

Darryl's LUNCH MENU



SANDWICHES



Smokehouse Club

Darryl's own club-style sandwich with thinly sliced smoked turkey, ham, apple wood smoked bacon, special reserve sharp cheddar, and Provolone cheese. Served on thick Texas toast with lettuce, tomato, and pesto mayonnaise. 8.99

Black Bean Burger

A mildly spicy black bean cake topped with melted cheese, shredded lettuce, tomato, guacamole, salsa, and sour cream. Served with garlicky mayo and french fries. 8.99

Pub Burger

An 8 oz. Certified Angus Beef patty with a double portion of melted, aged cheddar cheese, piled on crispy fried shallots, and topped off with Darryl's signature pub sauce. 9.69



Darryl's French Dip

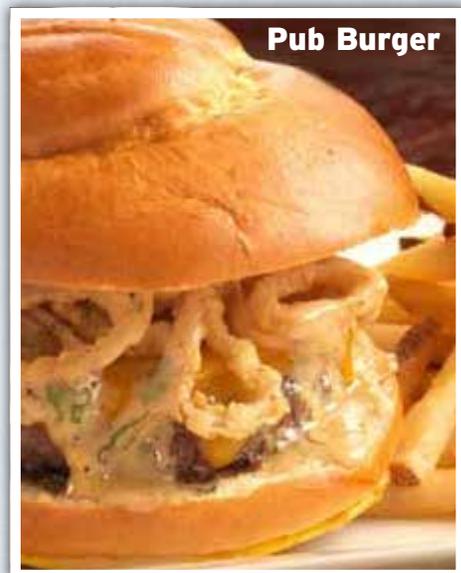
Tender, hot roast beef sliced extra thin, piled high on a hoagie roll, and topped with melted Swiss cheese. Served with a cup of our "au jus" for dipping. 9.79

Texas BBQ Bacon Burger

An 8 oz patty of Certified Angus Beef topped with a double helping of sharp cheddar cheese, applewood smoked bacon, smoky BBQ sauce, caramelized onions and fried jalapeno slices. Served on a toasted brioche bun with hot chips and ranch. 9.69

Smoked Pulled Pork

Fresh pork shoulders smoked in-house overnight, pulled by hand, sauced with our homemade BBQ sauce and served on a soft knot roll with fries and slaw on the side. 8.69



Pub Burger



Smoked Pulled Pork

WRAPS



Fried Chicken Wrap

A Chipotle infused flour tortilla stuffed with tender fried chicken, cheddar cheese, smoked bacon, diced tomato, crisp shredded lettuce, and ranch dressing. Served with french fries. 8.99



Darryl's Southwest Wrap

Tender slices of hickory grilled chicken breast, shredded lettuce, spicy pecans, red bell pepper, diced tomato, smoked bacon, pepper jack cheese, and fried tortilla strips. Tossed in ranch dressing and stuffed in a flour tortilla with a side of Darryl's salsa. 8.99

SOUPS

French Onion Soup

Loaded with caramelized onions, simmered for hours in a rich beef broth, and served in a crock. Topped with croutons and melted Provolone cheese. 4.49



Broccoli Cheese Soup

A hearty, creamy soup filled with fresh broccoli and topped with sharp cheddar cheese. 3.99

Darryl's Original Baked Potato Soup

We make it rich and creamy with chunks of fresh baked potatoes and real cream. Topped with special reserve sharp cheddar cheese, smoked bacon, and scallions. 3.99



LUNCH ENTREES



Lunch Tennessee Jack Black™ Chicken

A boneless marinated chicken breast cooked on our wood fired grill and basted with our own Jack Daniels® bourbon honey mustard sauce. Topped with roasted pecans and served with seasonal vegetables and homemade mashed potatoes. 8.49

Lunch Chicken Tenders

Fresh juicy chicken tenders, either fried or grilled, and served with honey mustard. 8.79

