

# Dinner

Dinner menu served from 3:30 p.m.

## FIRST NIBBLES

 **Maryland-Style Crab Cake** \$8.50  
*Lots of lump with a touch of Old Bay seasoning, it's the real deal!*

**Crab-Stuffed Mushrooms** \$8.50  
*Mushroom caps (5-6) stuffed with crab cake, sautéed in garlic butter and garnished with Parmesan cheese.*


**Green Tomato Goat Cheese Bruchetta** \$5 each  
*Two fried green tomatoes topped with our fresh goat cheese and basil bruchetta dressed with a balsamic drizzle.*

**Fried Green Tomatoes** \$7  
*In true Southern tradition, sliced, tossed in a blend of yellow and white cornmeal and deep fried.*

**Fried Cheese Curds** \$8  
*Wisconsin cheddar curds fried golden and served with a creamy pepper jelly dipping sauce.*

**Char-Grilled Chicken Wings** 6 Wings - \$7      12 Wings - \$13      20 Wings - \$19  
*You pick your flavor – seasoned and/or sauced!*

**Fried Green Bean Basket** \$7  
*A basket of green beans lightly dusted, fried and served with our zesty horseradish sauce or ranch. Delicious!*

 **Char-Grilled Pork Shanks** \$4.50 each  
*An extremely tender and flavorful portion of pork that slides right off the bone, char-grilled with your choice of seasoning or sauce. Everyone goes crazy over our shanks!*

### Your Choice of Seasoning

Roasted Garlic Pepper \* Mojito Lime \* Blackened \* Garlic Salt \* Mesquite Smoked \* Lemon Pepper

### Your Choice of Sauce

Hickory Hollow's Signature Barbecue Sauce (Mild or Hot) \* Buffalo BBQ  
Traditional Buffalo \* Spicy Orange Ginger \* Jalapeno Ranch  
Nashville Hot - request extra hot if desired

## SOUPS & SIDES

**Corn Fritters**  
*Sweet flour and corn deep-fried just right. You can't eat only one!*

Small (4) \$3.50      Large (8) \$6      Large (8) Rolled in Powdered Sugar \$7

 **Brunswick Stew**  
*A tummy-warming hearty slow-cooked stew featuring chicken, pork, corn, limas, small diced potatoes, onions and tomatoes. A Southern specialty and a Hickory Hollow favorite!*

Entrée Bowl w/ 4 Fritters \$10      Cup w/ Dinner \$6      Bowl w/ Dinner \$8

**Veggie Side** \$3

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## DINNER FROM THE FARM

*We take great pride in the slow-cook process that is used to prepare all of our meats.  
All dinner platters are served with your choice of 2 vegetables and 2 corn fritters.  
A dinner roll, white bread or hamburger bun may be substituted upon request.*

### Traditional Pulled Pork Barbecue

*Too tender to slice, slow-cooked, hickory-smoked pork pulled lean and dressed in our signature tomato-based barbecue sauce.*

Small \$12                      Large \$14                      Jumbo \$17



### Carolina-Style Pork Barbecue

*Eastern North Carolina-style barbecue - a specialty of the house! The same tender pork with sweet vinegar and seasonings marinated into the meat.*

Small \$12                      Large \$14                      Jumbo \$17

### St. Louis-Style Ribs

*Barbecue-basted, slow-roasted and fall of the bone tender.*

Small (1/2 lb.) \$14                      Large (1 lb.) \$17                      Jumbo (1 1/2 lbs.) \$20



### Char-Grilled Baby Back Ribs

*Extremely popular! BBQ sauce-basted and full of flavor.*

1/2 Rack \$14                      Full Rack \$20

### Char-Grilled Prime Rib

*Rib-eye aged 21 days and slow cooked to rare for 10-12 hours. Our prime rib is cut to order, char-grilled and served in its natural juices. We recommend adding a seasoning of your choice.*

Small (8-oz) \$13                      Large (12-oz) \$19                      Jumbo (16-oz) \$24

*Please note that to ensure tenderness we use a higher grade of meat which results in a larger amount of fat for flavoring.  
Any steaks that show more than the norm, we try to compensate with a more generous cut.*

### BBQ Chicken

*Hickory-smoked, fall-from-the-bone chicken basted in our signature tomato-based barbecue sauce.*

Small (1/4 Chicken) \$12                      Large (1/2 Chicken) \$15



### Char-Grilled Pork Shanks

*An extremely moist and flavorful portion of pork that slides right off the bone, char-grilled with your choice of sauce or seasoning. You gotta try it to believe it!*

Small (2 Shanks) \$12                      Large (3 Shanks) \$15                      Jumbo (4 Shanks) \$18

### Garlic Roasted BBQ Beef or Garlic Beef Au Jus

*Slow-cooked with garlic and seasoning, topped with BBQ sauce OR served open-faced pre-dipped in our au jus. You choose your way.*

Small \$14                      Large \$17                      Jumbo \$19

### Char-Grilled Chopped Sirloin

*Premium ground sirloin char-grilled to the temperature of your choice, topped with grilled onions and served in natural au jus. Choose a seasoning for extra flavor.*

Small (6-oz) \$12                      Large (12-oz) \$15                      Jumbo (16-oz) \$18

### Fried Chicken Tenders

*Meaty white breast tenders deep fried in a crunchy seasoned breading.*

Small (3 Tenders) \$11                      Large (5 Tenders) \$14                      Jumbo (8 Tenders) \$18

