

Welcome to Fradys

STARTERS

Chips & Salsa \$4

Tortilla chips are made fresh daily!

Add a side of beer cheese for \$2.50

Tater Skins \$12

We have THREE great choices & they all start with 5 crispy tater skins & melted cheese.

1. THE CLASSIC - scallions, crumbled bacon a drizzle of chipotle aioli and a light dusting of cotija cheese
2. REUBEN- topped with Boar's Heads Reuben meat, sauerkraut a drizzle of Russian dressing and a sprinkle of cotija
3. BRISKET Skins - brisket, scallions, crumbled bacon, a drizzle of chipotle aoli and a light dusting of cotija cheese

* Truffle Fries \$9

Delicious golden fries drizzled in truffle oil, rosemary and freshly grated Parmesan. Simply delicious!!

* Bavarian Pretzels & Red Oak Beer cheese

Our Bavarian pretzels are unforgettable. Made with an age old recipe that's tried and true!. Soft inside, crunchy outside with just the right amount of salt. Pair them up with beer cheese or Dijon mustard. Choose 1 pretzel \$8 or 2 for \$14

Crispy Fried Green Beans \$11

Breaded green beans fried and crispy then served with our creamy sweet chili sauce.

Brisket Tots \$14

Tots covered with smoked brisket, topped with beer cheese and sprinkled with scallions, Parmesan and chipotle lime aioli.

Redneck Charcuterie Board \$20

What a great way to try all of our meats! Our Bavarian pretzel topped with brisket, pork and chicken. We then cover it with beer cheese and top it with pickled red onions with a side of Dijon mustard. This mountain of meat is surrounded by seasonal veggies, pickles etc... It's HUGE!

Nachos \$10

House made tortilla chips with scallions, jalapeños, pickled red onions, tomatoes, black beans, lettuce and covered in our Red Oak beer cheese. Finished with our chipotle lime drizzle and grated cheese.

Top with your choice of: ▶ Pulled Pork \$5 ▶ Grilled Chicken \$5
▶ Smoked Brisket \$7

SALADS

Chopped Turkey BLT \$15

Chopped lettuce, red onions, cherry tomatoes, cucumbers, bacon, and shaved smoked turkey with croutons and salad cheese.

Served in a chilled bowl.

Gf * Crispy Asian Salad \$12

Napa and red cabbage, carrots, scallions, toasted almonds, cilantro, mandarin oranges and topped with crispy Asian noodles. Perfectly paired with our house made Asian dressing. GF - Ask for GF dressing & NO crispy noodles.

Add Chicken or Pork - \$5, Steak \$6 Brisket \$7

****Ask your server to make this a WRAP****

Grilled Chicken Salad \$15

Fresh seasoned grilled chicken breast with mixed lettuce, red onions, feta, pistachios and blueberries served with our House citrus dressing and croutons. So fresh and healthy.

Smoked Brisket Salad \$17

Texas style smoked brisket served on a crispy bed of lettuce with bleu cheese crumbles, bacon, tomatoes, red onions and croutons.

Smoked Pulled Pork Salad \$15

Our NC smoked pork on a crispy bed of lettuce with red onions, tomatoes, dill pickle chips, salad cheese and croutons

Southern Fried Chicken Salad \$15

Chicken breast deep fried to give it that perfect southern flare. Mixed greens, tomatoes, red onions, cucumbers, real bacon, salad cheese and croutons.

* Southwestern Chicken Salad \$15

Fresh seasoned grilled chicken over mixed greens topped with sliced avocado, diced tomatoes, red onions, black beans, roasted corn, shredded cheese, tortilla strips and our delicious house made chipotle ranch dressing!

Steak Tip Salad \$17

Ribeye & NY Strip grilled to temp on top of Spring mix with tomatoes, red onions, cucumbers, & topped with bleu cheese or salad cheese and croutons.



HAND HELDS

★ Served with your choice of tots, fries, hot chips, slaw or house made potato salad! Upgrade to a house salad, Mac or truffle fries for \$2 ★

★★★ Gf Substitute a Gluten Free Bun for 2.00 ★★

* Loco Chicken Sandwich \$15

Fried or Grilled Chicken on Brioche with pepper jack cheese, crispy bacon, avocado, honey mustard, lettuce, tomato & onion.

Grilled or Fried Chicken Sandwich \$13

Chicken breast fried or grilled to perfection with mayo, lettuce, tomato, and sliced pickles.

Make it a club and we'll add onions, cheese, bacon and bbq sauce for only \$2 more!

