



MAINS

SLOW-SMOKED PORK RIBS

Oak-smoked baby back ribs, slathered in sticky sweet liquorice BBQ sauce

POSH DOGS

Course-cut spicy sausage, served in a soft bun

QUARTER CHICKEN

Chargrilled juicy chicken, smoked and finished on the BBQ

CHEESE BURGER

Your choice of one or two flame-grilled patties, served in a milk bun dressed with the works

PORTOBELLO & HALLOUMI BURGER (V)

Pressed haloumi and roasted mushrooms stacked on a ciabatta bun, dressed with the works

SIDES

CRUNCHY COLESLAW (V) (GF) (DF)

Red & green cabbage, toasted sesame and citrus vinaigrette

SOUTHERN CORNBREAD (V)

Fluffy & sweet cornbread, with jalapeño butter

US-STYLE POTATO SALAD (V)

Made with hand-whipped mayo, egg, spring onion and celery

HOUSE PICKLES (V) (GF) (DF)

Homemade pickled cucumber, red onion, peppers and radish

DESSERTS

RHUBARB TART (V)

Home-grown local rhubarb tart

APPLE PIE (V)

Mom's Apple pie

HONEY-GRILLED FRUIT SKEWERS (V) (DF) (GF)

Cubed tropical fruit with a light honey glaze

About Chef Travis Catfish

Born in Travis County, Austin, Texas and raised in Canada, Chef Catfish has cooked at 5 Star hotel restaurants such as Shangri-La and Four Seasons, as well as luxury dining experiences across North America. He specialises in home-cooked Southern-style food and is now bringing his take on Texas tastes to Surrey.