

# j. pepper's

S O U T H E R N G R I L L E

## BURGERS AND SANDWICHES

Served with choice of one side.

### J. PEPPER'S BURGER ♦

angus beef, lettuce, tomato, tobacco onions, on brioche bun w/ choice of cheese: ashe co. cheddar, swiss or pepper jack, substitute pimento or bleu cheese \$1

### SOUTHERN STYLE BURGER ♦

angus beef, yellow mustard, chili, slaw, red onion, cheddar, brioche bun  
add bacon for \$1.50 or fried egg for \$1.00

### PATTY MELT ♦

angus beef, pimento cheese, fried green tomatoes, spicy aioli, sourdough

### BLACK EYED PEA BURGER ♣

housemade black eyed pea patty w/ spicy aioli, lettuce, tomato, pickles, brioche bun

### FRIED GREEN TOMATO BLT

w/ pimento cheese, applewood-smoked bacon, fried green tomatoes, lettuce, sourdough

### ALL-NATURAL CHICKEN SANDWICH

fried, grilled or blackened w/ lettuce, tomato, pickles, cheddar, smoked tomato aioli or pesto-glazed with pepper jack cheese, brioche bun

### CLASSIC FRENCH DIP

w/ thinly sliced roast beef, swiss, horseradish sauce, warm hoagie roll, au jus

### J. PEPPER'S CLUB SANDWICH

w/ ham, roasted turkey, applewood-smoked bacon, swiss, lettuce, tomato, onions, garlic herb aioli, sourdough

### CHICKEN SALAD SANDWICH

w/ southern-style chicken salad, lettuce, tomato on choice of buttered croissant, tomato basil wrap or toasted sourdough

### ROASTED TURKEY WRAP

w/ turkey, roasted tomatoes, bacon, swiss, lettuce, honey dijon, tomato-basil wrap

### BLACKENED MAHI MAHI TACOS (2)

blackened mahi, shredded cabbage, corn salsa, jalapeño sour cream w/ two sides

### CRAB CAKE SANDWICH

w/ housemade crab cake, lettuce, tomato, red onion, buttermilk tartar sauce, brioche bun

## ENTRÉES

### BLACKENED CHICKEN PASTA

w/ side salad

19

### 15 GRILLED SALMON ♦

w/ sautéed spinach, smoked tomato vinaigrette & crispy country ham; dinner entrée served over Old Mill grit cakes

LUNCH 15 / DINNER 22

### 15 ALL NATURAL GRILLED CHICKEN BREAST

fried, bbq, or pesto w/ goat cheese, w/ two sides

19

### 15 COUNTRY-FRIED PORK TENDERLOIN

topped w/ white pan gravy, w/ two sides

18

### 11 MEATLOAF AND MASHED POTATOES

topped w/ brown gravy, w/ one side

18

### 12 SHRIMP-N-GRITS

w/ tomatoes, bacon and a tarragon cream over Old Mill cheesy grits or grit cakes, w/ choice of side salad

19

### 12 CHICKEN PIE

pulled chicken and pan gravy in flaky pastry w/ two sides

16

### 14 CHICKEN TENDERS

buttermilk-fried w/ one side

14

### 14 BLACKENED MAHI MAHI

Old Mill cheesy grits, sautéed spinach w/ baby shrimp, roasted tomato relish

20

### 10 HANDCUT 12OZ RIBEYE ☉ ♦

w/ one side & choice of salad

MKT

### 10 6OZ FILET MIGNON ☉ ♦

w/ one side & choice of salad

MKT

### 10 CRISPY CRAB CAKES

w/ creole mustard, pepper relish, sautéed spinach w/ one side

22

### 16 BONE-IN PORK CHOP ☉ ♦

bourbon-glazed w/ two sides

20

### 14 VEGETABLE PLATE

choice of three or four sides

THREE 14 / FOUR 16

## SOUPS

### SOUP OF THE DAY

CUP - 5 :: BOWL - 8

### BLACK ANGUS CHILI ☉

CUP - 5 :: BOWL - 8

## SIDE SALADS

### SPRING GARDEN SALAD ♣

w/ mixed greens, grape tomatoes, cucumber, sweet peppers, carrots, red onions, croutons

### CAESAR SALAD ♦

w/ romaine, croutons, crispy country ham, parmesan cheese

### DINER SALAD

w/ iceberg, shredded cheese, croutons, tomatoes, bacon, buttermilk ranch

## SALAD ADD-ONS

### GRILLED CHICKEN BREAST, CHICKEN SALAD OR CHICKEN TENDERS

8

### GRILLED SHRIMP OR SALMON ♦

9

### PEPPER-CRUSTED TUNA ♦

10

### BOILED EGG

1

## ENTREE SALADS

### 6 SPRING GARDEN SALAD ♣

w/ mixed greens, grape tomatoes, cucumber, sweet peppers, carrots, red onions, croutons

11

### 6 WEDGE SALAD ☉

w/ bleu cheese dressing, crisp bacon, grape tomatoes, red onions, balsamic reduction

11

### 6 CAESAR SALAD ♦

w/ romaine, croutons, crispy country ham, parmesan cheese

11

### SOUTHERN SALAD

w/ iceberg lettuce, buttermilk fried chicken tenders, pimento cheese, grape tomatoes, cucumber, fried okra croutons, buttermilk ranch

16

### 9 GOAT CHEESE, STRAWBERRY AND SPINACH SALAD ♣ ☉

w/ baby spinach, red onions, candied pecans, fresh strawberries & goat cheese, cranberry vinaigrette

