



CHOW DADDY'S[®]

KITCHEN AND BAR

SNACKS

PIMENTO CHEESE bread & butter pickles, homemade potato chips 8.95

CORNBREAD grilled buttermilk jalapeno cheese cornbread 2.95

GUACAMOLE DIP with homemade potato chips 9.95

NACHOS pulled pork, jack and cheddar cheese, fresh corn, homemade potato chips, fresh jalapeno, white bbq sauce and sriracha aioli 12.95

COCONUT SHRIMP with mango dipping sauce 9.95

SALAD BOWLS

with warm cornbread croutons

ADD ONS

DOUBLE CHICKEN BREAST 4.95

SPICY SHRIMP 7.95 or

SALMON 8.95

AVOCADO arugula, cabbage, fresh mint, tomato, corn, mango, with buttermilk cilantro dressing 10.95

CHOPPED romaine lettuce, tomato, avocado, toasted almonds, jack & cheddar cheese, bacon, with creamy chipotle dressing 11.95

KALE AND QUINOA almonds, dried cranberries, brussels sprouts with citrus vinaigrette 10.95

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POKE* kosher wild caught AA raw tuna, avocado, basmati rice, mango, sesame ginger dressing, fresh mint, cabbage, arugula 16.95

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SIDES

SHOESTRING FRIES 3.95

SWEET POTATO FRIES 4.95

SLAW-ARUGULA, MINT, CABBAGE 3.95

BRUSSELS SPROUTS WITH BACON 6.95

ROASTED GARLIC MUSHROOMS 4.95

ROASTED SWEET POTATOES 4.95

TACOS

FRIED AVOCADO* creamy chipotle fresh jalapeno 10.95

CHICKEN* sliced breast, green slaw, garlic aioli, salsa verde 10.95

SPICY FISH* green slaw, garlic aioli, salsa verde 12.95

STEAK* sliced sirloin, garlic aioli, caramelized onions, fresh jalapeno, green slaw 14.95

FRIED CHICKEN* garlic aioli, avocado, fresh jalapeno, sriracha aioli 10.95

SPICY SHRIMP* avocado, peppadew sauce, sriracha aioli 13.95

PORK TACO* fresh slaw, avocado, white barbecue sauce 10.95

FRIED FISH* sriracha aioli, green slaw, salsa verde 12.95

ROASTED MUSHROOM arugula, hoisin peppadew sauce 10.95

BURGERS AND BUNS

with shoestring fries

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Our blend of choice brisket and chuck, ground daily in our kitchen.

CHOW DADDY'S* havarti cheese, arugula, garlic aioli, dijon, caramelized onions 13.95

BACON & CHEDDAR* applewood bacon, aged cheddar, dijon, lettuce, garlic aioli 14.95

PIMENTO* homemade pimento cheese, garlic aioli, sweet pickles, lettuce, dijon 13.95

MUSHROOM* creamy havarti, garlic aioli, roasted mushrooms, dijon, arugula 14.95

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FRIED CHICKEN BUN* chicken breast, pimento cheese, sriracha aioli, sweet pickles, green slaw 11.95

STEAK BUN* sliced sirloin, creamy havarti, caramelized onions, garlic aioli, green slaw, fresh jalapeno 15.95

PORK BUN b&b pickles, barbecue sauce, green slaw 11.95

CHICKEN AVOCADO BUN* chicken breast, white bbq sauce, green slaw 11.95

HOT BOWLS

with basmati rice and seasonal greens

FRIED CHICKEN BREAST* coleman farms double breast, sriracha aioli 17.95

PULLED PORK house smoked, caramelized onions, salsa verde, white bbq sauce 16.95

SPICY FISH* lemon garlic butter 17.95

GRILLED CHICKEN* boneless double breast, oven roasted mushrooms, salsa verde 18.95

COCONUT SHRIMP mango dipping sauce 18.95

GRILLED SALMON* lemon garlic butter 19.95

ROASTED VEGETABLES seasoned ricotta, kale and quinoa, roasted mushrooms, sweet potatoes and brussels sprouts 16.95

SPICY SHRIMP* lemon garlic butter 18.95

SWEETS

ICE CREAM SANDWICH homemade chocolate chip cookie with
haagendaz vanilla ice cream 6.95

BEVERAGES

ORGANIC FAIR TRADE COFFEE, SOFT DRINKS, HOMEMADE LEMONADE AND TEA 2.95
complimentary refills



PING PONG ALL DAY & HAPPY HOUR 4-6 PM AT OUR BAR

\$3 well drinks, \$2 off all other cocktails, beer and wine



BEER

Bud - Bud Light - Natural Light - Michelob Ultra - Bucklers Non-alcoholic 3.95

Heineken - Fat Tire - Sierra Nevada - Anchor Steam - Mango Cart - UFO White
Hazy Little Thing IPA - Sierraveza - Palmetto Lowcountry Lager
New Castle Brown Ale - Patagonia - Estrella Jalisco - Jack's Cider 4.95

Blackberry Farm Brewery (BFB) Classic Saison - BFB Fenceline - BFB Boundary Tree
Stiegl Grapefruit - Freehouse Organic Greendoor IPA
New Planet Gluten Free Blonde Ale 5.95

Riegele Pilsner - London Pride - Kronenbourg 1664 6.95

CRAFT BEERS AVAILABLE ON TAP 16 ounce glass 6.95-8.95

WHITE WINE

Tiamo Prosecco-Italy split 9

Cornaro Pinot Grigio Veneto 8/32

J Pinot Gris-Russian River 9.5/38

Mars & Venus Chardonnay-Spain (house)
7.5/28

Touzot Macon Villages 9/36

Rodney Strong-Chalk Hill 10.5/42

Duckhorn Chardonnay 52

Cakebread Chardonnay 74

STEMWARE AVAILABLE UPON REQUEST

RED WINE

Whispering Angel "The Palm" Rose 9.75

Block Nine Pinot Noir 9.5/38

A to Z Pinot Noir-Oregon 11.75/47

Goldeneye Pinot Noir 79

Entrada Cabernet-Chile (house) 7.5/28

Josh Cellars Cabernet 9.5/38

Rodney Strong Cabernet 10.5/42

Ferrari Carano Siena, Blend 43

Terrazas Altos Malbec 8.5/34

Duckhorn Paraduxx 78



COCKTAILS

LOWCOUNTRY LEMONADE

sweet tea vodka, fresh
lemonade 8.95

PALOMA

patron silver, deep eddy
ruby red vodka, lemon
and lime 10.95

VANILLA COKE

house made vanilla rum,
fresh lemon 8.95

RIOJA SANGRIA

glass 8.95

CHOWRITA

patron silver, mandarin
vodka, organic agave,
fresh lime, orange juice
11.95

MOSCOW MULE

infused vodka, ginger
beer and fresh mint in a
copper mug 9.95

PIÑA COLADA

rumchata, coco rum,
pineapple juice 10.95

CHOWTINI

premium house made
vanilla rum, lemon twist
8.95



Please make one of our managers aware of any food allergies as all ingredients are not listed.

*contains ingredients that may be raw or undercooked. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CHOW DADDY'S®

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chowdaddys.com