



SouthernSmokefoods.com
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Sides and Dessert

All sides and desserts are made from scratch and most can be vegetarian and/or gluten free. Heavier sides are best in the Spring and Fall in the cooler weather, but you can still be enjoyed any time.

Desserts and Extra sides are \$3 more per person

Hot Sides:

BBQ Baked Beans

Cuban Baked Black Beans

Classic and Jalapeno Cornbread

Garlic Mashed Potatoes

Buttermilk Biscuits

Herb Butter Roasted Potatoes

Cornbread Hush Puppies

Corn on the Cob (seasonal)

Potato Gratin with Grafton VT Cheddar Crust

Caramelized Onion and Tomato Mac & Cheese

Braised Greens & Cabbage with

Sweet Potato Souffle

Grilled Assorted Summer Squash in Vinaigrette

Super Creamy Grits

Maple Butter Roasted Root Veg (beets, carrots, radish)

Cornbread Stuffing

Cold Sides:

Carolina Cole Slaw – Sweet Apple & Vinegar Base

Wedge Salad of Iceberg Lettuce, Blue Cheese, tomato, & either

Buttermilk Ranch or Warm Bacon Dressing

Cornbread and Tomato Panzanella Salad

Spicy Thai Coleslaw with Sweet and Sour Dressing

Cucumber Salad

Seasonal Green Salad with available vegetables

Desserts:

Cobbler with Crumbly Topping and filled with either Peach, Apple, or Strawberry Rhubarb

Supper Fudgy Chocolate Torte Cake

Chocolate and Ginger Torte

Pineapple & Brown Sugar Short Cake

Beignets – The New Orleans Doughnut, with Chocolate Chips & Berry Sauce

Other options available