12

### 10 DINER SALAD

w/ iceberg, shredded cheese, croutons, tomatoes, bacon, buttermilk ranch

11

## SALAD DRESSINGS

Buttermilk Bleu Cheese • Buttermilk Ranch • Caesar ♦ • 1000 Island • Sorghum-Mustard Vinaigrette • Oil & Vinegar • Honey Mustard  
Creamy Balsamic • Cranberry Vinaigrette • Smoked Tomato Vinaigrette • Spiced Honey Vinaigrette

## SIDES

Chips • Fresh Fruit • Old Mill Grit Cakes • Old Mill Cheesy Grits • Fried Okra • Mac-n-Cheese • Collard Greens ☉ • Mashed Potatoes  
Baked Potato • Fries • Sweet Potato Fries • Roasted Brussels Sprouts (Seasonal) • Green Beans w/ Ham • Potato Salad

♦ Warning: These Items may be served undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

☉ INDICATES GLUTEN-FREE ITEMS. ♣ INDICATES VEGETARIAN ITEMS. 04/2021

\$10.00 CORKAGE FEE.  
\$1.00 PER SLICE CAKE CUTTING FEE.  
20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

## SNACKS

### HOUSEMADE PIMENTO CHEESE

w/ flatbread and pepper jelly

### SOUTHERN FRIED GREEN TOMATOES

w/ chow-chow aioli and bacon jam

### NACHOS

choice of beef or chicken w/ fresh tortilla chips topped w/ lettuce, tomato and cheese sauce

### PEPPER-CRUSTED AHI TUNA

w/ black pepper-coriander crust, ginger soy sauce, pickled vegetables, wasabi

### KC RIBLETS

smoked pork ribs tossed in any of our housemade wing sauces

### WINGS (8)

buffalo, bbq, bourbon-glazed, honey-glazed, soy-ginger glazed or bbq dry rub

### BACON-WRAPPED CHICKEN & JALAPEÑO

w/ wasabi-bleu cheese aioli

### POW POW CHICKEN

w/ chicken nuggets, pow pow sauce, scallions

### FRIED PICKLES

w/ ranch dressing

### PORK RINDS

w/ house bbq dry rub, spicy aioli

### PRETZELS

warm, soft, and lightly salted and buttered; served with warm beer cheese

### QUESADILLA

flour tortillas stuffed with chicken, cheese blend, applewood-smoked bacon w/ salsa and sour cream

### MAG-N-CHEESE BITES

battered and fried pepper jack bites; served with spicy aioli

### STEAMED SHRIMP

w/ cocktail sauce and warm butter  
also available fried for \$1.50 additional upcharge

HALF DOZEN 15 • FULL DOZEN 23

## FLATBREADS

12	<b>PEPPERONI</b>	10
	w/ fresh marinara, pepperoni, mozzarella	
10	<b>BBQ CHICKEN</b>	12
	w/ blackened chicken, bbq sauce, red onions, mozzarella cheese, fresh cilantro	
12	<b>WILD MUSHROOM</b>	11
	w/ roasted mushrooms, smoked gruyère cheese, applewood-smoked bacon, roasted garlic cream	
14	<b>TOMATO-BASIL</b>	10
	w/ sun-dried tomatoes, mozzarella, pesto & fresh basil add chicken for \$2.50	
14	<b>SMOKED SAUSAGE</b>	12
	w/ smoked sausage, peppers, roasted tomatoes, garlic cream & mozzarella	
12	<b>MEATLOVERS</b>	12
	w/ marinara, pepperoni, ham, bacon, chorizo sausage, mozzarella cheese	

## SIGNATURE SOUTHERN DESSERTS

*Ask About Our Housemade Desserts!*

11	<b>SOUTHERN BANANA PUDDING</b>	6
	w/ vanilla wafers and whipped cream	
9	<b>WARM BROWNIE SKILLET</b>	7
	w/ salted caramel ice cream	
8	<b>SEASONAL SOUTHERN PIE</b>	7
	rotating styles all served w/ whipped cream add vanilla or salted caramel ice cream for \$1	
9	<b>CLASSIC CHEESECAKE</b>	7
	w/ choice of fresh strawberries, chocolate, caramel or raspberry drizzle	
10	<b>GLUTEN-FREE CRÈME BRÛLÉE</b>	6
	ask about our weekly flavors!	
9	<b>POUND CAKE</b>	7
	southern pound cake topped with strawberries	



## FEATURED WINE SELECTION SUBMISSION

Each bottle sending you into submission, we created something even more powerful than before. Something that we never would have thought possible in the beginning. A line of varietal-specific California wines that deliver in every bottle enjoyed. After the first sip, things will never be the same.

NOW IS THE TIME TO SURRENDER AND EXPERIENCE, SUBMISSION WINES.

### RED BLEND

9 / 30

Selecting fruit from various growing regions of California, our red wine highlights Sonoma, Mendocino, Napa, Lodi and Paso Robles counties. Full-bodied and rich the wine has amazing freshness and harmony. A velvety backbone leads to a silky finish, highlighting black cherry, blackberry and spice.

### PINOT NOIR

9 / 30

This wine is bright ruby red in color, highlighting notes of raspberries, cranberries and Bing cherries with nuances of lavender and red roses. The palate is full and firm, with soft tannins and vibrant red fruit, leading to a soft, elegant and perfumed finish.

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