

# TOBACCO ROAD



## APPETIZERS

### Chips & Salsa \$6

Pureed plum tomatoes, jalapenos, onions, garlic, and chipotle peppers. Served with house-made tortilla chips.

### Buffalo Chicken Egg Rolls \$10

Chicken, cheese, scallions and buffalo sauce rolled in a crispy wrapper with sun-dried tomato bleu cheese dipping sauce.

### 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.

### Fried Green Tomatoes \$9

Thinly sliced, locally grown green tomatoes lightly dusted in seasoned cornmeal and flash fried. Served with pimento cheese, bacon jam, and pickled okra.

### Pimento & Country Ham Bruschetta \$11

Grilled Rosemary Focaccia topped with melted pimento cheese, grilled scallions, and thinly sliced country ham.

### Mini Crab Cakes \$12

Three crab cakes served over southern creamed corn and country ham, topped with fried onions.

### Wings \$12

A pound of chicken wings smothered in one of our house-made sauces and served with your choice of bleu cheese or ranch dressing.

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

### Hummus with Tahini & Spicy Chickpeas \$9

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

### Soft Pretzel Bites \$7

Soft Pretzel bites topped with sea salt and served with our own Brightleaf IPA cheese fondue.

### Tobacco Road Sliders (PICK ONE)

#### Mini Cheeseburger\*

With grilled onions, lettuce, cheddar cheese, and tomato.

#### NC BBQ Sandwich

With spicy tobacco coleslaw.

#### Hot Chicken Sandwich

With bread and butter pickles.

#### Sloppy Joe

With shredded Ashe County hoop cheddar.

Three \$9 Four \$11 Five \$13

### Warm Pimento Dip \$9

Served with house-made pork rinds and vegetables.

## SALADS, SOUPS, & NACHOS

### Farm Salad \$6

Spring mix, shaved fennel, grape tomatoes, cucumbers, focaccia croutons, and basil-balsamic dressing.

### Caesar Salad\* \$7

Romaine lettuce, parmesan cheese, herbed croutons, and classic Caesar dressing (contains raw eggs).

### Strawberry & Roasted Beet Salad \$12

Mixed greens, strawberries, goat cheese and roasted beets tossed in a white balsamic vinaigrette. Topped with balsamic glaze and toasted Marcona almonds.

### Tomato Florentine Soup Cup \$5 Bowl \$8

### Cobb Salad \$14

Romaine lettuce, grilled corn, diced tomatoes, Applewood smoked bacon, boiled egg, banana peppers and pickled okra topped with grilled chicken. Served with basil balsamic vinaigrette dressing.

### Chopped Salad \$12

Chopped romaine lettuce, smoked turkey, diced tomatoes, local Ashe County shredded hoop cheddar, bacon, red onions and boiled egg tossed in Green Goddess dressing.

### Bacon & Bleu Brussels Salad \$12

Shaved brussels sprouts, tomatoes, Applewood smoked bacon, and bleu cheese tossed in bacon vinaigrette.

### Soup of the Day Cup \$5 Bowl \$8

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

### Buffalo Chicken Nachos \$14

House-made tortilla chips piled high with melted Mexican cheeses, black bean sauce, buffalo chicken, shredded lettuce, diced tomatoes, scallions, and sun-dried tomato bleu cheese sauce.

### Ultimate Nachos \$15

House-made tortilla chips piled high with melted Mexican cheeses, black bean sauce, chipotle ground beef, lettuce, diced tomatoes, sour cream, and jalapenos.

### Down East Nachos \$15

House-made tortilla chips piled high with melted Mexican cheeses, black bean sauce, eastern NC pulled pork, shredded lettuce, diced tomatoes, pickled red onions, pickled okra, and BBQ aioli.

## ENTREES

### Country Frizzled & Drizzled Chicken \$15

Two fried boneless chicken breasts drizzled with Busy Bee honey and black pepper country gravy, smashed red potatoes, and roasted vegetables.

### Pan Roasted Salmon\* \$18

Pan roasted Atlantic salmon with roasted squash, sautéed spinach, caramelized onions, and a lemon cream sauce.

### Pork Belly Tacos \$12

Slow roasted Heritage Farms pork belly wrapped in a flour tortilla, topped with spicy tobacco coleslaw, pickled onions, habanero roasted pineapple salsa, and Cotija cheese.

### Mac N Cheese \$10

Our famous mac n cheese made with elbow pasta, béchamel, crispy country ham, and a blend of sharp cheddar and parmesan cheese.

### BBQ Chicken \$14

Joyce Farms boneless chicken thighs marinated with our house-made BBQ sauce, grilled, basted, and served over garlic smashed red potatoes and fried okra.

### Greek Lemon Chicken \$14

Grilled chicken breast served with garlic smashed red potatoes, sautéed spinach, feta cheese, sun dried tomatoes and lemon cream sauce, drizzled with a balsamic vinegar glaze.

### BBQ Beef Ribs \$18

Four large pieces of slow roasted beef ribs smothered in our house-made BBQ sauce served with choice of one side dish.

### Sirloin Steak\* \$20

10 oz Certified Angus Beef sirloin steak, red eye coffee-rubbed and grilled to your liking. Served with garlic smashed red potatoes and roasted vegetables.

