressing

\$6

Lunch Portion

\$4

Add grilled chicken, or crisp fried chicken tenders

\$3

### Beef Brisket and Bleu

Lettuce mix layered with our succulent beef brisket, roasted roma tomatoes, carrots, bleu cheese crumbles, croutons and balsamic vinaigrette

\$10

Lunch Portion

\$8

Dressings: Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette

deadendbbq.com

# DEAD END B.B.Q

*The Search is Over*

## ENTREES

*Our Award-Winning Meats: The Search is Over. Although our food is quick to your table you can rest assured that we took our sweet time preparing all of our award-winning meats. The meats go through a long process of dry rubs, long slow smoke times and other secret procedures which make the pork, beef, chicken and ribs incredibly tender and delicious.*

### Plates

Served with fresh cut meat, choice of 2 sides, and a choice of bread – Southern style corn bread, jalapeno corn bread or Texas toast

• Pulled Pork	\$9
• Beef Brisket	\$11
• George's Competition Chicken	\$10
• Pulled Smoked Chicken	\$10
• House Smoked Sausage	\$10
• St. Louis Cut Rib Plate	
Full Rack	\$21
Half Rack	\$14

### BBQ Combo Plate

Choose two meats (pork, beef brisket, chicken or sausage)

\$13

### BBQ Sampler Plate

Choose three meats (pork, beef brisket, chicken or sausage)

\$18

Add Half Rack of Ribs to combo or sampler plate

\$8

### Dead End Family Feast (feeds 4-6)

\$44

- 1/2 lb. Pulled Pork
- 1/2 Chicken
- 1/2 lb. Sliced Beef Brisket
- 1/2 Rack of Ribs
- 4 side items
- Assorted Breads

## SANDWICHES

### Sandwiches from the Smoker

Taste our award-winning BBQ. All sandwiches are served on a toasted bun with bread & butter pickles on the side.

	Add a side	\$2
<b>Pulled Pork</b>		\$5
<b>Beef Brisket</b>		\$6
<b>Pulled Smoked Chicken</b>		\$5

## DEAD END SPECIALTY SANDWICHES

Our signature sandwiches are unique Dead End creations. All sandwiches are served with a choice of one side and bread & butter pickles.

### Grilled Smoked Bologna

Slow smoked to perfection and grilled, then topped with cheddar cheese and onions. Served with our own horseradish beer mustard on grilled sourdough

\$7

### Brick Top Chicken

Tender chicken breast dusted with our Dead End Rub then grilled and topped with jack cheese, lettuce and tomato on a toasted bun or sourdough bread

\$9

### House Smoked Sausage

Our plump and juicy smoked sausage is smothered in grilled onions & peppers with a Bayou kick. Served with our own horseradish beer mustard on a toasted hoagie bun

\$8

### Rebel Yell BBQ Burger

A juicy half pound burger basted with our Dead End Red sauce topped with crisp bacon, sharp cheddar or smoked cheddar cheese, fried onion strings, lettuce, tomato, pickle and chipotle mayo on a toasted bun

\$9

### Tennessee Grilled Beef and Cheddar

Dead End tender beef brisket topped with cheddar cheese and caramelized onion and Dead End Red Sauce all toasted on sourdough bread

\$9

## SIDES

- Beans and Smoked Sausage
- The Mayors Beans
- Corn on the Cob
- Seasoned Fries
- Southern Style Green Beans
- Macaroni and Pimento Cheese
- Red, White and Bleu Slaw
- Rocky Top Potato Salad
- Sweet Potato Chips
- Mixed Greens                      Single Order      \$2

### Sides Plate

Choose any 4 sides with your choice of bread      \$7.5

## DEAD END KIDS MENU

Our Junior portions are served with one side and come with a free ice cream dessert! Your choice:

- Crisp Chicken Tenders                      \$4
- Grilled Cheese                                      \$4
- Classic Peanut Butter and Jelly              \$4
- Mini BBQ Sandwich - beef brisket, pork or chicken                      \$4
- Smoked Wings                                      \$4
- Mac & Cheese with choice of bread      \$4
- Rib Plate (2 bones, add 2 more for \$3)      \$5

## DESSERTS

- Peanut Butter Pie                                      \$5
  - Homemade Banana Pudding                      \$5
  - Ice Cream    \$2
- Chocolate, Vanilla or Swirl in a Cone or a Bowl



The Dead End Society donates \$1 to West High School with the purchase of each Rebel Yell BBQ Burger. Go Rebels!

[deadendbbq.com](http://deadendbbq.com)

# DEAD END B♦B♦Q

You have arrived – the end of the road, and the end of your search for great barbeque in Knoxville.

Dead End Barbeque was born at the end of a dead-end street where neighbors gathered to barbeque. For more than a decade the Dead End Society honed their barbequing skills in the dead end, and in professional barbeque competitions where they achieved national recognition.

The Dead End BBQ restaurant has been created to take you there. To the smells, the sounds, and the homemade tastes of an exceptional American neighborhood barbeque in Knoxville, Tennessee.

Neighbors at the end of the road cooking BBQ. What could be better than that?

*The Search is Over*