



## 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 dressing

### 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 HUSHPUPPIES 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

**Collard Greens with hocks** SM 7 • LG 13

**Mashed Yukon Gold Potatoes** SM 7 • LG 13

**Mac & Cheese** SM 6 • LG 11 - Add Bacon +2 • +4

**Buffalo Mac & Cheese** SM 7 • LG 13

**Creamy Coleslaw** SM 6 • LG 7

**Scratch-Made Biscuits** 3

**Bourbon Baked Beans** Tobacco onions SM 7 • LG 13

**Warm Cornbread** Honey Butter SM 5 • LG 11

**Sweet Potato Fries** SM 5 • LG 9

**Tater Tots** SM 5 • LG 9

**Tater Tot Casserole** SM 7 • LG 13

**Brisket Fried Rice** SM 7 • LG 13

**Twice-Baked Potato** 9

**Fancy Lobster Double-Stuffed Potato** 12

**Chopped Side Salad** SM 6 • LG 11

Served with house-made BBQ ranch dressing



## 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](mailto:events@SouthernHospitalityBBQ.com)

 [www.SouthernHospitalityBBQ.com](http://www.SouthernHospitalityBBQ.com)

 [/SOUTHERNHOSPITALITYHK](https://www.facebook.com/SOUTHERNHOSPITALITYHK)

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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