Buffalo style with a side of blue cheese dressing. 9.29



Lunch Shrimp and Grits

Farm raised tender shrimp, sautéed with garlic, diced tomatoes, and scallions. Served over a bowl of Old Mill of Guilford Stone Ground Yellow Grits® and finished in a Tasso ham gravy. 9.49

Lunch Texas Roadrunner Chicken™

A marinated chicken breast grilled over hickory and glazed with a smoky BBQ sauce. Topped with pepper jack cheese and served with seasonal vegetables and homemade mashed potatoes. 8.49

Lunch Cajun Shrimp

Our signature hand-battered Cajun shrimp, fried golden brown. Served with a Cajun sauce, seasoned fries, and coleslaw. 8.49

Lunch Baby Back Ribs

A four-bone portion of our signature baby back ribs, with fries and a side of slaw. 10.99

Southern Fried Flounder

Flaky, crispy boneless flounder served with buttermilk hushpuppies, fries, cole slaw and tartar sauce. 8.99



Odds & Sides

- Smashed Potatoes 2.99
- Seasoned French Fries 1.99
- Sweet Potato Waffle Fries 2.29
- Mashed Potatoes 1.99
- Seasonal Vegetables 2.29
- Steamed Broccoli 1.99
- Old Mill of Guilford® Stone Ground Yellow Grits 1.99
- Harvest Rice 1.99
- Creamy Carolina Style Cole Slaw 1.99
- Baked Beans 1.99
- Mac N Cheese Wedge 1.99
- Hot Chips 1.99

SALADS



Oriental Chicken Salad

Hickory grilled chicken breast served over mixed greens and tossed with snow peas, red onions, red bell pepper, fresh cilantro, spring onions and peanut dressing. Topped with wonton strips, peanuts, and pineapple. Pairs well with a glass of our Shelton Riesling. 11.19

• Thai Salmon Oriental 14.99



Southern Fried Chicken Salad

Large chicken tenderloins, fried crisp using our signature breading. Topped off with onions, shredded pepper jack cheese, smoked bacon, red bell pepper, and toasted spicy pecans. Served on a bed of fresh greens and tossed in ranch dressing. 11.19



Black and Blue

Certified Angus 6oz top sirloin Cajun grilled over hickory. Placed over Arcadian spring mix, diced red onions, diced tomatoes, bacon bits, red pepper slices, and cilantro. Topped with a generous portion of blue cheese crumbles, and tossed in balsamic vinaigrette dressing. 15.99

BBQ Salmon Salad

A 7oz filet of salmon seasoned and grilled to perfection over hickory and brushed with smokey BBQ sauce, placed on top of a bed of Arcadian spring mix tossed with cilantro-citrus dressing. With red onions, spicy pecans, mandarin oranges, cilantro and a bed of tortilla straws. 14.99

Carolina Shrimp & Pecan Salad

Cajun fried shrimp tossed with mixed greens, sweet red peppers, red onions, grape tomatoes, toasted spicy pecans, and cilantro citrus dressing. 11.19
Substitute jumbo hickory grilled shrimp add 2.00.

Large House Salad

A mix of fresh greens, grape tomatoes, cucumbers, shredded cheese and croutons. Served with your choice of any of our signature dressings. 6.99

Hail to the Caesar

Fresh chopped crisp romaine, garlic croutons, and freshly grated Parmesan. Tossed with our Caesar dressing. 7.99

Salad Add-ons

- Grilled Chicken 2.00
- Chicken Salad 2.00
- Fried Shrimp 2.00
- Grilled Shrimp 4.00
- Grilled Salmon 5.00

Signature Salad Dressings

Thousand Island, Oil & Vinegar, Fat Free Italian, Cilantro Citrus, Caesar, Blue Cheese, Hidden Valley Ranch, Honey Mustard, Oriental Peanut Dressing, Red Wine Vinaigrette, Balsamic Vinaigrette

