

Appetizers

Mac & Cheese Empanadas (3)

Empanadas filled with spicy macaroni, peppers, onions, jalapenos and cheddar cheese. Deep fried and served with a smoked tomato bacon jam.

\$6.50

Apron Strings

Curried okra fries served with a radish tzatziki dipping sauce.

\$5.50

Hoppin' John hummus

A delightful twist on the classic Middle Eastern dip. Made with black eyed peas, tahini, tomatoes, roasted garlic, and a blend of aromatic spices, this hummus is a flavorful and healthy choice for any occasion. Served with root vegetable chips.

\$4.50

Pig in a Rick-shawl (2)

Smoked pulled pork and broccoli slaw in a Vietnamese style egg roll. Served with a sweet and sour BBQ dipping sauce.

\$5.50

Crab Rangoon Deviled Eggs

A traditional deviled egg filled with a mixture of succulent crab meat, creamy cheese, and a hint of Asian spices for a punch of flavor. Topped with crispy wonton strip for a satisfying crunch.

\$6.50

Entrees

Served with your choice of one side.

Sooeey Sliders

Three sliders with our collard greens pesto, Black Forest Ham, Swiss cheese, caramelized onions & savory apples.

\$8.50

Islamabad Meatloaf Sandwich

Southern Style Meatloaf made into meatballs and covered with our spicy Pakistani curry and provolone cheese on a hoagie bun.

\$8.50

DMZ Ribs

Our home applewood smoke ribs glazed with a Korean BBQ sauce.

\$14.40

Jutiapa Chicken Pie

This isn't Grandmaw's pie, but she would approve. This dish is filled with a South American flavored roasted chicken that's surrounded by a buttery crust and a medley of veggies.

\$9.50

Salads

Add Chicken or pulled pork for \$3.00

Copperas Cove Kimchi

Tomato, Cucumber & 1015 onion pickled in a Korean style kimchi served on mixed greens with sunflower seeds, avocado, scallions, and cilantro.

\$5.50

Tarheel Caesar

Crisp romaine lettuce tossed in an avocado jalapeno Caesar dressing with cornbread croutons. Topped with bacon bits.

\$6.50



Sides

Sesame Ginger Broccoli Slaw

A healthier alternative to traditional slaw, our broccoli slaw includes green onions, sunflower seeds, and toasted almonds. Finished with our apple cider vinaigrette.

\$4.50

Sweet 'tator chili tots

Sweet potatoes and jalapenos shaped in a tot with warm Mexican flavors. Served with a cilantro sour cream.

\$3.50

Tandoori Brussels

A Southern favorite pan roasted with Indian spices and caramelized onions.

\$5.50

Basil Cheddar Smash

Red potatoes smashed with basil, roasted garlic, sour cream, butter, cheddar cheese, and almond milk.

\$6.50

Desserts

Mango Moon Pie

Two ginger wafer cookies filled with a mango marshmallow sauce. They are dipped in chocolate and rolled in coconut.

\$6.50

Carrot Cake Flan

We take the traditional Chocoflan and switch it up. A fluffy carrot cake is topped with a cream cheese flan and finished with a brown sugar caramel

\$4.50

Peach Cobbler Broulee

Our signature dessert features a warm and buttery cobbler base, with juicy, ripe peaches mixed in and finished with a crispy, caramelized Truvia brown sugar crust.

\$5.50

Beverages

\$2.00 each

Juices: Grape, Orange Pineapple, or Fruit Punch

Coffee: Regular and decaf

Bottled Water

Soda: Cola, Diet Cola, Lemon Lime Soda, and Dr. Thunder