

TOBACCO ROAD



APPETIZERS

Soft Pretzel Bites \$7

Topped with sea salt served with our own Brightleaf IPA Beer cheese fondue.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH OR OUR BRIGHTLEAF, IPA

Chips & Salsa \$6

House-fried tortilla chips served with a chipotle salsa.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH OR OUR OLD FOX AMBER

Buffalo Eggrolls \$10

Chicken, pepper jack cheese, scallions, & buffalo sauce wrapped in a crispy wrapper. Served with sun-dried bleu cheese sauce.

PAIR WITH TOBACCO ROAD BREWING'S TRUTH SERUM PALE ALE

Fried Green Tomatoes \$9

Served with bacon jam & pimento cheese.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH OR OUR JONES ST. WHEAT

Spicy Sausage Dip \$12

Served with tortilla chips.

PAIR WITH TOBACCO ROAD BREWING'S TRUTH SERUM PALE ALE

Wolfpack Wings \$12

Smothered in one of our house-made sauces & served with your choice of ranch or bleu cheese dressing.

SAUCES **Buffalo, BBQ, Salt & Vinegar, Hot Honey, Carolina Reaper, Nashville Hot**

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH OR OUR OLD FOX AMBER

Cold Crab Dip with House Seasoned Ritz Crackers \$13

Local crab mixed with cream cheese, peppers, lemon, & fresh herbs served with house seasoned RITZ crackers.

PAIR WITH TOBACCO ROAD BREWING'S JONES ST. WHEAT OR OUR SEASONAL GOSE

Hummus with Tahini & Spicy Chickpeas \$9

Creamy hummus topped with crispy chickpeas, & jalapenos served with pita chips.

PAIR WITH TOBACCO ROAD BREWING'S THE FUZZ OR OUR TRUTH SERUM PALE ALE

House-Made Pimento Cheese with Pork Rinds \$10

Warmed pimento cheese served with pork rinds.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH OR OUR OLD FOX AMBER

SALADS, SOUPS, & NACHOS

Farm Salad \$6

Mixed Greens, shaved fennel, red onions, cucumbers, heirloom grape tomatoes, & drizzled with basil balsamic vinaigrette.

PAIR WITH TOBACCO ROAD BREWING'S JONES ST. WHEAT OR OUR SEASONAL GOSE

***Caesar Salad** \$4 / \$8

Local romaine hearts tossed with focaccia croutons, Caesar dressing, & shaved Grana Padano.

PAIR WITH TOBACCO ROAD BREWING'S JONES ST. WHEAT OR OUR SEASONAL IPA

Strawberry & Beet Salad \$6 / \$12

Mixed greens tossed with fresh strawberries & roasted beets with white balsamic dressing topped with goat cheese, Marcona almonds, & drizzled with balsamic reduction.

PAIR WITH TOBACCO ROAD BREWING'S THE FUZZ OR OUR SEASONAL GOSE

Chopped Salad \$7 / \$11

Local romaine hearts chopped with in-house smoked turkey, diced tomatoes, red onions, bacon, boiled egg, tossed in green goddess dressing, & topped with Ashe County Hoop Cheddar.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH OR SEASONAL NE IPA

Bacon & Bleu Salad \$6 / \$12

Shaved Brussel sprouts, tossed in a bacon vinaigrette, with bacon, & heirloom grape tomatoes topped with bleu cheese.

PAIR WITH TOBACCO ROAD BREWING'S OLD FOX AMBER ALE OR OUR BRIGHTLEAF IPA

Apple Dijon Kale Salad \$6 / \$12

Shredded Tuscan kale tossed with a Dijon vinaigrette with toasted walnuts, granny smith apples, & raisins.

PAIR WITH TOBACCO ROAD BREWING'S THE FUZZ OR OUR SEASONAL GOSE

ADD-ONS **Chicken** \$4 **Shrimp** \$5 **Salmon** \$8

Ultimate Nachos \$15

Melted Cheese blend, black bean sauce, chipotle ground beef, shredded lettuce, diced tomato, sour cream, & sliced jalapenos.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH OR OUR OLD FOX AMBER

Buffalo Chicken Nachos \$14

Melted cheese blend, black bean sauce, fried buffalo chicken, shredded lettuce, diced tomato, sun-dried tomato bleu cheese sauce, & green onions.

PAIR WITH TOBACCO ROAD BREWING'S TRUTH SERUM PALE ALE OR OUR SEASONAL NE IPA

Down East Nachos \$15

Melted cheese blend, black bean sauce, Eastern NC pulled pork, shredded lettuce, diced tomato, pickled onions, pickled okra, and BBQ aioli.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH

ENTREES

***Pork Chop** \$18

12oz Heritage Farm bone-In pork chop, glazed in a Dr. Pepper BBQ sauce served over white grits & sautéed shaved Brussel sprouts.

PAIR WITH TOBACCO ROAD BREWING'S OLD FOX AMBER OR OUR SEASONAL IPA

Low Country Shrimp & Grits \$15

Jumbo shrimp sautéed with Andouille sausage & bell peppers smothered in a smoked tomato gravy.

PAIR WITH TOBACCO ROAD BREWING'S TRUTH SERUM PALE ALE OR OUR BRIGHTLEAF IPA

Mac N Cheese \$9

Our famous Mac n' Cheese made with elbow pasta, bechamel, crispy country ham & a blend of sharp cheddar & Grana Padano.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH OR OUR OLD FOX AMBER

Country Frizzled & Drizzled Chicken \$15

Two fried chicken breasts drizzled with Busy bee honey & black pepper gravy served over garlic smashed red potatoes & roasted vegetables.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH OR OUR OLD FOX AMBER

BBQ Chicken \$14

Joyce farms boneless chicken thighs marinated in house-made BBQ sauce, grilled & served over garlic smashed red potatoes & roasted vegetables.

