

APPETIZERS

Sweet Potato Fries with Dipping Sauce

Sweet potato waffle fries served with creamy chipotle or pineapple and brown sugar dipping sauces. \$6

Smoked Hummus

House smoked hummus 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-Queso

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 Pigskins

Jumbo potato boats filled with your choice of pork, chicken, brisket, or crispy bacon, 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 chili, 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

Seasoned tortilla 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 crisped to order. Served with cool ranch or bleu cheese dressing.

Additional dressing .50 each.

- Smoked Naked Wings

- Smoked Buffalo Wings

- Smoked Spicy 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, chopped egg, and house made 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

Beef Brisket and Bleu

Lettuce mix layered with our succulent brisket, garlic roasted tomatoes, carrots, bleu cheese crumbles, and fried onion strings served with 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

B•B•Q

Build your own feast of award-winning Dead End BBQ, house made sides, and a choice of Texas toast, jalapeño cornbread, or southern style cornbread.

	1/4 lb	1/2 lb	1 lb
Pulled Pork	\$4.5	\$9	\$15
Sliced Brisket	\$6	\$12	\$18
Pulled Chicken	\$4	\$8	\$14
Smoked Sausage	\$4.5	\$9	\$14
Burnt Ends	\$6.5	\$13	\$20
Smoked Bologna	\$3.5	\$7	\$13

St. Louis Cut Ribs

(2 bones) \$5 • (1/2 rack) \$14 • (Full rack) \$22

George's Competition Chicken

(1 bone) \$3.5 • (2 bones) \$7 • (4 bone) \$14

SIDES

Taste \$1.50 | Regular \$3 | Shareable \$6

- Beans & Smoked Sausage
- The Mayors Beans
- Creamed Corn
- Seasoned Fries
- Southern Style Green Beans
- Macaroni & Pimento Cheese
- Red White & Bleu Slaw
- Rocky Top Potato Salad
- Sweet Potato Waffle Fries
- Fried Okra
- BuffalOkra
- Mashed Potatoes & BBQ Gravy
- Mixed Mustard & Turnip Greens
- Local Hot Chow-Chow \$1

OUR FAVORITE FAMILY FEAST

Serves 4-6 people (Side substitutions \$3 each) \$60

- 1/2 lb Pulled Pork
- 1/2 lb George's Competition Chicken
- 1/2 lb Sliced Brisket
- 1/2 Rack of Ribs
- Shareable Sides of Red White & Bleu Slaw, Beans & Smoked Sausage, Macaroni & Pimento Cheese, and Rocky Top Potato Salad.
- Assorted southern style cornbread, jalapeño cornbread and Texas toast.

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

Pulled Smoked Chicken \$7

House Smoked Sausage \$7

DESSERTS

Homemade Banana Pudding

Large enough to share \$7 | Just right for one \$4

Peanut Butter Pie \$6

DEAD END SOCIETY FAVORITES

Burny Mac

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

BBQ Cheddar Meatloaf

Three glazed cheddar 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.

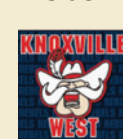
Grilled Smoked Bologna

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

Brick Top Chicken

Tender chicken breast marinated with our Dead End Rub, grilled and topped with Monterey 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

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

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

SPECIALTY \$4 each

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 \$3 each

Award-winning Dead End BBQ pork, chicken, chopped 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.



(865) 212-5655 or catering@deadendbbq.com

CATERING MENU

Lunch prices offered from 11 am - 2 pm

Local's Lunch **\$10 Lunch / \$12 Dinner**
 Combo of two meats and two sides
 Pulled Pork • Pulled Chicken • Smoked Sausage

Member's Meal **\$11 Lunch / \$13 Dinner**
 Combo of two meats and three sides
 Pulled Pork • Pulled Chicken • Smoked Sausage • Sliced Brisket (add \$2)

Dead End Dinner **\$15 Dinner**
 Sampling of three meats and three sides
 Pulled Pork • Pulled Chicken • Smoked Sausage • Sliced Brisket (add \$2)

"Nacho" Ordinary BBQ Meal **\$9 Lunch / \$11 Dinner**
 Choice of Chips (Tortilla Chips or House Made Seasoned Potato Chips), Sampling of Pulled Pork and Pulled Chicken, Creamy Queso, Chili, BBQ Sauce, Fresh Salsa, Sour Cream, and Jalapeños.