Buffalo Chicken Sandwich \$13

You can get it grilled or fried, hot or mild, with ranch or blue cheese. We then cover our chicken in buffalo sauce and add it to a brioche bun or wrap with your choice of lettuce, tomatoes and onions. It's a kicking chicken for sure!!

Nashville Hot \$13

Fried Chicken breast covered in Nashville Hot sauce topped with dill pickle chips and served with mayo on a Brioche Bun.

Change it up with our Hot Honey Sauce!

Taphouse Chicken Sandwich \$13

Grilled chicken sautéed in our Signature Cheerwine bbq sauce and a healthy serving of cole slaw to top it off. Killer cluck!

Taphouse Tenders \$12

Our tenders are just that, crispy, juicy and tender. Enjoy with your choice of sauce. Toss in your favorite sauce for \$1

Philly \$15

Your choice of chicken or steak. Served on a hoagie bun with cheese, lettuce tomato, mayo, grilled onions, peppers and mushrooms with our special sub sauce.

* Smoked Turkey Tom \$14

Our sliced, smoked turkey topped with pepper jack cheese and grilled. We then top it with lettuce, tomato, bacon and our chipotle aioli sauce. Try it with our amazing bacon pepper jam for a small upcharge \$1.25

HAND HELDS - PART 2

* 90 Miles to Cuba \$15

We have it here! Our Cuban is made from fresh bread, mustard, smoked ham, smoked pork, pickles and cheese. We then press it for a perfect combination.

Pulled Pork Sandwich \$12.

Born and raised right here near the BBQ capital, we take our bbq seriously. Our smoked pork is done right, low and slow! Pulled pork piled high on a buttered and toasted brioche bun, topped with vinegar bbq sauce and slaw.

* The Renegade \$15

This sandwich pulls no punches! Texas Toast, three different cheeses, our smoked brisket, bbq sauce, fresh jalapeños and pickled red onions.

Brisket Sandwich \$15

You CAN'T beat our Texas style brisket....smoked 12 hours!! & sandwich served on a butter toasted brioche bun, slaw and a light drizzle of vinegar bbq sauce.

Reuben \$15

A classic made exactly how it's meant to be starting with the best corned beef, sauerkraut, Russian dressing, melted together with Swiss cheese on rye bread!

Make it a "Rachel" and sub the corned beef for turkey!

BLT \$10

Crispy apple wood smoked bacon on Texas Toast with lettuce, mayo & tomato. Mix it up with an Avocado slice for a small up charge.

Boss Hawg \$10

This dawg is huge! This bad boy is loaded with mustard, onions, slaw, brisket chili then smothered in our beer cheese and topped with bacon. It's the best bad dawg in town!

Hot Ham and Cheese \$12

Our sliced ham with your choice of cheese, grilled on Texas Toast!

★ **BURGERS** ★ **SO GOOD!**

Our burgers are ½ lb of USDA select Black Angus, Short Rib and Brisket. Ground fresh daily & made to order. Served on a warm brioche bun and your choice of tots, fries, chips, slaw or house made potato salad! Upgrade to a house salad, Mac or truffle fries for \$2

★★★  Substitute a Gluten Free Bun for 2.00 ★★★

✱ **The All American Cheeseburger* \$17**

Comes with your choice of cheese, lettuce, tomatoes, mayo, onions on a butter grilled brioche bun

Down and Dirty Burger* \$19

This Carolina style burger is messy, as it should be! Comes with melted cheddar cheese then covered in brisket chili, slaw, onions and mustard

Shroom Swiss Burger* \$17

Topped with creamy Swiss cheese and grilled mushrooms

✱ **Double Stack Smash Burger* \$17**

Not one but two ¼ pound smash burgers. Comes with your choice of cheese, lettuce, tomatoes, mayo & red onions on a butter grilled brioche bun.

Black n Bleu* \$19

Topped with crispy bacon and bleu cheese crumbles. Then we finish it with mayo, lettuce, tomato & red onion

Cheeseburger Sub* \$17

On a toasted hoagie bun with your choice of cheese. Comes with lettuce, tomato, mayo and red onions

Frady's Ultimate Burger \$22

This ½ pound burger is stacked with brisket, beer cheese, pickled red onions & smokey bacon! Amazing!!!

Jam Session \$19

Our ½ lb burger topped with fried jalapeño bottle caps, grilled onions, our smokey and sweet bacon jam and pepper jack cheese

Cheese options:

White American, Cheddar, Pepper Jack, Provolone & Swiss

SIDES

✱ **French Fries \$5**

Tater Tots \$5

House made Chips w/ Ranch \$5

House made Potato Salad \$4

Slaw - It's a Southern thing!! \$3

QUESADILLAS

Served with housemate tortilla chips. Upgrade to tots, fries, hot chips, slaw, house made potato salad for \$2.