PAIR WITH TOBACCO ROAD BREWING'S OLD FOX AMBER OR OUR SEASONAL IPA

***Pan Roasted Salmon** \$18

Atlantic salmon pan roasted & served with roasted squash, sautéed spinach, & caramelized onions topped with lemon cream sauce.

PAIR WITH TOBACCO ROAD BREWING'S THE FUZZ OR OUR JONES ST. WHEAT

Pork Belly Tacos \$12

Slow roasted Heritage farms pork belly wrapped in a corn/flour tortilla topped with pickled red onions, spicy tobacco slaw, habanero pineapple salsa, & Cotija Cheese.

PAIR WITH TOBACCO ROAD BREWING'S TRUTH SERUM PALE ALE OR OUR SEASONAL NE IPA

***Sirloin Steak** \$20

10 oz. Certified Angus Beef sirloin steak with red-eye coffee rub grilled to temperature. Served with garlic smashed red potatoes & roasted vegetables.

PAIR WITH TOBACCO ROAD BREWING'S BRIGHTLEAF IPA AND NIGHTSHADE STOUT

Roasted Butternut Squash & Shrimp Pasta \$15

Roasted butternut squash, jumbo shrimp, heirloom tomatoes, & spaghetti tossed with brown butter & crushed Marcona almonds topped with pecorino cheese.

PAIR WITH TOBACCO ROAD BREWING'S JONES ST. WHEAT OR OUR SEASONAL GOSE

TOBACCO ROAD



BURGERS



*All American Burger \$13

8oz ground in house Certified Angus Beef patty topped with cheddar cheese, shredded lettuce, sliced tomato, red onion, B&B pickles, & smoked 1000 island dressing served on a toasted Brioche roll.

PAIR WITH TOBACCO ROAD BREWING'S OLD FOX AMBER OR OUR NIGHTSHADE STOUT

*Mushroom Burger \$13

8oz ground in house Certified Angus Beef patty topped with a wild blend of roasted mushrooms, provolone cheese, roasted garlic aioli, lettuce, tomato, red onion, & B&B pickles. Served on a sesame bun.

PAIR WITH TOBACCO ROAD BREWING'S OLD FOX AMBER OR OUR NIGHTSHADE STOUT

SANDWICHES

Tobacco Road Cheesesteak \$12

Thin slices of Ribeye steak sautéed with onions & green bell peppers topped with provolone cheese on a toasted hoagie.

PAIR WITH TOBACCO ROAD BREWING'S BRIGHTLEAF IPA OR OUR NIGHTSHADE STOUT

Wolfpack Hot Chicken Sandwich \$13

Ashley Farm's chicken thighs marinated in pickle juice, breaded, fried and tossed with our Chef's secret hot spices. Topped with bread and butter

pickles and tobacco slaw on a sesame bun. Also available with regular house-made buffalo sauce.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH OR OUR BRIGHTLEAF IPA

KIDS MENU \$6

- Cheeseburger*
- Chicken Tenders
- Mac N Cheese
- Grilled Cheese Sandwich
- Turkey and Cheese Sandwich

Sides: Fries, Texas Pete-Dusted Tater Tots

BUYING LOCAL

Tobacco Road supports local farmers and fishermen. Over 75% of our ingredients are from local businesses.

FOOD ALLERGY?

Our menu items that contain nuts indicate this in their description. However, peanuts and tree nuts are handled throughout our kitchen. If you have a severe nut or other food allergy please let a manager know.

All burgers ground fresh in-house daily. We use Certified Angus Beef chuck and brisket. All burgers are served with your choice of side.

*The Burger \$11

8oz ground in house Certified Angus Beef patty served with lettuce, tomato, red onion, & B&B pickles.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH OR OUR OLD FOX AMBER

IMPOSSIBLE™

Make any burger an Impossible Burger + \$5

Grilled Chicken Sandwich \$12

Two grilled chicken breasts topped with smoked mozzarella, baby arugula, sliced tomato, &

lemon aioli served on a sesame bun.

PAIR WITH TOBACCO ROAD BREWING'S OLD FOX AMBER

East Carolina Pulled Pork Sandwich \$12

Eastern NC pulled pork served with spicy tobacco slaw, & B&B pickles on a toasted brioche roll.

PAIR WITH TOBACCO ROAD BREWING'S OLD FOX AMBER OR OUR TRUTH SERUM PALE ALE

SIDES \$4

- White Cheddar Grits
- Garlic Smash Red Potatoes
- Texas Pete Dusted Tater Tots
- Creamed Corn with Country Ham
- Roasted Vegetables
- Spicy Slaw
- French Fries
- Cheddar Mac Pasta Salad

BURGER ADD-ONS

- Extra Patty \$6
- Chipotle Ground Beef, Applewood Smoked Bacon, or Pepper Bacon \$3
- Egg \$1.5
- Fried Green Tomato, Spicy Slaw, or Sautéed Mushrooms \$1
- Cheese \$2
- White Cheddar, Pimento, Bleu Cheese, Provolone, Smoked Mozzarella, and Goat Cheese

Open-Faced Vegetable Sandwich \$11

Roasted mushrooms, sautéed onions, peppers, & tomatoes served on a toasted hoagie topped with goat cheese & red wine reduction.

PAIR WITH TOBACCO ROAD BREWING'S THE FUZZ OR OUR JONES ST WHEAT

Turkey Wrap \$11

In-house smoked turkey wrapped in a spinach tortilla with romaine lettuce, diced tomatoes, smoked applewood bacon, local hoop cheddar, & rosemary aioli.

PAIR WITH TOBACCO ROAD BREWING'S KILOWATT KOLSCH

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