

ROBBIE MCCLURE, OWNER
SARAH MCCLURE, CHEF & MANAGER

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

Please inform your server about any dietary restrictions or preferences, and whenever possible, the chef will accommodate. If you would like to know about our local offerings, weekly specials, or upcoming events, please check our Facebook page, website or call for more information. The Chef's Special menu is available daily, for lunch and dinner, though certain items may not be available throughout the week. Whenever possible our special menu features local ingredients, purchased weekly from small farms, and as such, certain items may only be available for a limited time.

All menu items and prices are subject to change to maintain standards of freshness and quality

Calling ahead is highly recommended for carry out orders of more than a pound or a quart of a given item. We make most items from scratch daily and especially during peak hours we may not have enough on hand to fill large orders.

If these bulk offerings do not fit your individual needs, please ask to speak to someone regarding other options for catering and carry-out. Delivery is available for large carry-out orders, as well as numerous options for catered events or concessions. Want something you don't see here? Ask to speak to a manager or our chef about other options for catered events. We have something for every event from weddings and intimate upscale dinners, to casual family gatherings or work functions; thirty people or Three hundred, we can accommodate. Our dining room and patio are available for private functions on Sundays, when we are closed for regular business.

SOUTHSIDESMOKEHOUSE.COM

FACEBOOK.COM/SOUTHSIDESMOKEHOUSELANDRUM



BULK CARRYOUT

Family Pack - One Pound of Pulled Pork or Chopped Chicken, One Pint of Red or Cole Slaw, one Pint of Baked Beans and your Choice of Buns, Hushpuppies or French bread.	21
Pulled Pork - Half or Full Pound	7 / 12
Sliced Pork - Half or Full Pound	8 / 14
Chopped Chicken - Half or Full Pound	7 / 12
Ribs - Half or Full Rack	11 / 18
Cole Slaw - Pint, Quart, or Gallon	5 / 9 / 21
Red Slaw - Pint, Quart, or Gallon	5 / 9 / 21
Baked Beans - Pint, Quart, or Gallon	5 / 9 / 21
New Red Potatoes - Pint, Quart, or Gallon	5 / 9 / 21
Hushpuppies - Per Dozen	3
Red Beans & Rice - Pint, Quart, or Gallon	5 / 9 / 21
Jambalaya - Quart or Gallon	12 / 34
Lexington, Hot, Sweet, or Mustard Barbeque Sauces - Half Pint, Pint, Quart, or Gallon	3 / 5 / 8 / 20
Iced Tea - Per Gallon	4.5

STARTERS

Soup of the Day	Market
Peel & Eat Shrimp	14 / 24
Fried Oyster Basket	Market
Appetizer Sampler	15
- any 3 below-	
Smoked Wings - 8, 12 or 16	10 / 15 / 19
Plain, Hot, Cajun, BBQ, or Teriyaki	
Fried Shrimp Basket	11
Chicken Tender Basket	10
Fried Alligator Bites	Market
Fried Mushrooms	9
Fried Pickles	9
3 Bone Rib	6
Bacon Cheese Fries	10
Caesar or House Salad	5
Chicken	12
Shrimp	12
Add a Side Salad to an Entree	3

SIDES

Try any four vegetables,
regular or special.
With bread or puppies
12

Collard Greens
Cole slaw
Red slaw
Hand cut fries
Baked beans
New red potatoes
Jambalaya
Red beans & rice
Baked potato

Market
14 / 24
Market

FROM THE GRILL

Burgers - Choice of Cheese, One Side	
Classic - Lettuce, Tomato, Red Onion, Mayo	10
Southside - Bacon, Sauteed Mushrooms, Lettuce, Tomato, Mayo	11
Bayou - Cajun Spices, Creole Mustard, Sauteed Onions, Lettuce, Tomato, Mayo	11
Fried Green Tomato & Pimento Cheese - Lettuce, Red Onion, Mayo. On Brioche.	11
Chili Cheese - Mustard, Chili, Red Onion	11
Grilled Chicken - Lettuce, Tomato, Mayo	10

Chicken Tender Platter - Two Sides, Bread or Puppies	14
Chop Steak - Two Sides, Bread or Puppies	14
Grilled Chicken - Two Sides, Bread or Puppies	15

PO BOYS

Served on French Bread. One side.

Cajun Sausage - Grilled Onion, Tomato	10
Fried Oyster - Lettuce, Tomato, Mayo	Market
Fried Shrimp - Lettuce, Tomato, Mayo	12
Philly Style Steak or Chicken - Grilled Onion, Cheese	10

MONDAY THROUGH THURSDAY 11 - 9
FRIDAY & SATURDAY 11 - 10

864 457 4581

FROM THE SMOKEHOUSE

Smoked Meats - Pulled Pork, Sliced Pork, Chopped
Chicken (thigh), Bone-in Breast, Sausage or Hash

Sandwiches - One Side, Red or Cole Slaw	9
Hash over Rice - Bread or Puppies	9

Platters - Two Sides, Bread or Puppies	
Single Meat	12
Double	15
Triple	17

Half or Full Rack of Ribs	17 / 26
Ribs+1 Meat	20
Ribs+2 Meats	22
Ultimate Rib Combo	25

Smokehouse Salad - Lettuce, Carrot, Red Cabbage, Cheese, Red Onion, Banana Pepper, Tomato, Homemade Croutons Pulled Pork or Chopped Chicken	10
---	----

KIDS

8 and under only, please

Chicken Fingers	5
Fried Shrimp	5
Pulled Pork	5
Chopped Chicken	5
Grilled Cheese	5
Cheeseburger	5

FROM THE BAYOU

Served with French Bread or Puppies

Jambalaya - Rice, Tomato, Onion, Pepper, Celery, Spices, Chicken, Cajun Sausage.	10
Red beans & Rice with Cajun Sausage - Braised Red Beans, Celery, Peppers, Onion, rice.	10
Shrimp & Grits - Gulf Shrimp, Andouille, Onions, Mushrooms, Tomatoes, Spices, over Carolina Grits.	16 / 19
Shrimp Creole - Small or Large. Tomato, Peppers, Onion, Spices, Gulf Shrimp, over Rice.	16 / 19
Shrimp & Crawfish Etouffee - Small or Large. Celery, Peppers, Onion, Roux, Spices, Seafood, over Rice.	16 / 19
Fried Shrimp Platter - Hand Breaded, Two Sides.	18
Fried Oyster Platter - Hand Breaded, Two Sides.	Market
Seafood Combo - Hand Breaded Shrimp and Oysters, Two Sides.	Market

BEVERAGES

Iced Tea, Coke Products, Coffee, and Hot Tea	2 - 2.5
Lemonade & Other Specialty Drinks	3

From our bar, we have a
wide selection of domestic
and imported beer, over
25 wines, and many hand
crafted cocktails - available
for on-premises enjoyment