

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-ALE SAUCE

14.00

SIDES

MAC AND CHEESE, MASHED POTATOES, SCALLOPED POTATOES, CREAMY STONE GROUND GRITS, OLD FASHIONED POTATO SALAD, OVERNIGHT COLESLAW, COUNTRY STYLE GREEN BEANS, SOUTHERN GREENS, MOM'S BAKED BEANS, APPLE 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.