### Roasted Butternut Squash & Shrimp Pasta \$15

Roasted butternut squash, jumbo shrimp, grape tomatoes, and spaghetti tossed in brown butter, topped with crushed Marcona Almonds and pecorino cheese.

### Low Country Shrimp & Grits \$15

Jumbo shrimp sautéed with Tasso ham and red & green bell peppers smothered in a smoked tomato gravy, served over white pepper jack grits.

### Spicy Chicken Pasta \$14

Sautéed chicken with onions, bell peppers & roasted tomatoes tossed in penne pasta and a spicy chipotle cream sauce.

### Pork Chop\* \$18

Heritage Farms bone-in 12 oz. pork chop grilled and glazed with Dr. Pepper BBQ sauce, served over white pepper jack grits and fried okra.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

\*\*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED\*\*

# TOBACCO ROAD



## BURGERS



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

Topped with lettuce, tomato, red onion and bread & butter pickles on a toasted brioche roll.

### All American Burger\*

\$13

Topped with white cheddar cheese, shredded lettuce, tomato, pickles, red onion and a smoked thousand island dressing on a toasted brioche roll.

### Eagle Pride Burger\*

\$14

Topped with leaf lettuce, tomato, caramelized onions, fried jalapenos, and our own Brightleaf IPA cheese fondue on a sesame bun.

### Bison Burger\*

\$16

Carolina Bison burger with smoked mozzarella, tomato-onion jam, and arugula on a toasted brioche bun.

### Mushroom & Swiss Burger\*

\$13

Sautéed mushrooms, swiss cheese, lettuce, tomato, red onion, and bread & butter pickles on a sesame bun.

### Spicy Turkey

\$12

Ground-in-house Turkey tenderloin with sliced tomato, bread & butter pickles and spicy tobacco coleslaw on toasted brioche roll.

## BURGER ADD-ONS

Sub Bison	\$3	Egg	\$2	Cheese	\$2
Chipotle Ground Beef	\$2	Fried Green Tomato	\$1	Swiss, White Cheddar, Pimento,	
Applewood Smoked Bacon	\$3	Spicy Slaw	\$1	Bleu Cheese, Provolone, Smoked	
Pepper Bacon	\$3	Sautéed Mushrooms	\$2	Mozzarella, and Goat Cheese	

## IMPOSSIBLE™

Make any burger an Impossible Burger + \$5

## SANDWICHES

### Tobacco Road Cheesesteak

\$12

Thin slices of ribeye steak sautéed with onions and green bell peppers, topped with provolone cheese on a toasted hoagie.

### Crab Cake Sandwich

\$13

Large crab cake with chive honey mustard, mixed greens, and sliced tomato on a sesame bun.

### Fried Green Tomato BLT

\$11

Fried green tomatoes, Applewood smoked bacon, lettuce and Duke's mayo on toasted country white bread.

### Open-Faced Veggie Sandwich

\$11

Grilled hoagie with sautéed onions, peppers, mushrooms, tomatoes, goat cheese, and a drizzle of red wine vinegar reduction.

### Grilled Chicken Sandwich

\$12

Two grilled chicken breasts with pepper bacon, smoked mozzarella, lemon aioli, arugula, and tomato on a sesame bun.

### Old School Chicken Salad Sandwich

\$8.5

Shredded chicken, onions, celery and Duke's Mayo topped with lettuce and tomato on toasted country white bread.

### Wolfpack-Hot Chicken Sandwich

\$14

Ashley Farm's chicken thighs marinated in pickle juice, breaded, fried and tossed with our Chef's secret hot spices. Topped with bread & butter pickles and tobacco slaw on a sesame bun. Also available with regular house-made buffalo sauce.

### Tarheel Turkey Wrap

\$12

Smoked turkey, bacon, romaine lettuce, diced tomatoes, Ashe County hoop cheddar and rosemary mayo wrapped in a spinach tortilla.

### T-Road Sloppy Joe

\$11

Made with our own Jones Street Wheat beer and topped with local Ashe County hoop cheddar on a sesame bun.

### East Carolina Pulled Pork Sandwich

\$12

NC pulled pork with spicy tobacco slaw and bread & butter pickles on a brioche bun.

### Grilled Cheese

\$12

Smoked mozzarella, provolone, sliced tomato, and local Ashe County hoop cheddar with bacon jam on toasted country white bread.

### K-Ville Chicken Club

\$14

Fried chicken thighs with smoked mozzarella, pepper bacon, spring mix, tomato, and BBQ mayo on a toasted brioche.

## KIDS MENU

\$6

- Cheeseburger
- Chicken Tenders
- Mac N Cheese
- Grilled Cheese Sandwich
- Sloppy Joe Sandwich
- Turkey and Cheese Sandwich

Sides: Fries, Fruit, Texas Pete-Dusted Tater Tots, Fried Okra

## SIDES

\$4

- White Pepper Jack Grits
- Texas Pete-Dusted Tater Tots
- Garlic Smashed Red Potatoes
- Cheddar Mac Pasta Salad
- Cream Corn
- Cucumber Tomato Salad
- Whole Fresh Fried Okra
- Roasted Vegetables
- French Fries
- Collard Greens
- Spicy Tobacco Slaw
- Fruit

FOR PARTIES OF 8 OR MORE, 20% GRATUITY WILL BE ADDED.

## SPECIAL DIET MENUS



100% MADE FROM SCRATCH  
All of our food is made fresh daily.

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.

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