

ALEXANDERS

Starters

Crispy Pork Boudin Balls with Tomato-Grain Mustard Dipping
Sauce

6.50

Fried Green Tomatoes with Pickled Shrimp and Red Onion
Salad

7.50

Cherry Cola glazed Pork Ribs with Vinegar Slaw

9.00

Slow Smoked Brisket and Pimento Cheese served on a
Buttermilk Biscuit Sliders

7.50

Brunswick stew

3.50 cup/5.00 bowl

Salads

Buckey's Chef Salad with Chopped Egg, Benton's Country
Bacon, Cheddar Croutons, Charred Red Onion, Cucumber,
Radish, and Field Greens with choice of dressing

5.00/9.00

BBQ Shrimp wrapped in Benton's Country Bacon with
Roasted Cherry Tomatoes, Cheddar Croutons, Red Onion,
and Creamy Poached Garlic-Chive over Iceberg Lettuce

8.00/13.00

Dressings

Green Goddess, Creamy Tomato-Bacon, Tarragon-Honey
Vinaigrette, Creamy Poached Garlic-Chive, Balsamic-Cherry
Vinaigrette

Entrees

All entrées served with choice of two sides

Cornmeal crusted Fried Catfish with Chow-Chow Tartar
Sauce

13.50

Southern Fried Chicken

14.00

Pit Cooked Half Chicken with Alabama White Sauce

13.50

BBQ Meat Platter with Slow smoked Beef Brisket and
Carolina Style Chopped Pork

15.00

Nut Brown Chuck Pot Roast

15.00

Creamed Wild Mushroom and Johnny Cake Stack

13.00

Low Country Shrimp in sherry cream sauce with Benton's
Bacon and Roasted Peppers on Creamy Stone Ground Grits

17.00

Wagner's Bratwurst with house made sauerkraut and grain
mustard-al e sauce

14.00

Sides

Mac and cheese, Mashed Potatoes, Scal I oped Potatoes,
Creamy Stone Ground Grits, Ol d Fashioned Potato Sal ad,
Overnight Col esl aw, Country Styl e Green Beans, Southern
Greens, Mom's Baked Beans, Appl e Sauce, Sauerkraut

3.00

Please call **301-874-1831** for reservations

Parties of 10 or more, an 18% gratuity will be added to check

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

