

# get your **RIBS & WHISKEY** on

## SAUCY SPECIALS

### KICKIN' CHICKEN VERDE SOUP 6

Roast Chicken, Fresh Cilantro, Roasted Poblano, Tomatillo, Pepper Jack Cheese, Sweet Corn and Smoked Chili Cream

### BLISTERED POBLANO & JALAPENO, "POPPER-STYLE" 7

Roasted Corn, Cheddar, Mozzarella & Provolone and Fresh Herbs with BBQ Ranch for Dippin'

### DAILY SMOKE-HOUSE FLATBREAD pd

Our Secret Sauce and the Best Ingredients the Farm Has to Offer

### BBQ BLAZED COBB SALAD 12

BBQ Prestige Farms Chicken, Crisp Field Greens, Roma Tomato, Crumbling Gorgonzola, Apple-Wood Smoked Bacon, Sweet Corn, Slivered Red Onions and BBQ Gorgonzola Dressing

### BEEF & BUNS 14.5

24 Hour Smoked Beef Brisket Sliced Thin Slathered in Jack Daniel's® Honey Glaze, Granny Smith Apple Cabbage Slaw and Crispy Tobacco Onion on Buttery Onion Roll

## SLOW-COOKED SMITHFIELD® JAMES RIVER

### ST. LOUIS-STYLE RIBS

Slow-Cooked Ribs served with Granny Smith Apple Cabbage Slaw, Pimento Cheese "Stuffed" Tater Tots and Our House-Made Sweet Corn & Jalapeño Muffins

HALF RACK 18.5 | FULL RACK 27

**Our Favorite Slathers – Try Them All to Find Your Favorite!**

#### JACK DANIEL'S® GLAZE

The Perfect Combination of Sweet, Spicy and Smoky Spiked Up with a Splash of Jack Daniel's® Honey Whiskey

#### EAST CAROLINA BBQ

A Classic Carolina-Style BBQ with the Perfect Amount of Tang and Spice, with a Hint of Mustard, "Good to the Bone"

#### CHIPOTLE BBQ

Our Classic BBQ all Jazzed-Up, with Chipotle Peppers and a Touch of Sweetness, "Finger Lickin' Good"

## BBQ SIDE BARS OF DISTINCTION

GRANNY SMITH APPLE CABBAGE SLAW 3.5

PIMENTO CHEESE "STUFFED" TATER TOTS 3.5

HOUSE-MADE SWEET CORN AND JALAPEÑO MUFFINS 3.5

## MUST HAVE DESSERT

### BOURBON BREAD PUDDING 7

Crème Brûlée-Soaked Cuban Bread and a Splash of Honey Jack, for Sippin'

**M.**

Marlow's  
Tavern™

# ★ NEAT *drinks* ★

**SLOPPY** EVERYTHING ELSE

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## RIB-TICKLIN' ADULT BEVERAGES

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**R&W S'WEET TEA 9**

Deep Eddy Sweet Tea Vodka, Fresh Lemon, Agave Nectar, Topped with a Shot of Shock Top Beer and a Kick of Orange

**NEW FASHIONED 10**

Belle Meade Bourbon, Giffard Banana Liqueur, Jack Rudy Aromatic Bitters, Expressed Orange Peel on the Rock

**SCRAPPY OLD TIMER – BARREL AGED IN HOUSE 11**

Old Forester 100, Suze Aperitif, Cocchi Torino & Scrappy's Orange Bitters

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## FROM THE VINES

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**FORIS PINOT BLANC, ROGUE VALLEY OREGON 2015 9 | 38**

Crisp, Clean, Yellow Apple, Pear Dusted with Cinnamon, Balanced and Immaculate, It's Perfect for Those Ribs & Whiskey Occasions When a Beer Just Won't Work!

**GHOST PINES RED BLEND, CALIFORNIA 2013 12.50 | 50**

Ripe Red, Blue and Black Fruit, Full Bodied Structure with Hints of Brown Sugar, Spice and Cocoa Wrapped Around a Smooth Velvety Finish

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## BEERS OF DISTINCTION

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**PABST BLUE RIBBON (OR AS WE LIKE TO CALL IT PBR) 2.75**

Brewed in America, Served Tall Just Like You Like it, Classic Beer for Those with The Classiest of Taste, PBR "Tastes So Good When it Hits Your Lips" 4.74% ABV/Milwaukee

**SWEETWATER (GEORGIA BROWN) 6**

Smoother than a Bill Clinton Apology, River of Deep Caramel and Chocolate Malts Meandering Through Undercut Currents of Hops 5.1% ABV/Atlanta

**BOULEVARD SINGLE-WIDE IPA 7**

Our Take on a Style that Originated in 18th Century Great Britain. This American Version—Inspired by Our Smokestack Series Double-Wide—Boasts a Heady Combination of Six Varieties of Hops, Full Bodied with Caramel, Toffee-Like Malt. Amber Brown...Intense Floral, Pronounced Hop Aromas 8.5% ABV/Kansas City