

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, pepper jack or gouda, 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, gouda, 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

18

15

GRILLED SALMON ♦

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

LUNCH 15 / DINNER 20

15

ALL NATURAL GRILLED CHICKEN BREAST

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

18

14

COUNTRY-FRIED PORK TENDERLOIN

topped w/ white pan gravy, w/ two sides

15

11

MEATLOAF AND MASHED POTATOES

topped w/ brown gravy, w/ one side

16

10

SHRIMP-N-GRITS

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

16

12

CHICKEN PIE

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

16

11

CHICKEN TENDERS

buttermilk-fried w/ one side

13

11

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

15

CRISPY CRAB CAKES

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

21

12

BONE-IN PORK CHOP ☉ ♦

bourbon-glazed w/ two sides

18

VEGETABLE PLATE

choice of three or four sides

THREE 12 / FOUR 15

SOUPS

SOUP OF THE DAY

CUP - 4 :: BOWL - 7

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 7

GRILLED SHRIMP OR SALMON ♦

PEPPER-CRUSTED TUNA ♦

BOILED EGG

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

11

8

GOAT CHEESE, STRAWBERRY AND SPINACH SALAD ♣ ☉

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

11

9

DINER SALAD

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

11

1

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

10 PEPPERONI

w/ fresh marinara, pepperoni, mozzarella

10

10 BBQ CHICKEN

w/ blackened chicken, BBQ sauce, red onions, mozzarella cheese, fresh cilantro

11

12

WILD MUSHROOM

w/ roasted mushrooms, smoked gruyère cheese, applewood-smoked bacon, roasted garlic cream

11

12

TOMATO-BASIL

w/ sun-dried tomatoes, mozzarella, pesto & fresh basil

10

14

SMOKED SAUSAGE

w/ smoked sausage, peppers, roasted tomatoes, garlic cream & mozzarella

12

12

MEATLOVERS

w/ marinara, pepperoni, ham, bacon, chorizo sausage, mozzarella cheese

12

11

11

SIGNATURE SOUTHERN DESSERTS

Ask About Our Housemade Desserts!

8 SOUTHERN BANANA PUDDING ▼

w/ vanilla wafers and whipped cream

6

7 WARM BROWNIE SKILLET ▼

w/ salted caramel ice cream

7

8 SEASONAL SOUTHERN PIE ▼

rotating styles all served w/ whipped cream
add vanilla or salted caramel ice cream for \$1

7

9

CLASSIC CHEESECAKE ▼

w/ choice of fresh strawberries, chocolate, caramel or raspberry drizzle

7

9 GLUTEN-FREE CRÈME BRÛLÉE ▼ GF

Ask about our weekly flavors!

6

NOT-SO-SOUTHERN TIRAMISU ▼ ◆

Italian custard with coffee, cocoa powder and lady fingers

6

FEATURED WINE SELECTION

SINCE 1876

BERINGER

TRADEMARK OF **BROS.** CALIFORNIA, USA.

BOURBON BARREL AGED WINES

150 years ago, Jacob and Frederick Beringer were pioneers of a new age, making their way across the frontier to plant their first vines in Napa Valley. Today, we remain true to their bold, pioneering spirit with Beringer Bros. Bourbon Barrel Aged Wines. Our latest varietals are aged for sixty days in charred, American oak bourbon barrels. The result: a uniquely rich, warm, and bold flavor

CABERNET SAUVIGNON

8 / 30

This wine is bursting with aromas of ripe black cherry, dark chocolate, and vanilla. The palate is lush with ripe tannins and integrated acidity, showcasing toasted hazelnuts, toffee, and blackberry preserves on the finish.

CHARDONNAY

8 / 30

This wine showcases a bouquet of ripe apricot, vanilla bean, and buttered toast. Creamy and mouth-coating, the palate evokes apple pie and vanilla ice cream with caramel coming through on the lingering finish.

RED BLEND

8 / 30

This wine is bursting with aromas of ripe blackberries, roasted hazelnuts, and caramel. With intense concentration bolstered by Petit Verdot, this full-bodied wine has a creamy mouthfeel with ripe tannins and integrated acidity. The lingering finish boasts notes of toasted coconut, violet, and black cherry.



◆ 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.