Cheese Quesadilla \$10

This thing is loaded with cheese and gooey goodness! Spice it up with pepper jack and bacon for 2.00 more

Veggie Quesadilla \$12

Sautéed peppers, onions, tomatoes, spinach, mushrooms, black beans with cheese and our homemade verde sauce

Smoked Pulled Pork Quesadilla \$14

Our pulled pork seasoned and smoked to perfection, NC Style. Comes with grilled peppers and pickled red onions, cheese and our signature chipotle lime aioli sauce

✱ **Grilled Chicken Quesadilla \$14**

Grilled chicken, peppers and onions with cheese and our special verde sauce

BBQ Chicken Quesadilla \$14

This is a delish combo of BBQ chicken with cheese, bacon, pickled red onions and tomatoes

Brisket Quesadilla \$16

Texas style brisket, tender, juicy - oh yes, and smokey. Stacked with melted cheese, grilled onions, peppers and a drizzle of our signature chipotle lime aioli sauce

Grand Slam Quesadilla \$17

Get ready for it.....It's a crispy shell LOADED with a half pound of USDA select Black Angus, short rib & Brisket burger stuffed with cheese, red onions, pickles, tomatoes, ketchup, mustard, bacon and slaw

SIDES CONTINUED

✱ **Mac n Cheese \$4**

White creamy mac and cheese topped with Parmesan cheese

House Salad \$5

Mixed greens with red onions, tomatoes, cucumbers, croutons and cheese with your choice of dressing

SIGNATURE SMOKED MAC AND CHEESE BOWLS

Creamy Mac and Cheese \$9

A bowl of our creamy white cheddar mac and cheese to satisfy even the pickiest of eaters

Creamy Mac and Cheese with bacon \$11

Creamy white cheddar mac and cheese. We then add bacon, chipotle aioli and scallions to top it off

Smoked Pork and Mac \$12

Our NC style smoked pork on top of our creamy white cheddar mac and cheese. We then add bacon, scallions and chipotle aioli to top it off.... Goooodnesssss!

Boss Hawg Mac and Cheese \$12

Our Boss Hawg Dawg & brisket chili with bacon, chipotle aioli and our beer cheese on top of our creamy white cheddar Mac

Buffalo Chicken Mac \$13

Our creamy mac and cheese topped with crispy or grilled chicken tossed in buffalo sauce then sprinkled with bacon, scallions and ranch. Get your sauce extra hot, hot, mild or no sauce

Brisket Mac and Cheese \$15

Our smoked brisket on top of our smoked creamy white cheddar mac and cheese. We then add bacon, scallions and chipotle aioli to top it off.... Delicious!!!!

Turkey Burnt Ends Mac \$17

Our amazing Mac bowl topped with smokey Turkey burnt ends, scallions, crumbled bacon, with a drizzle of Raspberry Chipotle sauce

SOFT DRINKS & TEA \$3

Coke	Coke Zero	Diet Coke
Fanta	Mr Pibb	Sprite
Cheerwine	Pink Lemonade	Ginger ale
Sweet Tea		Unsweet Tea

DESSERTS

Peanut Butter Pie \$6

Desserts change frequently, so ask your server for a SWEET list!!

KIDS MENU (12 AND UNDER PLEASE)

Served with your choice of fries or tots and a drink!

Adults may order with an additional \$3

Kids Mac \$7

Our amazing white cheddar mac and cheese made just for kids

Kids Chicken Fingers \$7

Always a favorite! Two breaded, crispy chicken tenders

Kids Salad \$7

Mixed greens, cucumber, tomatoes and cheese
Add chicken for \$3

Hot Diggity Dawg \$7

All beef hot dog

Kids Burger \$10

Choice of cheese

Kids Cheese Quesadilla \$7

Our cheese quesadilla will sure to please even the pickiest of eaters

Grilled Cheese \$7

Grilled Texas Toast with white American cheese

EXTRAS

Protein: Bacon \$2, Chicken/Pork \$7, Brisket \$10

Avocado \$2 Extra Veggie \$1.5 Dressing/Sauce \$0.60

Cheese \$0.75

DRESSINGS

Honey Mustard, Balsamic, Russian,, Ranch, Blue cheese, Asian & Gluten Free Asian, House, Oil and Vinegar



✱ **Frady's Fan FAVORITES!!**

*Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.