

Dixie Moon Saloon

Appetizers

Armadillo Eggs- Our smoked buffalo chicken, mixed with cream cheese, fresh jalapenos and pecan smoked bacon, breaded, flash fried and served with our Dixie dipping sauce \$9

Jambalaya Fritters- Lump crab, shrimp, andouille sausage, peppers, onion, celery and seasonings folded in our house batter, deep fried golden brown and served with Jezebel Jelly \$9

BBQ Cowboy Shrimp- Jumbo shrimp wrapped in pecan smoked bacon, smothered in Austin's Own BBQ sauce and stuffed with spinach and mozzarella cheese served over smoked gouda queso and fried onions \$11

Southern Fried Pickles- Lightly battered hand cut to order pickle chips, flash fried and served with our chipotle ranch dip \$7

Shrimp 'N Grits- Shrimp sautéed in our smoky pepper and onion sauce served over Anson Mill's South Carolina Cheddar Grits \$12

Fried Green Tomatoes- Panko breaded, fried crisp, served with a sriracha goat cheese spread and pesto aioli \$8

Steamed Mussels Creole- Steamed mussels and andouille sausage tossed in a citrus wine and cilantro lime butter sauce served with grilled bread \$9

Burgers

Dixie Moon's custom house sirloin blend, seasoned and served with house made seasoned chips

*Dixie Moon Burger

Good ole' fashion flat top burger with shredded lettuce, tomato, onion, pickle and mayo on our griddled sesame seed bun \$8

Add Cheese: American, Cheddar, Swiss, Pepper Jack, Bleu, Smoked Gouda \$.50

Add Pecan Smoked Bacon \$1.50

***General Lee-** Char grilled burger topped with crisp pecan smoked bacon, fried sweet onions, mild cheddar cheese and smothered with Austin's Own BBQ sauce on a brioche bun \$12

***Southwest Burger-** Char grilled burger topped with sweet and tangy cherry peppers, shredded lettuce, jalapeno jack cheese and our southwestern sauce on a brioche bun \$12

Substitute our house blend turkey or vegetable bean patty on any burger \$1

Add- French Fries, Beer Battered Onion Rings, or Sweet Potato Fries to any burger or sandwich \$2

Sandwiches

Sandwiches served with house made seasoned chips and pickle spear

Chicken & Waffle Sandwich- Buttermilk fried chicken breast with cheddar cheese, arugula and maple mustard on a scallion waffle \$11

The Dixie BLT- Thick cut pecan smoked bacon, fried green tomatoes, pesto aioli, lettuce and fresh tomato on grilled challah bread \$11

Pulled Pork Sandwich- House smoked pork, hand pulled, cheddar cheese and coleslaw, smothered in Austin's Own BBQ sauce and served on a brioche bun \$10

The Dixie Dip- 14 oz ribeye steak, char grilled, topped with swiss cheese, grilled onions and mushrooms on an onion roll with a side of Au Jus for dipping \$19

Chicken & Avocado Wrap- Sliced grilled chicken breast, lettuce, tomato, bacon, cheddar cheese and avocado wrapped in a flour tortilla \$11

Club Wrap- Carved oven roasted turkey, ham, swiss & cheddar cheese, pecan smoked bacon, lettuce, tomato and mustard aioli wrapped in a flour tortilla \$11

Corned Beef BBQ Reuben- Slow roasted, BBQ glazed corned beef with cole slaw, Swiss cheese and Russian dressing on grilled marble rye \$10

Crab Cake Sandwich- House made 6 oz lump crab patty, grilled, topped with Wisconsin sharp cheddar, pecan smoked bacon, lettuce, tomato, onion, remoulade sauce and served on a toasted brioche bun \$15

Dinner Specialties

Southern Fried Honey Chicken Breast- Buttermilk battered Gerber Farms All Natural Chicken breast, fried crisp, drizzled with honey and served with smashed redskin potatoes and collard greens \$16

Chicken Fried Steak- Beef sirloin pounded thin, buttermilk battered and fried, set atop smashed redskin potatoes and collard greens, smothered in a sausage gravy \$20

***Braised BBQ Pork Belly Cassoulet-** Pork belly braised with Austin's Own BBQ sauce and served over a smoked white bean cassoulet and topped with a sunny side up egg \$14

