

APPETIZERS

House Made Seasoned Potato Chips
Flash fried and seasoned, served with chipotle onion dip. **\$5**

Seasoned Chips-N-Salsa
Our house made salsa served with seasoned tortilla chips. **\$5**

Bar-B-Queso
Mexican queso loaded with your choice of Dead End pork, beef brisket or pulled chicken and served with Frito Scoops. **\$9**
Queso and chips with no meat **\$7**

Blue Rib-bons
Four award-winning St. Louis cut ribs seasoned with Dead End rib rub, basted with special sauces, smoked to perfection and served on a bed of onion strings. **\$10**

Sutherland Sliders
Sample size sandwiches grilled with your choice of Dead End award-winning BBQ pork, beef brisket, chicken, or bologna served with bread & butter pickles. **\$3/ea.**

Bacon Wrapped BBQ Shrimp
Six tender shrimp wrapped in hickory smoked bacon and basted with Dead End sauce and served on a bed of onion strings. **\$10**

BBQ Nachos
Choice of chopped Dead End pork, beef brisket or chicken with cheddar & jack cheeses, chili, fried onion strings, layered with tortilla chips and served with fresh salsa and sour cream on the side. *Brisket, add \$2*
Biggest Nachos in Town! **\$16**
Large enough to share **\$11**
Just right for one **\$7**

Smoked Sausage & Cheese
Sliced, smoked sausage or bologna with pita rounds, smoked cheese, beer mustard and basting sauce. Simply good!
Large enough to share **\$12**
Just right for one **\$8**

Smoked Hummus
Our house smoked hummus served with veggies, pita rounds and seasoned tortilla chips. **\$11**

Loaded Pigskins
Jumbo potato boats filled with your choice of crisp bacon, pulled pork, beef brisket or chicken then topped with cheddar & jack cheeses. Served with sour cream and scallions.
Brisket or bacon **\$2.50/ea.**
Pork or chicken **\$2/ea.**

Sweet Potato Chips with Dipping Sauce
A basket of waffle cut sweet potato chips, served with creamy chipotle or sweet pineapple and brown sugar dipping sauces. **\$6**

Chicken Tenders
Fresh cut chicken breast slices, lightly breaded, with choice of honey mustard or one of our wing sauces. **\$9**

WINGS

Smoke House Wings
Our wings are seasoned with Dead End Rub, smoked for four hours and then crisped to order. Served with cool ranch or bleu cheese dressing.

- **Naked Smoked BBQ Wings**
Served with our award-winning BBQ sauce
- **Buffalo Wings**
Smoke House Wings served Buffalo style with a smoky kick
- **Spicy BBQ Wings**
Big BBQ flavor with a spicy kick
- **Dead Hot Wings**
Smoke House Wings served crazy hot with habanero sauce
One pound **\$12**
Half pound **\$8**

SALADS

Salads are served with a choice of bread.

House
Iceberg and Romaine lettuce, garden fresh tomatoes, cucumbers, red onion, crisp bacon, shredded cheddar cheese, chopped egg, and crunchy croutons. Served with your choice of dressing. **\$8**
Lunch portion **\$6**

Add grilled chicken, crispy fried chicken tenders, pulled pork, pulled chicken or brisket **\$4**
Lunch portion **\$3**

Beef Brisket and Bleu
Lettuce mix layered with our succulent beef brisket, roasted Roma tomatoes, carrots, bleu cheese crumbles, fried onion strings, and balsamic vinaigrette. **\$12**
Lunch portion **\$9**

Dressings:
Ranch, Bleu Cheese, Italian, Honey Mustard, Balsamic Vinaigrette

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DEAD END B.B.Q

The Search is Over

ENTREES

PREMIUM BBQ: Dead End BBQ uses only fresh, never frozen pork, beef, ribs, and chicken. Although more expensive, meat that is never frozen retains more of its natural moisture, tastes better, and has a better texture. Our Beef Brisket is Certified Black Angus, our Pork is Hormel brand with superior marbling and taste, the Ribs are from Hormel, and our Chicken is delivered daily from Homestead, Inc., a local provider.

Plates

Served with your choice of two sides, and bread – Southern style corn bread, jalapeno corn bread or Texas toast.

