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

Blue Ribbons
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
Choose to load 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

Bigger 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, mustard and basting sauce. Simply good! Large enough to share $12

Just right for one $8

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

Loaded Pigskins
Jumbo potato boiler 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 warm sun 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

Smoked House Wings
Our wings are seasoned with Dead End Rub, smoked for four hours and then crisp to order. Served with cool ranch or bleu cheese dressing. $9

· Naked Smoked BBQ Wings
Served with our award-winning BBQ sauce $5

· Buffalo Wings
Smoke House Wings served Buffalo style with a smoky kick $7

· Spicy BBQ Wings
Big BBQ flavor with a spicy kick $7

· Dead Hot Wings
Smoke House Wings served crazy hot with habanero sauce $6

SALADS

Salads are served with a choice of bread.

Homemade Macaroni & Cheese Salad
Iceberg and Romaine lettuce, garden fresh tomatoes, cucumbers, red onion, crisp bacon, shredded cheddar cheese, chopped egg, and crunchy crooutons. Served with your choice of dressing. $8

Add grilled chicken, crispy fried chicken tenders, pulled pork, pulled chicken or brisket $6

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

Dressings:
· Ranch, Bleu Cheese, Italian, Honey Mustard, Balsamic Vinaigrette $9

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 a chips, add $1.50

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 Hut • 50 Wings - $50

SIDES
Rocky Top Potato Salad • Red, White and Bleu Slaw • Greens • Southern Style Green Beans • Beans and Smoked Sausage • The Mayor’s 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
Beans & Smoked Sausage……………………………….pint $6
The Mayor’s Beans……………………………………….pint $6
Rocky Top Potato Salad………………………………..pint $6
Red, White & Bleu Slaw………………………………..pint $6
Southern Style Green Beans…………………………..pint $6
Greens………………………………………………………pint $6

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………………………………………………dozen $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 menus oppose just a sample of what we offer. We serve each kitchen, buffet style service, with
screen or without, and cook-on-site 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 of parties of less than 50 a delivery charge of $35 will be added to your order.
Servers or without, and cook-on-site services. Please let us know how we can customize our menu to suit your needs.

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. $6
                    16 oz. $6
Pork Rub…………………………………………………..$4
Chicken Rub…………………………………………………$4
Rib Rub……………………………………………………$4
Brisket Rub………………………………………………….$4
Dead End T-Shirt………………………………………………$12