Baby Back Ribs- Pork ribs, slow smoked in house, grilled with Austin's Own BBQ sauce and served with french fries and coleslaw

Half Slab... \$16 Full Slab... \$23

Main Street Mac & Cheese

House blend of cheese, cavatappi pasta, topped with our smoked BBQ pulled pork and a crisp panko crust \$14

Flatbread Pizza

Cubano- Braised pork, carved ham, smoked gouda cheese sauce, swiss and mozzarella cheese blend and dill pickle drizzled with a mustard BBQ sauce \$11

The Pep- Pepperoni, red sauce, mozzarella cheese and a roasted garlic butter crust \$10

Roasted Veggie- Fresh grilled vegetables, mozzarella cheese and shaved parmesan with a Florentine sauce \$11

BBQ Alfredo Chicken- Pulled smoked chicken smothered in Austin's Own BBQ sauce, Alfredo sauce, a blend of mozzarella and cheddar cheese, red onion, bacon and cherry peppers \$11

Salads

***Dixie Caesar Salad-** Artisan romaine lettuce, crispy chick peas, shaved parmesan cheese, tomato, egg and croutons tossed with house made Caesar dressing \$9

Roasted Beet Salad- Baby arugula, roasted beets, poached apples, cayenne spiked candied pecans and goat cheese tossed with apple cider vinaigrette \$12

Chopped Cobb Salad- Living lettuce blend, oven roasted turkey, egg, pecan smoked bacon, carrot, cucumber, tomato, onion and feta cheese tossed with ranch dressing \$12

Spinach Salad- Fresh baby spinach, egg, crumbled bleu cheese, almonds, bacon, red onion and dried cherries tossed with maple BBQ vinaigrette \$10

Salad Additions: Grilled Chicken...\$3 Shrimp...\$5 Salmon...\$5

*White Balsamic Vinaigrette, Raspberry Walnut Dressing, Ranch, Honey Mustard, Bleu Cheese or *Caesar*

Dixie Moon Sides

Stuffed Baked Potato \$4

Smashed Redskin Potatoes \$4

Sweet Potato Fries \$4

Collard Greens \$4

Coleslaw \$3

French Fries \$4

Deep Fried Asparagus \$4

Petite Garden Salad \$4

Beer Battered Onion Rings \$4

Mac & Cheese \$4

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Caesar dressing contains raw egg.

18% Gratuity will be automatically added to parties of 8 or more

Whiskey

On Tap

Tennessee

Jack Daniels	\$6
Gentleman Jack	\$7
George Dickel Old #8	\$6
Jack Daniels Sinatra	\$16
Stillhouse	\$7

Rye

Bulleit Rye	\$7
Knob Creek Rye	\$8
Wild Turkey Rye	\$7
Templeton Rye- 6yr	\$11
Crown Rye	\$7
Rebel Yell Rye	\$7
C.C. Rye	\$6
Minor Case Straight Rye	\$9

Irish

Jameson	\$7
Jameson Gold	\$13
John Power & Son	\$7
Tullamore Dew	\$7
Bushmills	\$7
Bushmills Reb Bush	\$8

Japanese

The Hakushu	\$13
Suntory "Toki"	\$13

Flavored

FireBall	\$6
Crown Apple	\$6
PieHole Pecan Pie	\$6
Bird Dog Black Berry	\$6
Phillips Union Vanilla	\$6
Jeremiah Weed Sarsaparilla	\$6
Wild Turkey American Honey	\$6
Old Camp Peach Pecan	\$6
Stillhouse Apple	\$7
Stillhouse Redhot	\$7
Stillhouse Peach	\$7

Dixie Sazarac

Knob Creek Rye, bitters, simple syrup and a Sambuca wash \$11

Kick-A-Poo Moon Juice

Special concoction of dark rum, white wine, green tea and fresh citrus juice topped with champagne \$8

Tennessee Toddy

George Dickel Tennessee Whiskey, honey, lemon and fresh rosemary \$9

Blue Rose of Texas

Tito's Vodka, rosemary, bitters and fresh blueberries muddled together and splashed with soda \$10