- **Pulled Pork** **\$11**
- **Beef Brisket** **\$14**
- **Beef Brisket Burnt Ends** **\$16**
- **George's Competition Chicken** **\$11**
- **Pulled Smoked Chicken** **\$11**
- **House Smoked Sausage** **\$10**
- **St. Louis Cut Rib Plate** *Full rack* **\$23**
Half rack **\$16**

BBQ Combo Plate

Choose two meats and two sides.
(Pork, Beef Brisket, Chicken or Sausage) **\$17**
All Brisket add \$2

BBQ Sampler Plate

Choose three meats and three sides.
(Pork, Beef Brisket, Chicken or Sausage) **\$22**
Double Brisket add \$2, All Brisket add \$4

Dead End Family Feast (feeds 4-6) **\$55**

- 1/2 lb. Pulled Pork
- 1/2 lb. Chicken
- 1/2 lb. Sliced Beef Brisket
- 1/2 lb. Rack of Ribs
- Four Side Items
- Assorted Breads

Add Ons: (Add to any plate)

- 1/4 lb. Chicken or Sausage **\$3**
- 1/4 lb. Pork **\$4**
- 1/4 lb. Beef Brisket **\$6**
- 1/2 Rack of Ribs **\$14**
- 1/3 Rack of Ribs **\$10**

CLASSIC BBQ SANDWICHES

Sandwiches from the Smoker

Taste our award-winning BBQ. All sandwiches are served on a toasted bun with bread & butter pickles and house made seasoned potato chips.

- Pulled Pork** **\$7.50**
- Beef Brisket** **\$9.50**
- Pulled Smoked Chicken** **\$7.00**

Substitute a side for chips, add \$1.50

Dead End BBQ is proud to partner with these local and national suppliers:



DEAD END SPECIALITY SANDWICHES

Our signature sandwiches are unique Dead End creations. All sandwiches are served with a choice of one side and bread & butter pickles.

Grilled Smoked Bologna

Thick cut and slow smoked to perfection then grilled and topped with cheddar cheese and onions. Served with our own horseradish beer mustard on grilled sourdough. **\$9**
Half sandwich and side **\$7**

Brick Top Chicken

A fresh tender chicken breast dusted with our Dead End Rub then grilled and topped with jack cheese, lettuce and tomato on a toasted bun or sourdough bread, and chipotle mayo on the side. **\$10**

House Smoked Sausage

Our plump and juicy smoked sausage is smothered in grilled onions & peppers with a Bayou kick. Served with our own horseradish beer mustard on a toasted hoagie bun. **\$10**
Half sandwich and side **\$8**

Rebel Yell BBQ Burger

A juicy fresh grilled burger basted with our Dead End Red sauce, topped with crisp bacon, sharp cheddar or smoked cheddar cheese, fried onion strings, lettuce, tomato, pickle and chipotle mayo on a toasted bun. **\$11**



The Dead End Society donates \$1 to West High School with the purchase of each Rebel Yell BBQ Burger. Go Rebels!

All American Burger

A juicy fresh grilled burger topped with lettuce, tomato, onion, and pickle on a toasted bun. **\$9**
Choice of cheese \$1, add bacon \$1

Tennessee Grilled Beef and Cheddar

Dead End tender beef brisket topped with cheddar cheese, caramelized onions, and Dead End Red Sauce on toasted sourdough bread. **\$12**
Half sandwich and side **\$10**

Dr. H's Chick'n Cheddar

Dead End pulled smoked chicken topped with cheddar cheese, caramelized onions, and Dead End Red Sauce on toasted sourdough bread. Healthy and delicious! **\$10**
Half sandwich and side **\$8**

Dead End Mac-Attack

You're going to tell your friends about this one! Pulled pork or chicken with Dead End Red Sauce, caramelized onions, and a generous layer of our house made Macaroni & Pimento Cheese between two slices of buttered and grilled sourdough bread! **\$11**
Half sandwich and side **\$9**

BBQ Quesadilla

A fresh grilled flour tortilla layered with pulled pork, chicken, or brisket and stuffed with cheese, Pico de Gallo, drizzled with bbq sauce, folded and grilled. **\$10**

SIDES

- **Beans and Smoked Sausage**
- **The Mayors Beans**
- **Corn on the Cob**
- **Seasoned Fries**
- **Southern Style Green Beans**
- **Macaroni and Pimento Cheese**
- **Red, White and Bleu Slaw**
- **Rocky Top Potato Salad**
- **Sweet Potato Chips**
- **Fried Okra**
- **Mixed Greens** *Single order* **\$2.75**

