



**WHOLE HOG  
BBQ**

**The heart and soul of my BBQ is the whole hog. We don't say CUT-CHOP-COOK for nothing. Cut the wood, chop it up and slow-smoke our hogs all night long. Like any good thing that takes all night, this BBQ will leave you moaning.**

SANDWICH + ONE SIDE	9
PLATE + TWO SIDES	13.5
BY THE POUND	14/LB

**PIT COOKED BBQ CHICKEN**

*We take fresh whole yardbirds, soak 'em in brine, smoke 'em with hardwood and give 'em a good slatherin' of Rodney's Sauce.*

SANDWICH + ONE SIDE	9
1/4 CHICKEN + TWO SIDES	10
1/2 CHICKEN + TWO SIDES	14
ALL WHITE MEAT	+1

**PIT SMOKED TURKEY**

*We smoke our turkey just like all of our meat, low and slow.*

SANDWICH + ONE SIDE	9
<i>Pit smoked turkey and Rodney's Sauce on a bun.</i>	
DIDDY'S TURKEY SANDWICH + ONE SIDE	10.5

*Pit smoked turkey, lettuce, tomato, red onion, honey mustard on white bread.*

MAKE IT A CLUB	+2
<i>add bacon and cheese</i>	
PLATE	15

*Pit smoked turkey plus 2 sides.*

**CHICKEN TENDERS**

*Buttermilk-brined, hand-breaded chicken fried to a golden brown.*

3 + ONE SIDE	9.5
--------------	-----

**WINGS**

*Smoked low and slow then doused with Rodney's Sauce.*

6 WINGS	6
12 WINGS	10

**BBQ SPARE RIBS**

*These ain't no babies. Cooked over hardwood. Big, meaty and smoky! Served by the pound on bread or as a plate - dripping wet with Rodney's Sauce.*

1 POUND	13
2 POUNDS	18
3 POUNDS	25

**COMBO PLATES**

*Your choice of Pork, Turkey, or Chicken*

2 MEATS + 2 SIDES	18
<i>Rib combo plate</i>	
1 POUND + 1 MEAT + 2 SIDES	20

**FRIED CATFISH FILLET**

*Cornmeal breaded, farm-raised catfish. Sandwich served with lettuce, tomato and our house-made tartar sauce.*

SANDWICH + ONE SIDE	8.5
1 PIECE + TWO SIDES & HUSH PUPPIES	11
2 PIECE + TWO SIDES & HUSH PUPPIES	14

**STEAK SANDWICH\***

*Ribeye cut, marinated in Rodney's Sauce, slow-smoked on the pit, sliced, finished on the grill and topped with melted cheddar, grilled onions, lettuce, tomato and mayo on white bread.*

SANDWICH + ONE SIDE	12.5
---------------------	------

**CO-CO'S CHICKEN SALAD**

*Chicken Salad is like a box of chocolates: you never know what you're gonna get. Perfectly smoked chicken, mayo and a few secret seasonings - its like magic.*

*On a bun, on a bed of lettuce, in your stomach. It's the best you will ever eat!*

SANDWICH lettuce & tomato	9
SALAD comes with iceberg lettuce, tomato, green onion, & Rodney's pork skins.	11

**VIOLET'S GARDEN SALAD**

*Iceberg lettuce, cheddar, Rodney's pork skins, cucumber, chopped bacon, tomato, red onion. Choice of dressing - honey mustard, ranch, Rodney's white sauce.*

SALAD PLATE	8
PORK OR CHICKEN	+4
TURKEY	+5

**HOUSE SIDES**

SINGLE/PINT/QUART	3/6/9
-------------------	-------

**FRESH-CUT FRIES\* | BAKED BEANS  
HUSH PUPPIES\* | MAC & CHEESE  
CORNBREAD\* | GREENS  
COLE SLAW | POTATO SALAD**

*\*These items only available as single order or basket*

**ELLA'S BANANA PUDDIN'**

SINGLE/PINT/QUART	3.5/9/12
-------------------	----------

## KIDS MENU

*Kids Menu: includes FREE drink.  
12 and under, please.*

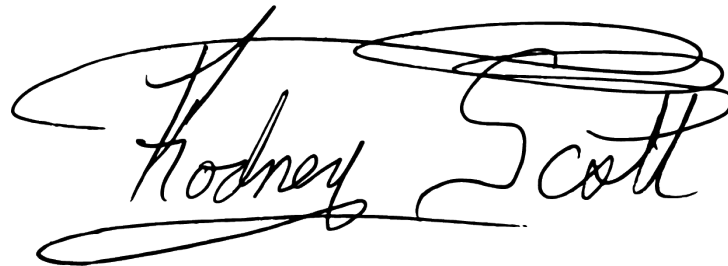
<b>IKE'S SANDWICH:</b>	
PORK SLIDER + SIDE	3.25
GRILLED CHEESE + SIDE	3.25
CHICKEN TENDERS + SIDE	4.25
MAC & CHEESE	4.25
SMOKED CHICKEN DRUMMIES + SIDE	4.25
TURKEY SANDWICH + SIDE	4.25
LIL' SALAD (CHOICE OF CHICKEN OR PORK)	4.95
SPARE RIBS + SIDE	6.5



**2018 JAMES BEARD  
AWARD WINNER  
BEST CHEF : SOUTHEAST  
RODNEY SCOTT**

*"When I was younger, I was quite interested in what was going on with the barbecue, and would always watch and look and watch and look. Then one day my dad told me. He was like, 'Listen, I need you to cook this pig.' And I was eleven years old at the time. So I had to actually keep my own wood in the barrel, to go scoop it up with the shovel and had to put the heat under the pig. And my first pig at eleven years old came out just right.*

*So every week we go out, get the old trucks started, get the chainsaws together, go get what we need to put flavor in what we do. Kind of like the chef picking out the tomatoes from a garden. I pick out my own trees fresh out of the woods. There ain't no other way."*



# CUT

# CHOP

# COOK

**\*THESE ITEMS ARE COOKED TO ORDER. NOTICE:  
CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL  
CONDITION.**

## WHOLE HOG EVENTS

### CATERING

*You can't go wrong with a Whole Hog Catered event! For planning help, email: [catering@rodneyscottsbbq.com](mailto:catering@rodneyscottsbbq.com)*

**WHOLE HOG** order in advance,  
*market price*

<b>WHOLE HOG BBQ</b>	<b>14/LB</b>
<b>PIT COOKED CHICKEN</b>	<b>14/LB</b>
<b>WHOLE BBQ CHICKEN</b>	<b>14</b>
<b>SPARE RIBS</b>	<b>20/RACK</b>

**HOUSE SIDES** *pint/quart/gallon* **6/9/35**

<b>GALLON SWEET TEA</b>	<b>5</b>
<b>RODNEY'S SAUCE</b> <i>quart/gallon</i>	<b>10/25</b>
<b>THE OTHER SAUCE</b> <i>quart/gallon</i>	<b>10/25</b>