



FIRE STARTERS

BURNT-END BRISKET CHILI	14
Slow-cooked, chopped beef chili with brisket burnt-ends. Served with cheddar, crème fraîche & warm cornbread	
CRISPY FRIED BUFFALO SHRIMP	16
Buttermilk blue cheese, carrots & celery	
FRIED GREEN TOMATOES	13
Topped with house-made remoulade & pickled shrimp	
WINGS	14
Deep fried free-range wings, celery & blue cheese dipping sauce	
Buffalo • Lemon Pepper • Honey Sriracha	

SOHO FAMOUS FRIED DILL PICKLES	8
Served with BBQ ranch dresssing	
TENNESSEE FRIED CHICKEN TENDERS	11
Served with honey mustard • Add a half waffle +6	
SMOKEY MOUNTAIN BBQ NACHOS	15
Crispy corn chips, black beans, white cheddar, pickled jalapeños, pico de gallo, sour cream, topped with SoHo BBQ sauce • Add chili +5	
NEW BUFFALO BLUE CHEESE SALAD	9
Cherry tomatoes, cucumbers, avocado, tossed in our own Buffalo Blue Cheese dressing	
NEW OLD FASHIONED PORK & BEANS	11
Slow-cooked Bourbon Baked Beans with crispy pork belly croutons	
NEW FRIED AVOCADO FRITTERS	10
Served with cilantro aioli	
NEW CHICKEN & ROOT VEGETABLE SOUP	11
NEW LOBSTER HUSHPUPIES	15
Golden-fried hushpuppies filled with Poblano peppers, cheddar cheese & lobster. Served with Old Bay ketchup	
NEW MARYLAND CRAB CAKE	15
Lightly-fried crab cake stuffed with both Lump & Peekytoe crab. Served with dill sauce & apple slaw	
NEW FLAME BROILED OYSTERS	10
Served in the half shell with butter & garlic	

SALADS

NOT-SO-CLASSIC COBB	18
Chopped grilled chicken, romaine, three bean salad, crispy pork rib pieces, hard-boiled egg, avocado & balsamic vinaigrette	
FRIED CHICKEN SALAD	17
Buttermilk fried chicken, romaine, avocado, grape tomatoes, fried onion strings & ranch dressing	
NEW WEDGE SALAD	16
1/2 head of lettuce with house-made blue cheese dressing, fresh Roquefort & crispy bacon croutons • Add grilled chicken +6	

OUR WORLD FAMOUS BBQ

Pick any of our smoked meats. Served with a side of our Bourbon Baked Beans & Creamy Coleslaw 22
Make it a combo - Add a second meat +7

- DRY RUBBED BABY BACK RIBS
- ST. LOUIS SPARE RIBS
- BEALE STREET SMOKED CHICKEN
- BLACK PEPPER BARK BRISKET
- PULLED PORK SHOULDER
- PULLED SOUTHERN SMOKED CHICKEN
- NEW SLICED SMOKED TURKEY BREAST
- NEW SMOKED HOT LINK

LUNCH

Weekdays [12pm - 4pm]

SANDWICHES

Served on a potato roll with fries & a pickle

CHERRYWOOD SMOKED PULLED PORK	16
Smoked pork shoulder & BBQ sauce	
SMOKEY PULLED CHICKEN	16
Smoked whole bird, rough chopped with pickled red onions & Eastern Carolina BBQ sauce	
BLACK PEPPER BARK BRISKET	19
Sliced 12-hour smoked brisket, tobacco onions & Black Jack BBQ sauce	
GRILLED CHICKEN BREAST	16
Radish salad, hot peppers, shredded lettuce & white BBQ aioli • Add cheddar +2	
CLASSIC BURGER	17
8oz custom blended beef, cheddar, lettuce, pickle • Add bacon +2 • Add chili +2	
NEW CHEF'S SPECIAL BURGER	19
8oz burger patty stuffed with smoked brisket. Fried green tomato, pimento cheese melted on top, with special sauce	
NEW SMOKED PORTOBELLO MUSHROOM BURGER	15
Smoked mushroom cap, Swiss cheese, grilled onions & onion aioli	
NEW CRAB CAKE SANDWICH	18
Served with apple coleslaw, remoulade & crispy fries	
NEW SMOKED TURKEY TRIPLE-DECKER STACKED SANDWICH	20
Turkey piled high with cranberry slaw, lettuce, tomato & crispy bacon with sweet potato fries	