Side Plate

Choose any 4 sides with your choice of bread **\$9.50**

DESSERTS

Homemade Banana Pudding

Ask Your Server About Dessert Specials!
Large enough to share **\$7**
Just right for one **\$4**



CATERING MENU

LARRY'S LUNCH

\$9.00 Lunch / \$11.00 Dinner
 Choice of one meat and two sides
 Pulled Pork • Pulled Chicken • Smoked Sausage

MIDIS MEAL

\$10.00 Lunch / \$12.00 Dinner
 Choice of two meats and three sides
 Pulled Pork • Pulled Chicken • Smoked Sausage • Sliced Brisket (add \$1)

DEAD END DINNER

\$11.00 Lunch / \$13.00 Dinner
 Choice of three meats and three sides
 Pulled Pork • Pulled Chicken • Smoked Sausage • Sliced Brisket (add \$1)

GEORGE'S FEAST

\$14.00 Lunch / \$16.00 Dinner
 Four meats and three sides
 Pulled Pork • Pulled Chicken • Smoked Sausage • Sliced Brisket

Add Ribs to any dinner for \$4 per person (2 bones each)

Lunch prices offered from 11 am - 2 pm

SMOKED WINGS

Choice of sauce
 Naked, Buffalo, Spicy BBQ or Dead Hot • 50 Wings - \$50

SIDES

Rocky Top Potato Salad • Red, White and Bleu Slaw • Greens • Southern Style Green Beans
 Beans and Smoked Sausage • The Mayors Beans • Macaroni and Pimento Cheese

Each dinner includes bread (buns or corn muffins)

LARGE ORDER PRICING

MEATS

Pulled Pork.....	per pound	\$14
Pulled Chicken.....	per pound	\$14
Beef Brisket.....	per pound	\$17
Full Slab of Ribs.....	per slab	\$22
Smoked Bologna.....	per pound	\$9
Smoked Sausage.....	per pound	\$12
Smoked Wings.....	per 50	\$50
George's Competition Chicken.....	per pound	\$14

SIDES

Macaroni & Pimento Cheese.....	pint	\$6
	five pounds	\$32
Beans & Smoked Sausage.....	pint	\$6
	five pounds	\$30
The Mayor's Beans.....	pint	\$6
	five pounds	\$30
Rocky Top Potato Salad.....	pint	\$6
	five pounds	\$30
Red, White & Bleu Slaw.....	pint	\$6
	five pounds	\$30
Southern Style Green Beans.....	pint	\$6
	five pounds	\$30
Greens.....	pint	\$6
	five pounds	\$30

MISC.

Tea/Lemonade.....	gallon	\$7
Banana Pudding.....	whole	\$45
Peanut Butter Pie.....	whole	\$40
Seasonal Dessert.....	pricing on request	
Slider Buns.....	dozen	\$8
Regular Buns.....	eight	\$8
Corn Muffins.....	dozen	\$7
Cookies.....	each	\$1

For more information contact us at:
 (865) 212-5655 or catering@deadendbbq.com

Catering Information

Our catering menu represents just a sample of what we offer. We serve sack lunches, buffet style service, with servers or without, and cook-onsite services. Please let us know how we can customize our menu to suit your needs.

Prices listed on the menu are based on parties of 50 or more, for delivery within a 25-mile radius of our restaurant. Delivery and set up are included. Serving time can be added at \$25 per hour, per server. For delivery and set up of parties of less than 50 a delivery charge of \$35 will be added to your order.

Your reservation and number of guests must be finalized 48 hours in advance, along with receipt of 10% down payment. Additional guests above your reservation will be added to your bill.

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DEAD END B•B•Q

The Search is Over

Dead End BBQ was born at the end of a dead-end street where neighbors gathered to barbeque. For more than a decade the Dead End Society honed their barbequing skills in the dead end, and in professional barbeque competitions where they achieved national recognition.

The Dead End BBQ restaurant has been created to take you there. To the smells, the sounds, and the homemade tastes of an exceptional American neighborhood barbeque in East Tennessee.

You have arrived – the end of the road, and the end of your search for great barbeque in East Tennessee.

DIY SUPPLIES

A custom blend of spices for each type of meat. Our rubs and sauces are sure to make you the hero of your next backyard cookout.

Dead End Red BBQ Sauce.....		\$6
	8 oz.	16 oz.
Pork Rub.....	\$4	\$6
Chicken Rub.....	\$4	\$6
Rib Rub.....	\$4	\$6
Brisket Rub.....	\$6	\$9
Dead End T-Shirt.....		\$12