PEPPER JELLY BOUDIN  $3.50
Cajun sausage stuffed with pork, rice, and seasonings, served with a side of TABASCO® Spicy Pepper Jelly

SWEET & SPICY SAUSAGE  $3.50
Cajun Smoked Pork Sausage drizzled with TABASCO® Sweet & Spicy Sauce

7 SPICE CHILI DOG  $7.50
All beef frank topped with TABASCO® 7-spice chili, shredded cheddar cheese, served on a Po-Boy bun, with your choice of locally made potato chips, or coleslaw

BOUDIN PO BOY  $7.00
Sriracha Mayo, with your choice of locally made potato chips, or coleslaw

PIZZA SLICE  $5.00
Garnished with Canadian bacon, pepperoni, onions, fresh mozzarella cheese, and Italian seasonings

FIESTA NACHO SUPREME  $6.50
Tortilla chips topped with TABASCO® 7-Spice Chili, jalapeños, and garnished with your choice of nacho cheese, shredded cheddar and/or sour cream

CAJUN CRAWFISH NACHOS  $9.00
Tortilla chips topped with Pepper Barrel Crawfish Etouffee garnished with your choice of nacho cheese, shredded cheddar cheese, jalapeños, and/or sour cream

PLAIN NACHOS  $5.50
Tortilla chips topped with your choice of nacho cheese or shredded cheddar, jalapeños and/or sour cream

7 SPICE CHILI FRITO  $6.50
Frito chips topped with TABASCO® 7-Spice Chili and your choice of shredded cheddar, jalapeños, and/or sour cream

CHICKEN NUGGETS  $5.00
Served with your choice of locally made potato chips

CORN DOG  $5.00
Served with your choice of locally made potato chips

TABASCO® CHICKEN POPPERS  $7.99
Prepared with TABASCO® Original Red Pepper Sauce, served with celery sticks and Ranch for dipping
PEPPER BARREL CRAWFISH ETOUFFEE
Louisiana Crawfish smothered to perfection, flavored with TABASCO® Original Red Pepper Sauce, and served over rice
$12.50

NEIL’S RESERVE CHICKEN & SAUSAGE GUMBO
Smoked pork sausage, Andouille sausage and chicken slow cooked in a dark roux, flavored with TABASCO® Reserve Pepper Sauce, and served over rice
Cup $4.50 - Bowl $9.00

AVORY ISLAND RED BEANS & SAUSAGE
Slow cooked red beans, smoked pork sausage, sliced pickled pork, and Cajun seasonings, served over rice.
$9.00

CAJUN PIROGUE SAMPLER
Trio of Red Beans & Sausage, Crawfish Etouffee, and Chicken & Sausage Gumbo
$13.50

CRAWFISH CORN MAQUE CHOUX
Roasted corn with tomatoes, Cajun seasonings, Louisiana Crawfish, spiced with TABASCO® Garlic Sauce, and served over rice
Cup $3.50 - Bowl $8.50

HOME STYLE 7 SPICE CHILI
TABASCO® 7-Spice Chili topped your choice of shredded cheddar cheese, sour cream, and/or jalapeños, and served with crackers
$6.50

MESSY MAC
BBQ smoked pulled pork sandwich infused with TABASCO® Chipotle Pepper Sauce and served with your choice of locally made potato chips, or coleslaw
$8.50

GRILLED CHICKEN SALAD
Green leaf lettuce topped with grilled chicken, shredded cheddar cheese, real bacon bits, cherry tomatoes, boiled eggs, jalapeños and our house-made spicy croutons
$9.50

BOILED SHRIMP SALAD
Green leaf lettuce topped with boiled shrimp, shredded cheddar cheese, real bacon bits, cherry tomatoes, boiled eggs, jalapeños and our house-made spicy croutons
$11.50

VEGETARIAN PASTA
Garlic and Herb pasta tossed in olive oil (Vegan pasta available upon request)
$8.50

Breakfast

DEEP SOUTH BISCUIT
Buttered biscuit topped with Pepper Barrel Crawfish Etouffee
$8.50

BRUNCH ON A BISCUIT
Pork Boudin glazed with TABASCO® Spicy Pepper Jelly served on a buttered biscuit
$5.50

Drinks

ADULT BEVERAGES
- Rocks Style Margarita (souvenir glass included) $8.99
- Build Your Own TABASCO® Bloody Mary (souvenir glass included) $10.00
- Premium Spirits

Dessert

PECAN PIE
Southern style pecan pie topped with whipped cream
$4.00

CHEESECAKE SLICE
New York-style cheesecake glazed with house made TABASCO® Raspberry Chipotle infused chocolate sauce
$4.00

TABASCO® CAKE SLICE
Ooey Gooey style cake infused with TABASCO® Pepper Sauce
$4.25

- Domestic Beer $4.00 - Local Beer $3.50
- Wine $8.00
- Fountain Drink $3.00 - Bottled Water $3.00