APPETIZERS

Sweet Potato Fries with Dipping Sauce
Sweet potato waffle fries served with creamy chipotle or pineapple and brown sugar dipping sauces. *6

Smoked Rummus
House smoked rummus served with veggies, pita rounds, and seasoned tortilla chips. Large enough to share *12 | Just right for one *8

Smoked Sausage & Cheese
Sliced smoked sausage or smoked bologna with pita rounds, smoked cheese, beer mustard, and basting sauce. Simply good! Large enough to share *14 | Just right for one *8

Bar-B-Queño
Queso loaded with your choice of pork, chicken, or brisket (add 2”) and served with Frito Scoops. *9 Queso and chips without meat *7

Loaded Pigskin
Jumbo taco boats filled with your choice of pork, chicken, brisket, or crispy chicken, topped with cheddar & jack cheeses and green onions. Served with sour cream. Brisket or bacon *4 each | Pork or chicken *3 each

Bacon Wrapped BBQ Shrimp
Shrimp wrapped in hickory smoked bacon with Dead End Basting Sauce. Served on a bed of onion strings, plus Dead End Wild Boar Sauce for dipping. *12

NACHOS

Biggest in Town! *17 Large enough to share *12 Just right for one *8

BBQ Nachos
Choice of pork, chicken or brisket (add 2”), with chili, queso, cheddar & jack cheeses. Garnished with green onions and onion strings. Fresh salsa and sour cream on the side.

Tot-Chos
Golden tater tots with your choice of pork, chicken or brisket (add 2”), with chilli, queso, cheddar & jack cheeses and green onions. Sour cream on the side.

Tailgate Nachos
House made seasoned potato chips smothered with pork, chicken or brisket (add 2”), topped with queso, Dead End Red sauce and jalapeños.

Chips & Dips
Tortilla seasoned chips with fresh salsa or house made seasoned potato chips with chipotle onion dip. *5

WINGS

Jumbo Smoke House Wings
Our wings are seasoned with Dead End Rub, smoked for four hours and then crispied to order. Served with cool ranch or bleu cheese dressing. Additional dressing *5 each.
- Smoked Naked Wings
- Smoked Buffalo Wings
- Smoked BBQ Wings
- Smoked Dead Hot Wings

One pound *14 | Half pound *9

Smoked Brisket Dry Rub Wings
One pound *15 | Half pound *10

Boneless Hand Breaded Wings
Choice of dipping sauce or one of our wing sauces. one pound *10

SALADS

House
Iceberg and spring mix lettuce, garden fresh tomatoes, cucumbers, red onion, crisp bacon, cheddar & jack cheeses, cheddar egg, and house made croutons. Served with your choice of dressing. 9” Lunch portion *6
Add grilled chicken, crispy fried chicken tenders, pulled pork, pulled chicken or brisket *4

Beef Brisket and Bleu
Lettuce mixture with our seasoned brisket, garlic roasted tomatoes, carrots, bleu cheese crumbles, and fried onion strings served with balsamic vinaigrette. *12 | Lunch portion *9

DESSERTS

Homemade Banana Pudding
Large enough to share *7 | Just right for one *4
Peanut Butter Pie *6

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. (Sub regular side, add $1.50)
Pulled Pork *7.5
Chopped Brisket *9.5
Smoked Pulled Chicken *8

DEAD END SOCIETY

Burny Mac
A generous portion of our house made macaroni & pimento cheese tossed with brisket burnt ends. Garnished with spicy BBQ wing sauce, green onions, and local hot chow-chow. *12

BBQ Cheddar Meatloaf
Three glazed chili mini meatloaves paired with mashed potatoes and BBQ gravy. Served with one additional side and choice of bread. *12

Randall’s Kitchen Sink Burrito
Toasted flour tortilla loaded with pork, chicken, brisket, queso, tater tots, red white & bleu slaw, and fried jalapeños then drizzled with spicy BBQ wing sauce and queso. Served with chips and fresh salsa. *12

BBQ Quesadilla
A fresh grilled flour tortilla layered with pork, chicken, or brisket and stuffed with cheese, pico de gallo and Dead End Red BBQ sauce. Served with chips and fresh salsa. *11

SPECIALTY SANDWICHES

Our craft sandwiches are unique Dead End creations served with one side and bread & butter pickles.

Grilled Smoked Bologna
Thick cut and slow smoked to perfection, grilled and topped with our Carolina style bbq sauce and grilled onions. Served with our own horseradish beer mustard on grilled sourdough. *9 | Half sandwich and a side *7

Grilled Buffalo Wings
Tender chicken breast marinated with our Dead End Rub, grilled and topped with Montgomery jack cheese, lettuce, and tomato, on a toasted bun or grilled sourdough. Chipotle mayo on the side. *11

Rebel Yell Burger*
Juicy fresh grilled burger basted with our Dead End Red sauce, topped with crisp bacon, sharp cheddar or smoked sharp cheddar, fried onion strings, lettuce, tomato, and pickle on a toasted bun. Chipotle mayo served on the side. *12

All American Burger*
Juicy fresh grilled burger topped with lettuce, tomato, onion, and pickle on a toasted bun. *10 Choice of cheese *1, add bacon *1

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 grilled sourdough *12 | Half sandwich and a side *10

Tennessee Grilled Beef and Cheddar
Tender brisket topped with cheddar cheese, caramelized onions, and Dead End Red BBQ sauce on toasted sourdough. *12 | Half sandwich and a side *10

Dr. H's Chick'n Cheddar
Pulled smoked chicken topped with cheddar cheese, caramelized onions, and Dead End Red BBQ sauce on toasted sourdough. Healthy and delicious! *10 | Half sandwich and a side *8

SLIDERS

Tender Slider
Fried chicken tender with smoked cheddar, hot honey, lettuce, tomato, bacon, and ranch on top.

Brisket Horseradish Slider
Sliced brisket with creamy horseradish and pickled red onions.

Dead End Cuban Slider
Grilled with pulled pork, smoked sausage, Monterey jack cheese, beer mustard, and dill pickles.

BBLT Slider
Sliced bologna, bacon, lettuce, tomato, and chipotle mayo.

CLASSIC Dessert
Award winning Dead End BBQ pork, chicken, cheddar brisket, or bologna served on a toasted slider bun. Pick your favorite!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, which may contain harmful bacteria, may increase your risk of foodborne illness or death, especially if you have certain medical conditions.
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 barbecuing 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.