

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.

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

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.

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.

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**

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

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.

NACHOS

Buffalo Chicken Nachos \$15

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 \$16

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 \$16

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.

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



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*

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

\$12

Eagle Pride Burger*

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

\$15

Mushroom & Swiss Burger*

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

\$14

All American Burger*

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

\$14

Bison Burger*

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

\$17

Durham Bull Burger*

Freshly ground beef patty with Applewood smoked bacon, lettuce, tomato and our house made BBQ sauce.

\$14

BURGER ADD-ONS

Sub Bison*

\$4

Chipotle Ground Beef

\$3

Applewood Smoked Bacon

\$4

Pepper Bacon

\$4

Egg

Fried Green Tomato

Spicy Slaw

Sautéed Mushrooms

\$2

\$2

\$1

\$2

Cheese

\$2

Swiss, American, White

Cheddar, Pimento, Bleu Cheese,

Provolone, Smoked Mozzarella, and Goat Cheese

IMPOSSIBLE™

Make any burger an Impossible Burger + \$5

SANDWICHES

Tobacco Road Cheesesteak

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

\$13

Crab Cake Sandwich

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

\$15

Fried Green Tomato BLT

Fried green tomatoes, Applewood smoked bacon, lettuce, tomato and pimento cheese on toasted country white bread.

\$12

Open-Faced Veggie Sandwich

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

\$11

Grilled Chicken Sandwich

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

\$12

Old School Chicken Salad Sandwich

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

\$9

Wolfpack-Hot Chicken Sandwich

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.

\$14

Tarheel Turkey Wrap

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

\$12

Tomato and Avocado Sandwich

Tomatoes, sliced avocado, Duke's mayo and a sprinkle of black pepper on toasted country white bread.

\$10

East Carolina Pulled Pork Sandwich

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

\$12

Grilled Cheese

A southern classic. Pimento cheese and roasted tomato on country white bread and griddled to perfection.

\$12

K-Ville Chicken Club

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

\$15

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

KIDS MENU

\$6

Cheeseburger

Chicken Tenders

Mac N Cheese

Grilled Cheese 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 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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