

GLUTEN SENSITIVE MENU

Please note that while we use caution in preparing our gluten-sensitive menu items, our kitchen is not certified gluten-free. Since our dishes are prepared-to-order, we cannot guarantee that cross-contamination with foods containing gluten will not occur. You know your dietary needs better than anyone, so we encourage you to carefully consider your dining choices. When placing your order, please let your server know that you are ordering a gluten-sensitive menu item and communicate clearly any other dietary restrictions. *Note that several items below are typically served with bread. Please make sure to let your server know that you do not wish to be served the bread that typically comes with your dish.*

BREAKFAST

Breakfast served 7am 'til 11am daily.

*Smoked Brisket Hash Skillet

Brisket, sweet onions, bell peppers, home fries with two sunny-side up eggs and spicy BBQ sauce. 10.99

*The Early Riser

Two eggs cooked to order, bacon or sausage patties, white cheddar Weisenberger grits, and a biscuit. 7.99

Mason's Jar

Vanilla greek yogurt layered with fresh seasonal fruit and granola in a mason jar. 5.99

Country Western Omelet

Smoked ham, pico de gallo, pepper jack and a biscuit. Side of home fries. 9.99

Memphis Omelet

Pulled pork BBQ, caramelized onions, red bell peppers, cheddar cheese topped with BBQ sauce. Side of home fries. 10.99

The Little Joe Omelet

Egg whites, tomatoes, spinach, broccoli, mushrooms, olives and white cheddar cheese. Side of turkey sausage. 10.99

ON THE SIDE

Fresh Seasonal Fruit 3.29

White Cheddar Weisenberger Grits 3.29

Home Fries 3.29

Turkey Sausage 3.29

Bacon 3.29

Smoked Ham 4.99

Sausage 3.29

BBQ Pulled Pork 3.99

STARTERS

Cherry Smoked Wings

Smoked, flash-fried and tossed in your of dry, mild, hot, BBQ sauce or whiskey glaze. 9.99

Puckett's Brisket Nachos

Fresh tortilla chips, brisket, house cheese sauce, black beans, pico de gallo, jalapeños, BBQ drizzle and sour cream. 12.49

Smoked Pepper Queso

Cherry wood-smoked bell peppers and jalapeños blended into a rich queso sauce, served with fresh tortilla chips. 8.59

SALADS

Our House-made Dressings:

Balsamic Vinaigrette, Honey Mustard, Buttermilk Ranch, BBQ Chipotle Ranch, Blue Cheese

Country Cobb

Chopped romaine, red onion, diced tomatoes, hard boiled egg, chopped toasted pecans, blue cheese crumbles, bacon, fried chicken strips and buttermilk ranch. 12.99

Strawberry Spinach

Baby spinach leaves, strawberries, pecans, blue cheese crumbles, shaved red onion, balsamic vinaigrette. 12.99

Brisket Taco Salad

Chopped romaine, black beans, pico de gallo, shredded cheese, tortilla strips, slow-smoked beef brisket, BBQ chipotle ranch. 12.99

Try it with pulled pork or pulled chicken BBQ!

House Salad

Field greens, tomatoes, onions, and shredded cheddar and jack cheeses. 4.99

 **Puckett's Original and Spicy BBQ sauces are gluten free.**

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LOW AND SLOW

Sub sweet potato fries for a regular side for 1.50 Sub house salad 2.50

Our Low and Slow items are all smoked over cherry wood the traditional Memphis way - with a dry rub, low and slow. The result is a fall-off-the-bone tenderness with a slightly sweet and deliciously smoky Tennessee flavor.

Puckett's BBQ Platter – Pork, Chicken or Brisket
Served with sweet potato fries, smoked baked beans and homemade slaw. 14.49

Cherry Wood Smoked Baby Back Ribs
Memphis-style dry rubbed, with smoked baked beans and potato salad. Half Rack – 21.49 Full Rack – 27.49

TENNESSEE FAVORITES

Sub sweet potato fries for a regular side for 1.50 Sub house salad 2.50

*Marinated Sirloin

Brushed with our house marinade and served with mashed potatoes and flat iron green beans. 24.99

*Black Angus Ribeye

Served with mashed potatoes and flat iron green beans. 25.99

Shrimp & Grits

Blackened jumbo shrimp over Cajun seasoned white cheddar Weisenberger grits. Drizzled with our BBQ sauce and topped with collard greens. 24.99

Whiskey Platter– Salmon or Chicken

Grilled salmon fillet or chicken breast, brushed with our Tennessee whiskey glaze and served with smashed sweet potatoes and steamed broccoli.

Salmon 18.49 Grilled Chicken 14.49
Blackened add 1.00

SIDE ITEMS

House Salad 4.99

Sweet Potato Fries 4.49

Collard Greens 3.29

French Fries 3.29

Mashed Potatoes 3.29

Smashed Sweet Potatoes 3.29

Smoked Baked Beans 3.29

Steamed Broccoli 3.29

Southern Green Beans 3.29

DESSERT

Puckett's proudly uses *Hattie Jane's* ice cream, our local creamery!

Bowl of Ice Cream

Featured flavors are on rotation. Please ask your server for gluten free options. Chocolate syrup & whipped cream are both gluten free additions. 4.99

Old Fashioned Homemade Milkshakes

Made with Hatcher milk and Hattie Jane's ice cream, Vanilla or Chocolate. 7

Make it a Boozy Milkshake with Corsair Vanilla Vodka. 12

* CONSUMER ADVISORY: Our products may contain wheat, egg, dairy, soy or fish allergens. We want to make sure we do our best to accommodate all of our guests. Before placing your order, please inform us if a person in your party has a food allergy. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.