

Breakfast

Served with golden hash browns or grits and your choice of toast or fresh-made biscuits and jelly.

Make Your Own Omelette \$8.00

all omelets are made with three farm-fresh eggs and your choice of two ingredients. Add \$1 for each additional ingredient.

Ingredients

American cheese, cheddar cheese, blue cheese, Swiss cheese, pepper jack cheese, feta cheese, bacon, ham, sausage gravy, pulled pork, onion, jalapeño, tomato, mushroom, avocado, green pepper

The All American \$9.00

includes two farm-fresh eggs (any style) with a choice of one: pork sausage patties or crispy bacon strips

The Classic Steak and Eggs \$16.00

8-ounce flat iron steak cooked to your specifications, served with two farm-fresh eggs (any style)

Chicken Fried Steak and Eggs \$14.00

chicken fried steak smothered in country gravy, served with two farm-fresh eggs (any style)

Ham Steak and Eggs \$14.00

country ham steak two farm-fresh eggs (any style)

Biscuits and Gravy with Eggs \$10.00

two biscuits smothered in country gravy, served with two farm-fresh eggs (any style)

Fried Pork Chops \$13.00

two deep-fried pork chops, served two farm-fresh eggs (any style)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Some items may contain traces of refined/whole nuts.

Breakfast Sides

Sausage Patties	\$4.00
Ham Steak	\$4.00
Crispy Bacon	\$4.00
Toast and Jelly	\$1.00
Hashbrowns	\$2.00
One Egg	\$2.00
Assorted Cold Cereal	\$2.00
Grits	\$2.00
Oatmeal	\$2.00
Assorted Yogurt	\$3.00
Seasonal Fresh Fruit Plate	\$10.00
served with Banana Nut Bread and choice of yogurt	

From the Griddle

Available from 3:00 a.m.- 11:00 a.m.

Golden Brown Waffle	\$7.00 seasonal fruit available \$2.00
Pecan Waffle	\$8.00
French Toast	\$8.00
texas toast dipped in egg batter and grilled to a golden brown	
The Breakfast Burrito	\$7.00
two eggs scrambled with ham, onions, tomatoes, jalapenos, cheddar cheese, in a flour tortilla shell	
Cowboy Combo	\$12.00
two old-fashioned Flapjacks, two farm-fresh eggs (any style), two crispy bacon strips and two sausage patties	
Flapjacks	\$7.00
three large old-fashioned buttermilk pancakes	

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Appetizers

- Loaded House Chips** \$6.00
house made potato chips topped with cheddar cheese, taco meat, chives
- Chicken Tenders** \$9.00
chicken tenders served with Dr. Pepper BBQ sauce
- Louisiana Hot Wings** \$9.00
large wings, fried and tossed in a spicy Louisiana hot sauce, served with blue cheese and celery sticks
- Pulled Brisket Nachos** \$9.00
house made tortilla chips topped with pulled smoked brisket, jack cheese, sour cream, scallions and guacamole
- BBQ Brisket Sliders** \$11.00
sliced brisket, fried pickles, cabbage slaw, french fries, Dr. Pepper BBQ sauce
- Natchitoches Meat Pies** \$9.00
- Fried Green Beans** \$9.00
dredged in batter and fried golden brown and served with dip

Soups and Salads

- Chicken and Sausage Gumbo with Rice** Cup \$5 Bowl \$7
- Soup of the day** Cup \$5 Bowl \$7
- Smokey House Salad** \$8.00
garden greens with tomatoes, olives, carrots and cucumbers
- Joe's Smoked Chicken Cobb** \$13.00
romaine, avocado, corn, bleu cheese crumbles, diced tomatoes, hard boiled eggs
- Black and Bleu** \$13.00
crisp iceberg with blistered tomatoes, diced cucumbers, bleu cheese and sliced brisket
- Red River Wedge** \$12.00
iceberg wedge, smoked bacon, sun dried tomatoes and bleu cheese crumbles

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Classic Caesar Salad \$11.00 with chicken 13.00
chopped romaine lettuce tossed with Caesar dressing, shaved parmesan cheese,
croutons

Dressings:

Creamy Bleu Cheese, Dijon Honey Mustard, French, Golden Italian, Caesar,
Ranch, Thousand Island, Red Wine Vinaigrette

Two-Handed Sandwiches

Served with your choice of french fries or chips and a pickle.