### Smoked Turkey Platter

*A moist hand-carved portion of smoked turkey breast. Our turkey is delicious!*

Small \$12                      Large \$14                      Jumbo \$16

### Veggie Platter

*Pick four from our extensive list of vegetables!*

Small \$10.50                      Large \$13.50

## SELECTIONS FROM THE SEA



### Maryland Crab Cakes

*Lots of crab and little filler – our crab cakes are seasoned with Old Bay and grilled to a light golden brown.*  
 Small (1 Cake) \$13.50      Large (2 Cakes) \$20      Jumbo (3 Cakes) \$27



### Southern-Style Fried Catfish

*Fried crispy with a blend of white and yellow cornmeal.*  
 Small (1 fillet) \$12      Large (2 fillets) \$16      Jumbo (3 fillets) \$20

### Fried Key West Sweet Pink Shrimp

*Lightly dusted in our seasoned bread crumb blend and fried golden.*  
 Small (6) \$14      Large (10) \$18.50      Jumbo (15) \$26

Collaborating with our sister seafood restaurant, the Sea Hut in Palmetto, we often feature additional fish offerings. Please ask your server to find out what's on special!



## COMBINATION PLATTERS

#### Column A

Traditional Pork Barbecue	BBQ Chicken
Carolina Pork Barbecue	Chicken Tenders
Grilled Chicken Wings	
Sliced Smoked Turkey	

#### Column B - Premium Surf & Turf

St. Louis Pork Ribs	Fried Shrimp
Baby Back Ribs	Crab Cake
BBQ Beef	Grilled Pork Shanks

#### Your Choice of 2 Items

2 from Column A = \$18  
 1 from A + 1 from B = \$21  
 2 from B = \$23

**Create your favorite combo!**  
**If you don't see it, just ask.**

#### Your Choice of 3 Items

3 from Column A = \$22  
 2 from A + 1 from B = \$24  
 1 from A + 2 from B = \$26  
 3 from Column B = \$28

## SANDWICH PLATTERS

*Sandwich portions are the same as small platters.  
 Served with your choice of 2 veggies.*



### Carolina-Style Pork Barbecue

*Vinegar-based and topped with cole slaw \$12*

### Traditional Pork Barbecue

*Topped with our tomato-based sauce \$12*

### Garlic Roasted Beef \$13

### Smoked Turkey \$12

## SWEET TEMPTATIONS

**Baked Apple Crisp** \$5.50 *A la mode* \$7  
*Apple slices baked with a cinnamon crunch topping.*

**Cobbler of the Day** \$5.50 *A la mode* \$7  
*A different flavor served daily. Blueberries, cherries or peaches topped with a flaky pastry.*

**Bread Pudding with a Wine-Butter Sauce** \$5.50 *A la mode* \$7  
*A divine Southern bread pudding baked with cinnamon and raisins soaked in a wine-butter sauce, just the way your mom makes it, because our did!*

**Key Lime Pie** \$5.50  
*It's the real thing. So unique and creamy.*

**Mango or Coconut Pie** \$5.50  
*Imagine a Key Lime Pie but with mangos!*

**Chocolate Brownie Sundae** \$7.50  
*Decadent brownie topped with vanilla ice cream, whipped cream and drizzled with chocolate syrup.*

**Vanilla Bean Ice Cream** 1 Scoop \$3.25 2 Scoops \$4.75

## KIDS MEALS

\$6

*Double the meat for just \$2 more.*

*All kids' meals come with a side, drink and a mini donut sundae!*

5 Mini Corn Dogs  
1 BBQ Pork Slider  
1 Cheeseburger Slider  
2 Chicken Tenders

## THIRST QUENCHERS

\$2.75

### Soda

Coke  
Coke Zero

Diet Coke  
Barq's Root Beer

Sprite  
Mr. Pibb

Mellow Yellow  
Hi C Pink Lemonade

### Other Beverages

- Crystal Light Lemonade
- Fresh Brewed Ice Tea, Sweet or Unsweetened (Served with a lime)
- Raspberry Tea, Sweet or Unsweetened
- Coffee, Regular or Decaf
- Hot Tea
- Gourmet Bottled Sodas \$3.50, no refills - Ask about our selections
- Hot Cocoa (No refills)
- Milk (No refills)
- Juice Box (No refills)

## BEER & WINE

### DOMESTIC BEER

*Draft \$4    Amber Bock    Budweiser    Michelob Ultra    Miller Lite*  
*Bottle \$4    Budweiser    Bud Lite    Coors Lite    Michelob Ultra*  
*(Our other bottled regulars) Corona    Corona Lite    Amstel Light    Stella Artois*

### IMPORTS & SPECIALTY BREWS

*We are intensely proud of our extensive collection of specialty beers!  
Browse our selection of over 50 craft beers. Too many to list and always rotating.  
See our display at the register.*

### MORE LIBATIONS

**COCKTAILS** *We “mix it up” with blended alcohol which is fermented rather than distilled.  
Ask about our featured drinks or let us know what you fancy.*

**HARD CIDER** *rotating selection of flavors, always GLUTEN-FREE*

**MISSION BREWERY HARD ROOT BEER** \$5

**HOUSEMADE SANGRIA** \$5

**WINE BY THE GLASS OR BOTTLE** Ask your server for our current offerings.  
Our wine by the glass comes served in 6-ounce mini bottle splits \$5.50

*Did you know our meats freeze and reheat beautifully?*

*So no need to wish for more when you get home*

*Take home your favorite meats, veggies, sauces and desserts in pints or quarts today.*

*And remember the Hollow for all your bulk orders and catering needs! We can help  
you create a memorable custom menu that extends far beyond our in-house menu.*

*We're certain your guests will be most impressed!*



SOUTHERN  
FLAIR  
CATERING