FAMOUS FRIED CHICKEN

WORLD FAMOUS TENNESSEE FRIED CHICKEN	22
[Original or Nashville Hot Style] Half buttermilk marinated fried chicken, served with a scratch-made biscuit Substitute all white meat +3	
CHICKEN & WAFFLES	26
Half buttermilk marinated fried chicken, served over a crispy cornbread waffle with warm local maple syrup Substitute all white meat +3	

WHEN YOU'RE HERE, YOU'RE HOME

SIDES

Small size for you • Large size for sharing

Crispy Fries	SM 5 • LG 9	Sweet Potato Fries	SM 5 • LG 9
Collard Greens with hocks	SM 7 • LG 13	Tater Tots	SM 5 • LG 9
Mashed Yukon Gold Potatoes	SM 7 • LG 13	Tater Tot Casserole	SM 7 • LG 13
Mac & Cheese	SM 6 • LG 11 - Add Bacon +2 • +4	Brisket Fried Rice	SM 7 • LG 13
Buffalo Mac & Cheese	SM 7 • LG 13	Twice-Baked Potato	9
Creamy Coleslaw	SM 6 • LG 7	Fancy Lobster Double-Stuffed Potato	12
Scratch-Made Biscuits	3	Chopped Side Salad	SM 6 • LG 11
Bourbon Baked Beans	Tobacco onions SM 7 • LG 13	Served with house-made BBQ ranch dressing	
Warm Cornbread	Honey Butter SM 5 • LG 11		



A SOUTHERN STORY

Several years back, three close friends took a trip to Memphis, Tennessee to celebrate one of their birthdays. Two were Memphis natives, the third hailed from the streets of New York City. The Memphis friends decided to show the New Yorker a little taste of the South - literally and figuratively.

The three friends spent the weekend in Memphis seeing the sights, hearing the sounds, and tasting the finest authentic Memphis, down- South cuisine. The boys had BBQ until they couldn't eat anymore. The weekend was filled with cuisine, libations and the warm, welcoming embrace that makes you never want to leave. The true Southern experience. The New Yorker got to see what the South was really about. Upon his return to the city that never sleeps, he sent a card thanking his various hosts and dear friends for a weekend that would later change their lives.





"Thank you for your true Southern hospitality, my friends. When I was in Memphis, you made me feel like I was home..." These words would later embody all they sought to achieve later, when, together they decided to create a restaurant that would be a celebration of Southern

cuisine, and where every guest would be treated as a friend. In 2007 those three friends made their vision of an authentic Southern restaurant in the heart of New York City a reality. They shared a vision of true Southern warmth and manners, and authentic Southern cuisine, with fresh, local ingredients, made with love. An environment where guests feel like friends, and the cuisine brings a comfort that can only come from the South.


At Southern Hospitality we have a commitment to quality. All our ingredients are sourced from the finest purveyors. Our BBQ is slow smoked in-house, and our biscuits and cornbread are baked from scratch every day. Our food is made to order and it's all made with care - Southern style. Southern Hospitality isn't just a restaurant to us. It's a vision, It's a lifestyle. It's a story of friendship and the blending of cultures.

We thank you for your ongoing support and hope you will continue to patronize our establishments. Because, friends, when you're here, you're home...


212 - 265 - 1000
645 9th Ave. New York, NY
Have our World Famous BBQ at your next event!
Private Event Space & Catering Available
Contact - events@SouthernHospitalityBBQ.com

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CHECK OUT OUR COLORADO LOCATIONS

 Southern Hospitality - Denver
1433 17th St., Denver, CO 80202
303-298-5398

 Southern Hospitality - Lone Tree
7431 Park Meadows Drive, Lone Tree, CO 80124
720-274-8660

 Southern Hospitality - Colorado Springs
13021 Bass Pro Drive, Colorado Springs, CO 80921
303-298-5398