

# TOBACCO ROAD



## APPETIZERS

**Chips & Salsa** **\$7**

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

**Buffalo Chicken Egg Rolls** **\$11**

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

**Chicken Taquitos** **\$11**

Rolled chicken tacos served with chipotle aioli and a cilantro sour cream.

**Fried Green Tomatoes** **\$10**

Thinly sliced, locally grown green tomatoes lightly dusted in seasoned cornmeal and flash fried. Served with local goat cheese and basil pesto over mixed greens.

**Mini Crab Cakes** **\$15**

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

**Wings** **\$12**

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

*Sauces: Buffalo, BBQ, Carolina Reaper, Nashville Hot, Sweet Chili, Teriyaki*

**Pork Spare Ribs** **\$12**

Dry-rubbed ribs cooked slowly and basted with a sweet and spicy BBQ sauce. Served with spicy tobacco slaw.

**Hummus with Tahini & Spicy Chickpeas** **\$10**

Creamy hummus topped with crispy chickpeas and jalapenos. Served with pita bread.

**Soft Pretzel Bites** **\$8**

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.

**Chicken Salad**  
With shredded lettuce and tomatoes.

**Three \$10      Four \$12      Five \$14**

**Warm Pimento Dip** **\$11**  
Served with warm pita bread.

## SALADS & SOUPS

**Farm Salad** **\$7**

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

**Caesar Salad\*** **\$8**

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

**Chopped Salad** **\$10**

Chopped romaine lettuce, diced tomatoes, bacon, red onions, boiled eggs, tossed in blue cheese dressing.

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

**Cobb Salad** **\$15**

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.

**Strawberry & Avocado Salad** **\$15**

Mixed greens, strawberries and avocados tossed in a white balsamic vinaigrette and balsamic glaze, served over whipped goat cheese spread & topped with toasted Marcona almonds.

**Southwest Steak Salad\*** **\$18**

Romaine lettuce, grilled corn, diced tomatoes, black beans, diced onions, pepperjack cheese, avocado, and tortillas strips topped with house marinated steak. Served with ranch dressing

**ADD-ONS**   **Steak \$7**   **Chicken \$4**   **Shrimp \$5**   **Salmon \$8**

## ENTREES

**Country Frizzled & Drizzled Chicken** **\$16**

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

**Grilled Salmon\*** **\$19**

Grilled Atlantic salmon on garlic mashed potatoes with a lemon cream sauce. Served with asparagus.

**Shrimp Tacos** **\$16**

Three flour tortillas filled with seasoned sautéed shrimp and topped with pico de gallo, shredded lettuce, avocado and cilantro cream sauce. Served with black beans & rice.

**Mac N Cheese** **\$11**

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

**BBQ Chicken** **\$15**

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** **\$15**

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** **\$24**

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

**Sirloin Steak\*** **\$22**

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

**Pasta Primavera Alfredo** **\$16**

Penne pasta with broccoli, carrots, onions, tomatoes, and spinach in an alfredo sauce.

**Low Country Shrimp & Grits** **\$16**

Jumbo shrimp sautéed with housemade chorizo sausage, bell peppers and tomatoes served over white pepper jack grits with low country gravy.

**Demon Deacon Pasta** **\$15**

Penne pasta with mushrooms, roasted tomatoes, peas, and country ham in chipotle cream sauce.

**Surf & Surf\*** **\$20**

Crab cakes, shrimp scampi, garlic mashed potatoes, asparagus, and chipotle aioli sauce.

**Steak Tacos** **\$16**

House marinated steak, avocado, pico de gallo and queso fresco. Served with black beans and rice.

\*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

**The Burger\*** \$12  
Topped with lettuce, tomato, red onion and bread & butter pickles on a toasted brioche roll.

**All American Burger\*** \$14  
Topped with American cheese, shredded lettuce, tomato, pickles, red onion and a smoked thousand island dressing on a toasted brioche roll.

### BURGER ADD-ONS

- Sub Bison\*** \$4
- Chipotle Ground Beef** \$3
- Applewood Smoked Bacon** \$4
- Pepper Bacon** \$4

**Eagle Pride Burger\*** \$15  
Topped with leaf lettuce, tomato, caramelized onions, fried jalapenos, and our own Brightleaf IPA cheese fondue on a sesame bun.

**Bison Burger\*** \$17  
Carolina Bison burger with smoked mozzarella, sauteed onions, roasted red tomatoes, and arugula on a toasted brioche bun.

- Egg** \$2
- Fried Green Tomato** \$2
- Spicy Slaw** \$1
- Sautéed Mushrooms** \$2

- Cheese** \$2
- Swiss, American, White Cheddar, Pimento, Bleu Cheese, Provolone, Smoked Mozzarella, and Goat Cheese**

**Mushroom & Swiss Burger\*** \$14  
Sautéed mushrooms, swiss cheese, lettuce, tomato, red onion, and bread & butter pickles on a sesame bun.

**Durham Bull Burger\*** \$14  
Freshly ground beef patty with Applewood smoked bacon, lettuce, tomato and our house made BBQ sauce.

## IMPOSSIBLE™

Make any burger an Impossible Burger + \$5

## SANDWICHES

**Tobacco Road Cheesesteak** \$13  
Thin slices of ribeye steak sautéed with onions and green bell peppers, topped with provolone cheese on a toasted hoagie.

**Crab Cake Sandwich** \$15  
Large crab cake with chive honey mustard, mixed greens, and sliced tomato on a sesame bun.

**Fried Green Tomato BLT** \$12  
Fried green tomatoes, Applewood smoked bacon, lettuce, tomato and pimento cheese 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** \$9  
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.

**Tomato and Avocado Sandwich** \$10  
Tomatoes, sliced avocado, Duke’s mayo and a sprinkle of black pepper on toasted country white bread.

**East Carolina Pulled Pork Sandwich** \$12  
NC pulled pork with spicy tobacco slaw and bread & butter pickles on a brioche bun.

**Grilled Cheese** \$12  
A southern classic. Pimento cheese and roasted tomato on country white bread and griddled to perfection.

**K-Ville Chicken Club** \$15  
Fried chicken thighs with smoked mozzarella, pepper bacon, spring mix, tomato, and BBQ mayo on a toasted brioche.

## KIDS MENU

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

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

## SIDES

- White Pepper Jack Grits**
- Texas Pete-Dusted Tater Tots**
- Garlic Mashed Potatoes**
- Pasta Salad**
- Black Beans and Rice**
- Cream Corn**
- Cucumber Tomato Salad**
- Fried Okra**
- Roasted Vegetables**
- French Fries**
- Collard Greens**
- Spicy Tobacco Slaw**
- Asparagus**
- Fruit**

### 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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