Add Ribs to any dinner for \$5 per person (2 bones each)

Assorted breads included with the exception of the Nachos

SIDES ♦ vegetarian option available

Rocky Top Potato Salad* • Red White & Bleu Slaw* • Mixed Turnip & Mustard Greens
 Southern Style Green Beans • Beans & Smoked Sausage • Mashed Potatoes & BBQ Gravy*
 Creamed Corn* • The Mayors Beans • Macaroni & Pimento Cheese* • Fresh Baked Cookie

LARGE ORDER PRICING

MEATS

Pulled Pork	per pound	\$15
Pulled Chicken	per pound	\$14
Sliced Brisket	per pound	\$18
Full Rack of Ribs	per rack	\$22
Smoked Bologna	per pound	\$13
Smoked Sausage	per pound	\$14
Smoked Wings	per 50	\$75
George's Competition Chicken	per pound	\$14

SIDES (serves 15-20)

Macaroni & Pimento Cheese	five pounds	\$32
Beans & Smoked Sausage	five pounds	\$30
The Mayor's Beans	five pounds	\$30
Rocky Top Potato Salad	five pounds	\$30
Mashed Potatoes & BBQ Gravy	five pounds	\$32
Red White & Bleu Slaw	five pounds	\$30
Southern Style Green Beans	five pounds	\$30
Mixed Turnip & Mustard Greens	five pounds	\$30
Creamed Corn	five pounds	\$32

MISC.

Tea/Lemonade	gallon	\$7
Banana Pudding	whole	\$45
Peanut Butter Pie	whole	\$40
Cookies	each	\$1
Large Kaiser Buns	each	\$1
Corn Muffins	dozen	\$7
Slider Buns	dozen	\$8

At a dead end? Contact catering for custom menus and additional services.

D.I.Y. 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	Rib Rub	\$6
Pork Rub	\$6	Brisket Rub	\$9
Chicken Rub	\$6	Dead End T- Shirt	\$20

deadendbbq.com

DEAD END BBQ

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.



Proud Sponsor of the Vol Network.

PICK UP (24-Hour Notice Required) Your order will be hot and ready for pick up at your convenience. This service includes catering quality disposable plates, utensils, napkins, serving spoons & tongs. No minimum is required. Please call the restaurant at 865-212-5665 when ordering for less than 15 people. We do offer our Meats & Sides by the pound for PICKUP ONLY.

DELIVERY (24-Hour Notice Required) This service includes catering quality disposable plates, utensils, napkins, serving spoons & tongs. All food is delivered in disposable aluminum pans. Disposable chafing stands and fuel combo packs with set up are available for \$10 each. \$200 min. spend is required (not inclusive of tax or delivery fee). \$20 DELIVERY FEE within 5-mile radius / \$35 DELIVERY FEE within 25-mile radius.

STAFFED (7-Day Notice Recommended / 48-hour Notice required) This service includes professional staff, set-up and ALL equipment for self-serve buffet, including stainless steel chafing dishes and serving utensils. This service includes catering quality disposable plates, utensils, & napkins. Formal Disposable Ware (clear plate, Reflections silverware, and dinner napkins) are available for \$2 per person. Full service is an additional \$125 per staff member. 1 staff member per 50 guests is required on all full-service events. Service is based on a 5-hour event time (set-up to break down). *Guest may choose to rent and upgrade to china plates and stainless-steel utensils. We do not provide rentals. We are happy to recommend a rental company. Full service with rentals is an additional \$175 per staff member. With this upgrade, buffet service and clean-up are included and 2 staff members per 50 guests are required.