Pulled BBQ Pork \$12.00
Dr. Pepper BBQ sauce pork piled on soft buttery buns, with fresh crisp coleslaw

Grilled Ham and Cheese \$11.00
piles of smoked ham, sliced cheddar cheese, BBQ sauce

Cajun Patty Melt \$11.00
seasoned with cajun seasoning, grilled on texas toast with sautéed onions,
swiss and cheddar cheese

Sloppy Smokey Joe's \$10.00
ground beef, onion, Worcestershire sauce, garlic, green pepper, celery, balsamic
vinegar, tomato, and brown sugar

The Philly \$12.00
thin slices of steak grilled with peppers and onions topped with melted cheddar
cheese on a toasted hoagie

Turkey Club \$13.00
with thinly sliced turkey, crisp bacon, ripe tomato and iceberg lettuce on three
slices of toast with a special mayonnaise

Turkey Wrap \$10.00
fresh spinach, ripe tomatoes, tender turkey breast, smoked bacon, herbed flour
tortilla, dijonnaise sauce

Chicken Sandwich \$11.00
grilled chicken breast on toasted bun with lettuce, and tomato

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Build Your Own Burger

Half Pound Char grilled Burger \$12.00 each additional topping 1.00
half pound chargrilled burger, served with lettuce, tomato, sliced pickles, topped with your choice of two toppings and served with fries.

Toppings

American cheese, cheddar cheese, blue cheese, swiss cheese, pepper jack cheese, bacon, ham, fried egg, grilled onions, mushrooms, grilled peppers, jalapenos, avocado

Build Your Own Pizza

12" Square Cheese Pizza \$12.00 Each Additional Topping 1.00

Toppings

sausage, smoked bacon, pulled pork, mushrooms, peppers, olives, jalapenos, onions, pepperoni, tomatoes, cheddar cheese

From the Smoker

Served with choice of two sides.

Baby Back Ribs half 16.00 full 26.00
full rack of ribs smoked in house, basted with our Dr. Pepper BBQ sauce

Dry Rubbed Brisket \$11.00
smoked in house, then sliced to order with sweet BBQ sauce

Smoked Half Chicken \$14.00
brined and slow smoked in house then grilled and basted with Dr. Pepper BBQ sauce

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Entrées

Served with choice of two sides. Add cup of soup or salad \$2.50.

House Made Meatloaf	\$11.00
bacon wrapped meatloaf- recipe by our Executive Chef	
Southern Fried Chicken	\$12.00
marinated then dredged in our own seasoning blend, served hot and juicy	
Chicken Fried Steak	\$14.00
crispy fried steak topped with country gravy	
Pork Chop	\$17.00
grilled or fried	
Fried Shrimp	\$18.00
breaded and fried golden brown	
Texas Long Horn Rib Eye Steak	\$24.00
lightly seasoned and grilled to your liking	
Sweet Water Catfish	\$16.00
prepared sautéed, crispy fried or blackened	

Sides

BBQ baked beans, southern green beans, smoke house corn, baked potato, mashed potatoes & gravy, red beans & rice, french fries, sweet potato gratin, coleslaw, potato salad

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Home Made Desserts

Ooey & Goey Chocolate Chip Cookie Sundae	\$6.00
fresh from the oven chocolate chip cookie with vanilla ice cream and caramel sauce	
Pecan Pie	\$5.00
caramel and whipped cream	
Chocolate Fudge Cake	\$6.00
layers of chocolate cake with chocolate fudge icing	
Sugar Free Shortcake	\$5.00
old fashioned shortcake, but sugar free, yummy and good	
Vanilla Cheesecake	\$6.00
with strawberry sauce and whipped cream	
Southern Style Apple Cobbler	\$5.00
served warm with crunchy cinnamon topping	

Beverages

Juice	\$2.00 sm. 4.00 lg
orange, grapefruit, apple, tomato	
Coffee	\$2.00
regular, decaffeinated (free refills)	
Assorted Hot Teas	\$2.00
Ice Tea	\$2.00
sweetened or unsweetened (free refills)	
Milk	\$2.00 sm 4.00 lg
skim, 2%, whole, chocolate	
Lemonade	\$2.00
(free refills)	
Sodas	\$2.00
Pepsi®, Diet Pepsi®, Dr. Pepper®, Mist Twist®, Mountain Dew®, SoBe® Pomegranate, Orange Crush®, (free refills)	

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Smokey Joe's Beers

Sam Adams Boston	\$4.50
Abita Amber	\$4.50
Dos Equis	\$4.50
Shiner Bock	\$4.50
Corona Extra	\$4.50
Blue Moon	\$4.50
Heineken	\$4.50
Budweiser	\$3.50
Bud Light	\$3.50
Miller Light	\$3.50
Coors Light	\$3.50
New Castle Brown	\$4.50

Wines

Southern Sangria	\$10.00
peach brandy, triple sec, peach schnapps, red wine, Sierra Mist, orange juice	

White

Banfi Le Rime Pinot Grigio	\$9.00
Beringer White Zinfandel	\$6.00
Joseph Carr Chardonnay	\$10.00

Red

J Lohr Merlot	\$9.00
Finca La Linda Malbec	\$9.00
Canyon Road Cabernet Sav.	\$6.00

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