

Restaurant

1868 MENU

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

\$12.50

Louisiana Crawfish smothered to perfection, flavored with TABASCO® Original Red Pepper Sauce, and served over rice

NEL'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

AVERY ISLAND RED BEANS & SAUSAGE

\$9.00

Slow cooked red beans, smoked pork sausage, sliced pickled pork, and Cajun seasonings, served over rice.

CAJUN PIROGUE SAMPLER

\$13.50

Trio of Red Beans & Sausage, Crawfish Etouffee, and Chicken & Sausage Gumbo

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

\$6.50

TABASCO® 7-Spice Chili topped your choice of shredded cheddar cheese, sour cream, and/or jalapeños, and served with crackers

MESSY MAC

\$8.50

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

GRILLED CHICKEN SALAD

\$9.50

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

BOILED SHRIMP SALAD

\$11.50

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

VEGETARIAN PASTA

\$8.50

Garlic and Herb pasta tossed in olive oil (*Vegan pasta available upon request*)

Breakfast

DEEP SOUTH BISCUIT

\$8.50

Buttered biscuit topped with Pepper Barrel Crawfish Etouffee

BRUNCH ON A BISCUIT

\$5.50

Pork Boudin glazed with TABASCO® Spicy Pepper Jelly served on a buttered biscuit

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

\$4.00

Southern style pecan pie topped with whipped cream

CHEESECAKE SLICE

\$4.00

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

TABASCO® CAKE SLICE

\$4.25

Ooey Gooey style cake infused with TABASCO® Pepper Sauce

• Domestic Beer \$4.00 • Local Beer \$3.50

• Wine \$8.00

• Fountain Drink \$3.00 • Bottled Water \$3.00