Soft Drinks

Coke Classic
Diet Coke
Sprite
Barq's Root Beer
Minute Maid Lemonade
Vernor's Ginger Ale
\$2.75

Scotch

Talisker	\$12
Oban- 14yr	\$13
Dalwhinnie	\$12
Ardbeg- 10yr	\$11
Aberlour- 12yr	\$10
Dewar's	\$7
Glenmorangie	\$10
Glenfiddich- 12yr	\$10
The Glenlivet- 12yr	\$10
Macallan- 12yr	\$11
Highland Park- 12yr	\$10
Johnnie Walker Red	\$7
Johnnie Walker Blue	\$20
Johnnie Walker Black	\$8
Johnnie Walker Green	\$12
Laphroaig Quarter Cask	\$12
Lagavulin Distillers Select	\$15
Balvenie Doublewood- 12yr.	\$12
Glenfiddich 14yr	\$12

Canadian

Canadian Club	\$6
Crown Royal	\$7
Seagrams VO	\$6
Crown Royal Reserve	\$9
Canadian Club Classic	\$7
Forty Creek Double Barrel Reserve	\$10

Bourbons

Jim Beam	\$6
Blantons	\$12
Bookers	\$12
Makers Mark	\$7
Knob Creek	\$7
Eagle Rare	\$9
Buffalo Trace	\$9
Hudson Baby	\$9
Basil Hayden's	\$10
Jefferson's Ocean	\$18
Four Roses Single Barrel	\$9
Evan Williams Single Barrel	\$7
Woodford Reserve	\$8
Woodford Reserve Double Oaked	\$10
Knob Creek Single Barrel Reserve	\$10
Rebel Yell	\$6
Elijah Craig	\$8
Bulleit	\$7
Bulleit 10 yr	\$8
Grass Widow	\$12
Corner Creek	\$8
David Nicholson Reserve	\$8
Redemption	\$8



Saloon Specialties

Smoking Gun

Dewar's, black pepper simple syrup and a hint of liquid smoke \$9

Bulleits & Berries

Bulleit Rye, house made strawberry puree' and a balsamic shrub \$10

Hair Of The Wolf

Wild Turkey Rye, pear basil simple syrup and a dash of Tabasco \$9

Kentucky Cobbler

Rebel Yell Rye, Amaretto, grapefruit and lemon juice \$9

Coffee, Tea, & Bottled Water

Homemade Sweet Tea	\$3.50
Unsweetened Iced Tea	\$3
Fiji Water	\$3
Perrier	\$3
Robust Blend Colombian Coffee	\$3
(Decaffeinated available)	

Pabst Blue Ribbon	\$2.5
Bud Light	\$2.5
Labatt Blue	\$4
Miller Lite	\$2.5
Anchor Steam	\$5
Blue Moon	\$5
Bavik Pils	\$5
Corona Light	\$5
Bell's Two Hearted	\$6
New Belgium Fat Tire	\$6
Ballast Sculpin IPA	\$7
Sam Adam's Seasonal	\$6
Batch 69 American IPA	\$6
Bell's Seasonal	\$6
Blake's Flannel Mouth	\$6
Petoskey Horny Monk	\$6

Bottled Beer

All American

Bud	\$3.5
Bud Lt	\$3.5
Miller Lt	\$3.5
Coors Lt	\$3.5
Mich Ultra	\$3.5
Stroh's	\$3.5
Anchor Porter	\$5
Illusive Traveler	\$4.5
Angry Orchard	\$4.5
Not Your Father's Root Beer	\$4.5
Leinenkugel Seasonal	\$4.5
New Belgium Seasonal	\$4.5
O'Doul's	\$3.5

Michigan Brewed

Roak Around the Clock	\$5
North Peak Diabolical	\$5
Founders All Day	\$5
Short's Soft Parade	\$5
New Holland Full Circle	\$5
Green Bush Dune Grass	\$5
Griffin Claw Norm's	\$5
Ghetto Blaster	\$5

Imports

Labatt	\$4
Labatt Lt	\$4
Chimay	\$9
Lindemann's Lambic	\$9
La Fin Du Monde	\$6
Leffe' Blonde	\$5
Sam Smith Oatmeal Stout	\$6
Guinness	\$5
Stella Artois	\$5
Corona	\$4.5

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