**APPETIZERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chips &amp; Salsa</td>
<td>$7</td>
<td>Pureed plum tomatoes, jalapenos, onions, garlic, and chipotle peppers. Served with house-made tortilla chips.</td>
</tr>
<tr>
<td>Buffalo Chicken Egg Rolls</td>
<td>$11</td>
<td>Chicken, cheese, scallions and buffalo sauce rolled in a crispy wrapper with sun-dried tomato bleu cheese dipping sauce.</td>
</tr>
<tr>
<td>Chicken Taquitos</td>
<td>$11</td>
<td>Rolled chicken tacos served with chipotle aioli and a cilantro sour cream.</td>
</tr>
<tr>
<td>Fried Green Tomatoes</td>
<td>$10</td>
<td>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.</td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>$15</td>
<td>Three crab cakes served over southern creamed corn and country ham, topped with fried onions.</td>
</tr>
<tr>
<td>Wings</td>
<td>$12</td>
<td>Chicken wings smoked 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</td>
</tr>
<tr>
<td>Pork Spare Ribs</td>
<td>$12</td>
<td>Dry-rubbed ribs cooked slowly and basted with a sweet and spicy BBQ sauce. Served with spicy tobacco slaw.</td>
</tr>
<tr>
<td>Hummus with Tahini &amp; Spicy Chickpeas</td>
<td>$10</td>
<td>Creamy hummus topped with crispy chickpeas and jalapenos. Served with pita bread.</td>
</tr>
<tr>
<td>Soft Pretzel Bites</td>
<td>$8</td>
<td>Soft Pretzel bites topped with sea salt and served with our own Brightleaf IPA cheese fondue.</td>
</tr>
<tr>
<td>Tobacco Road Sliders (PICK ONE)</td>
<td></td>
<td>Mini Cheeseburger* With grilled onions, lettuce, cheddar cheese, and tomato.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>NC BBQ Sandwich With spicy tobacco coleslaw.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Hot Chicken Sandwich With bread and butter pickles.</td>
</tr>
<tr>
<td>Chicken Salad</td>
<td></td>
<td>With shredded lettuce and tomatoes.</td>
</tr>
<tr>
<td>Three</td>
<td>$9</td>
<td>Four $12  Five $14</td>
</tr>
<tr>
<td>Warm Pimento Dip</td>
<td>$11</td>
<td>Served with warm pita bread.</td>
</tr>
</tbody>
</table>

**SALADS & SOUPS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farm Salad</td>
<td>$7</td>
<td>Spring mix, shaved fennel, grape tomatoes, cucumbers, focaccia crostini, and basil-balsamic dressing.</td>
</tr>
<tr>
<td>Caesar Salad*</td>
<td>$8</td>
<td>Romaine lettuce, parmesan cheese, herbs, crostini, and classic Caesar dressing (dressing contains raw eggs).</td>
</tr>
<tr>
<td>Chopped Salad</td>
<td>$10</td>
<td>Chopped romaine lettuce, diced tomatoes, bacon, red onions, boiled eggs, tossed in blue cheese dressing.</td>
</tr>
<tr>
<td>Tomato Florentine Soup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomato Florentine Cup</td>
<td>$5</td>
<td></td>
</tr>
<tr>
<td>Tomato Florentine Bowl</td>
<td>$8</td>
<td></td>
</tr>
<tr>
<td>Strawberry &amp; Avocado Salad</td>
<td>$15</td>
<td>Mixed greens, strawberries and avocados tossed in a white balsamic vinaigrette and balsamic glaze, served over whipped goat cheese spread &amp; topped with toasted Marcona almonds.</td>
</tr>
<tr>
<td>Southwest Steak Salad*</td>
<td>$18</td>
<td>Romaine lettuce, grilled corn, diced tomatoes, black beans, diced onions, pepperjack cheese, avocado, and tortilla strips topped with house marinated steak. Served with ranch dressing.</td>
</tr>
<tr>
<td>Cobb Salad</td>
<td>$15</td>
<td>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.</td>
</tr>
<tr>
<td>BCQ Chicken</td>
<td>$15</td>
<td>Joyce Farms boneless chicken thighs marinated with our house-made BBQ sauce, grilled, basted, and served over garlic smashed red potatoes and fried okra.</td>
</tr>
<tr>
<td>Greek Lemon Chicken</td>
<td>$15</td>
<td>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.</td>
</tr>
<tr>
<td>BBQ Beef Ribs</td>
<td>$24</td>
<td>Four large pieces of slow roasted beef ribs smothered in our house-made BBQ sauce. Served with choice of one side dish.</td>
</tr>
<tr>
<td>Sirloin Steak*</td>
<td>$22</td>
<td>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.</td>
</tr>
<tr>
<td>Pasta Primavera Alfredo</td>
<td>$16</td>
<td>Penne pasta with broccoli, carrots, onions, tomatoes, and spinach in an alfredo sauce.</td>
</tr>
<tr>
<td>Low Country Shrimp &amp; Grits</td>
<td>$16</td>
<td>Jumbo shrimp sautéed with housemade chorizo sausage, bell peppers and tomatoes served over white pepper jack grits with low country gravy.</td>
</tr>
<tr>
<td>Demon Deacon Pasta</td>
<td>$15</td>
<td>Penne pasta with mushrooms, roasted tomatoes, peas, and country ham in chipotle cream sauce.</td>
</tr>
<tr>
<td>Surf &amp; Surf*</td>
<td>$20</td>
<td>Crab cakes, shrimp scampi, garlic mashed potatoes, asparagus, and chipotle aioli sauce.</td>
</tr>
<tr>
<td>Steak Tacos</td>
<td>$16</td>
<td>House marinated steak, avocado, pico de gallo and queso fresco. Served with black beans and rice.</td>
</tr>
</tbody>
</table>

**ENTREES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Country Frizzled &amp; Drizzled Chicken</td>
<td>$16</td>
<td>Two fried boneless chicken breasts drizzled with Busy Bee honey and black pepper country gravy, smashed red potatoes, and roasted vegetables.</td>
</tr>
<tr>
<td>Grilled Salmon*</td>
<td>$19</td>
<td>Grilled Atlantic salmon on garlic mashed potatoes with a lemon cream sauce. Served with asparagus.</td>
</tr>
<tr>
<td>Shrimp Tacos</td>
<td>$16</td>
<td>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 &amp; rice.</td>
</tr>
<tr>
<td>Mac N Cheese</td>
<td>$11</td>
<td>Our famous mac n cheese made with elbow pasta, béchamel, crispy country ham, and a blend of sharp cheddar and parmesan cheese.</td>
</tr>
</tbody>
</table>

**ADD-ONS**

- Steak $7
- Chicken $4
- Shrimp $5
- Salmon $8

---

**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

- **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

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

- **Bison Burger**
  - Carolina Bison burger with smoked mozzarella, sautéed 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

**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

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

**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

**MUSHROOM & SWISS BURGER**

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

**Impossible Burger**

- **Impossible Burger**
  - Make any burger an Impossible Burger + $5

**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.

---

*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**

---

*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**