

THE BOXCAR

THE HOW-TO GUIDE FOR UNDERSTANDING SOUTHERN CUISINE

START WITH THE BASICS: BUTTER, BATTER, BBQ

If its got all three wrapped in bacon you're either in heaven or quickly on your way

Frickles \$8
Dill pickle slices dipped in our own beer batter, fried and served with homemade ranch dressing

Boxcar Wings \$9
12 chicken wings that you can order in one of our 5 styles: Buffalo, Sweet Soy, Jerk, Habanero, or BBQ

Snails \$7
A dozen snails sauteed in white wine, garlic, and butter then finished with pecorino romano cheese and a balsamic reduction. Served on toasted french bread

Crawdada Cakes \$8
4 crawdad cakes with our creole mayo and spicy soy vinaigrette served with mixed greens

Cajun Lime Chicken Skewers \$7
Chicken marinated in garlic, lime and cajun spices served with our spicy peanut butter dipping sauce

Southern Sliders \$5
two mini pulled pork sandwiches served with your choice of our homemade BBQ sauces

BECAUSE VEGETABLES DON'T FIGHT BACK

Unless you count the non violent protest lima beans had against me as a 10 year old when mom promised dessert if I ate my "vegetable medley"

House Salad *mixed greens, cherry tomatoes & red onions with a balsamic sesame vinaigrette* \$3

Wedge *A wedge of iceberg lettuce with kalamata olives, cherry tomatoes, red onion, & chunks of Amish Blue Cheese, served with a blue cheese dressing* \$6 (Add bacon for \$1 more)

Southern Citrus Salad *Red onions, tomatoes, candied pecans, blue cheese, and mixed greens tossed with a citrus vinaigrette with a choice of a Cajun chicken breast or a grilled portabella cap* \$11 (substitute shrimp for \$2 more)

Soup from Scratch *fresh soups made from what we have in the kitchen, cup* \$4 *or bowl* \$6

DOES IT ALL COME WITH GRAVY?

I don't see why it couldn't, the Boxcar can be a metaphorical box that you are free to think outside of

Baby Back Ribs \$20
1/2 rack of dry rubbed baby back ribs, smoked for hours with hickory wood and then slow roasted, served with colcannon potatoes, cowboy caviar and our signature BBQ sauces

Catfish
Farm raised catfish filet, your choice of
Beer Battered \$11
served with fries and cole slaw
Blackened \$16
with basmati rice, jalepeno corn muffins and greens

The Mess \$10
Eggs, hash browns, sausage, cheddar cheese, green peppers and onions all mixed up and served with toast, or ask for the "Hot Mess," made with fresh jalapenos

Macaroni & Cheese \$9
Classic, topped with locally made andouille sausage

Country Fried Steak \$14
Sirloin steak pounded thin and breaded with seasoned flour, then fried in a cast iron skillet and served with country gravy, mashed potatoes and greens

Pan Fried Chicken \$12
Coated in buttermilk and our seasoned flour, fried in a cast iron skillet, and served with fries and coleslaw

Southern Scampi \$18
10 Jumbo shrimp sauteed in a traditional New Orleans sauce served over dirty rice with jalapeno corn muffins \$16

Biscuits and Gravy \$8
Homemade biscuits topped with our country gravy and locally made sausage

Pork and Peas \$10
Pulled pork and black eyed peas cooked with a touch of spice and onions and served over rice

FAMILY STYLE DINING

Choose from one of our three classic southern meals. Each one comes with mashed potatoes & country gravy, cole slaw, and our fresh buttermilk biscuits for the table to pass around. And this time you dont have to worry about being the last one to get the potatoes.

(Min. 2 people per dinner)

Pan Fried Chicken \$11 per person
Coated in buttermilk and our seasoned flour then fried in a cast iron skillet

ALL YOU CAN EAT Catfish Fry \$14 per person
Farm raised, battered like its friday, with tarter sauce from scratch
(Add a cup of soup or a house salad for just \$2 more)