



**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 dressing

### 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 10

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

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

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

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

 [@BBQNYC](https://twitter.com/BBQNYC)

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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