



WHEN YOU'RE HERE, YOU'RE HOME

FIRE STARTERS

BURNT-END BRISKET CHILI 14
Slow-cooked, chopped beef chili with brisket burnt-ends.
Served with cheddar & warm cornbread

CRISPY FRIED BUFFALO SHRIMP 16
Buttermilk blue cheese, carrots & celery

FRIED GREEN TOMATOES 16
Topped with house-made remoulade & pickled shrimp

SOHO FAMOUS FRIED DILL PICKLES 8
Served with BBQ ranch dresssing

WINGS 14
Deep fried free-range wings , celery & blue cheese dipping sauce
House-made Buffalo • Naked Lemon Pepper

TENNESSEE FRIED CHICKEN TENDERS 11
Served with honey mustard

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

MARYLAND CRAB CAKE 15
Lightly fried crab cake stuffed with both Lump & claw crab.
Served with dill sauce & coleslaw

FRIED AVOCADO WEDGES 20
Served with buttermilk ranch dip

SHRIMP COCKTAIL 14
Served with cocktail & remoulade sauce

SALADS

CLASSIC COBB 18
Chopped grilled chicken, romaine, bacon lardons, hard boiled egg,
avocado & buttermilk ranch dressing

FRIED CHICKEN SALAD 17
Buttermilk fried chicken, romaine, avocado, grape tomatoes, roasted
corn, and fried onion strings served with creamy ranch dressing

WEDGE SALAD 16
1/2 head of lettuce with house made blue cheese dressing, fresh
Roquefort & crispy bacon lardons • Add Grilled Chicken +6

SANDWICHES

Served with crispy fries, slaw & pickles

CHERRYWOOD SMOKED PULLED PORK 16
Smoked pork shoulder & BBQ sauce

SMOKEY PULLED CHICKEN 16
Smoked whole bird & 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 CHEDDAR CHEESEBURGER 17
8oz custom blended, grass-fed beef, Vermont cheddar, lettuce, tomato, onion &
pickle • Add bacon +2

CRAB CAKE SANDWICH 18
Served with coleslaw, remoulade & crispy fries

OUR WORLD FAMOUS BBQ

ALL MEATS ARE SERVED WITH
SLOW BAKED BEANS, SLAW & CORNBREAD 25
• extra 1/2 order of BBQ +10

BABY BACK RIBS
DRY-RUBBED SPARE RIBS
PULLED PORK SHOULDER
PULLED SOUTHERN SMOKED CHICKEN
BLACK PEPPER BARK BRISKET

BLUEGRASS BOOZY BRUNCH
Weekends [11am - 3pm]



EGGS & MORE

BIG AS TEXAS BREAKFAST PLATTER 18
Two eggs, fried or scrambled, pulled pork, breakfast sausage, cheddar cheese
grits, country gravy & buttermilk biscuits

SOUTHERN BENEDICT 18
Two poached eggs, smoked brisket, fried green tomatoes, buttermilk biscuits, chipotle hollandaise sauce,
seasoned fries or cheese grits

SMOKED PIT HUEVOS RANCHEROS 16
Two eggs, fried or scrambled, flour tortillas, cheddar cheese, pulled pork, pico de gallo, jalapeños,
black beans & guacamole

EGGS, BISCUITS & GRAVY 16
Toasted buttermilk biscuits topped with sausage gravy, two eggs, fried or scrambled

SMOKED BRISKET HASH 17
Tender shredded brisket & potato hash, two eggs, fried or scrambled & a buttermilk biscuit

SKILLET PORK BELLY 17
Honey glazed pork belly served with two eggs your way, sweet potato hash & toast

SIMPLE SOUTHERN BREAKFAST 16
Scrambled or fried eggs, smoked bacon or breakfast sausage, bacon-braised collard greens & a buttermilk biscuit

VANILLA BOURBON FRENCH TOAST 16
Mixed berries, buttery crumble, super fine sugar & maple sugar

CRAB CAKE & EGGS 19
Lightly fried crab cake stuffed with Lump & Peekytoe crab served with crawfish hollandaise sauce,
two fried eggs & cheese grits

TWIN CHICKEN & BACON BISCUIT SLIDERS 18
Crispy fried chicken, applewood smoked bacon & a honey-mayo glaze served
with a choice of cheese grits or crispy fries

STEAK AND EGGS 25
A thick slice of our famous slow-roasted prime rib with two eggs, your style & home fries

CHICKEN & WAFFLES 25
Buttermilk fried chicken, crispy waffle, honey butter & maple syrup • Substitute all white meat +4

SIDES Small size for you, Large size for sharing

Crispy Fries SM 5 • LG 9

Tater Tots SM 5 • LG 9

Chopped Side Salad SM 6

Mashed Potatoes SM 7 • LG 13

Mac & Cheese SM 6 • LG 11

Bacon Mac & Cheese SM 8 • LG 16

Scratch-Made Biscuits 3

Slow-Smoked & Baked Beans SM 7 • LG 13

Warm Cornbread Honey Butter SM 5 • LG 9

Creamy Coleslaw SM 6 • LG 11

Collard Greens with Hocks SM 7 • LG 13

Crispy-Fried Brussels Sprouts Bacon Vinaigrette SM 6 • LG 11

When you're

HERE YOU'RE HOME

BEVERAGES

PEPSI PRODUCTS 3
Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale,
Dole Cranberry, Dole Orange

SOUTHERN-STYLE SWEET TEA 3
UNSWEETENED TEA 3
LEMONADE 3
ARNOLD PALMER 3
ABITA ROOT BEER 4
BOTTLED WATER 5 for the table [Still or Sparkling]
ROOT BEER FLOAT 8





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 - info@SouthernHospitalityBBQ.com

 www.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