

Salads

All salads are made fresh with ingredients from local, organic & sustainable farms whenever possible.

BBQ Shrimp

Grilled shrimp, chopped Romaine, diced avocado, grape tomatoes & chili lime vinaigrette with a drizzle of BBQ sauce.

Citrus Roasted Chicken

Citrus glazed chicken breast on baby field greens, with vine ripe tomatoes, red onion, smoked mozzarella & buttermilk ranch dressing.

Cherry-Wood Smoked Turkey Cobb

Turkey, slow roasted over cherry embers with diced avocado, grape tomatoes, apple-wood smoked bacon, Romaine & blue cheese dressing.

Side Items

Jumbo Dill & Sweet Pickles
Deviled Eggs
with applewood smoked bacon & green onions
Cole Slaw
Potato Salad
Iron Skillet Baked Beans
Black Eyed Peas
Honey Butter Cornbread
Cheddar Jalepeno Biscuits
Collard Greens
Macaroni & Cheese
Shoe Peg Corn Pudding
Crisp Pickle chips with Cajun aioli (sweet or dill or both!) basket

See our daily specials on FaceBook

WhenPigsFlySouth.com



Sandwiches

Our sandwiches are made with the freshest of breads & can be tailored to suit your needs. Each sandwich comes with your choice of one side item (at a 2.25 value). Additional sides are extra.

Pulled Pork

Slow roasted & lightly tossed in our Carolina Style vinegar based sauce.

Sliced or Chopped Brisket

Tossed in a sauce of your choice. (Don't forget about our Spicy Georgia Peach Sauce!)

California Chicken

Citrus marinated & roasted chicken on brioche roll with lemon mayo, sprouts, avocado, tomato & red onion.

Gilled Portobella

Balsamic & herb marinated portobella mushroom with roasted red pepper & smoked mozzarella on Brioche roll.

Slider Trio

One pulled pork, one beef brisket & one BBQ smoked chicken mini sandwich on Brioche rolls.

Specialties From Our Smokers

All of our meats are cured with our signature rubs & smoked "low & slow" over hickory, cherry & apple woods. Each item comes with your choice of 2 sides. (at a 2.25 value) Additional sides are extra.

*(A Half Rack of Ribs comes with one side item.)

Memphis/St. Louis Ribs Half Full

Slow smoked & roasted, served dry or wet...You pick the sauce!

Sliced or Chopped Brisket Platter

A dinner portion of our tender brisket tossed in the sauce of your choice. (Don't forget about our Spicy Georgia Peach Sauce!)

Smokey Beer Can Chicken

Half juicy & tender smoked chicken basted with our Beer BBQ Sauce. (We also recommend our White BBQ Sauce for chicken.)

Pulled Pork Platter

A generous portion of our North Carolina style pulled pork tossed lightly in our vinegar based sauce.

Pulled Chicken Platter

A generous portion of our North Carolina style pulled chicken tossed lightly in our vinegar based sauce.

Specialties From Our Smokers By The Pound

All of our meats are cured with our signature rubs & smoked "low & slow" over hickory, cherry & apple woods.

Pulled Pork

Pulled Chicken

Brisket

Shrimp

Louisiana Cuisine

authentic family recipes

Blackened Fish Sandwich of the Day Market

With your choice of one side item.

Crab Cake Po'Boy Sandwich

With your choice of one side item.

Seafood Gumbo Cup / Bowl

With crab & shrimp

Shrimp & Creamy Grits Bowl

Smoked Wings

1 dozen of our slow smoked chicken wings in Hot Sauce (Hot, Medium, & Mild), Traditional BBQ Sauce or Our Hot Pink Sauce (a combination of our Hot Sauce, White & Traditional BBQ Sauce).

Desserts

No meal is complete without one of our traditional southern favorites. **Please inquire within (or on the phone) for our daily fresh baked dessert selection!**

Beverages

Southern Style Sweet Tea
Homemade Lemonade
Arnold Palmer (Iced Tea & Lemonade)
Assorted Cold Soda
Bottled Water

Sauces

We can mix & match any of our sauces with any of our menu items! **Extra Sauce**

Carolina Vinegar-Based Pork Sauce
Three-Pepper Hot Sauce
Southern Style BBQ Sauce
White BBQ Sauce
Spicy Georgia Peach Sauce