

STARTERS

FRIED GREEN TOMATOES



Five hand battered green tomatoes served with chipotle aioli and crumbled feta.

BBQ MAC

Scratch made mac n cheese, slow smoked pulled pork, signature BBQ sauce, crumbled bacon, green onions.

BUFFALO CHICKEN DIP

House ranch-dusted tortilla chips, buffalo milk cheese, crumbled blue cheese, fresh cilantro.

M.O.B. SHRIMP



10 jumbo hand battered shrimp tossed in our M.O.B. sauce and served on a bed of romaine.

SWEET HEAT MAC

Our mac n cheese with honey sriracha fried chicken nuggets, topped with ranch, buffalo milk cheese, and green onions.

PORK WINGS



Three French-cut pork shanks tossed in Knob Creek honey sauce.

TRADITIONAL WINGS

Eight traditional "naked" wings, served with your choice of sauce.

ONION RINGS

A plate of our beer battered onion rings that are fried to a golden perfection.

FRIED MUSHROOMS

A bowl of our fried mushrooms served with our house made ranch.

REGULAR SIDES

Fries (Regular or Cajun) Tots (Regular or Cajun) Fried Okra Cowboy Baked Beans Braised Collard Greens Tangy Coleslaw

PREMIUM SIDES

Beer Battered Onion Rings Fried Button Mushrooms

Tossed Salad Substitute a premium Mac 'n Cheese side for an up-charge

Roasted Red Potatoes Sautéed Vegetable Medley

256-307-1238

114 North Broadnax Street Dadeville, AL 36853

LOADED FRIES AND SUCH

'QUE FRIES



Melted cheese, slow smoked pulled pork or chicken, signature BBQ sauce, homemade ranch, on waffle-cut fries.

BUFFALO FRIES

Melted cheese, grilled chicken, buffalo sauce, ranch, fresh cilantro, on waffle-cut fries.

BACON CHEESEBURGER FRIES

A deconstructed burger with all the fixins', served on wafflecut fries.

MAJOR DADE'S CAJUN FRIES

Regular French fries topped with melted buffalo milk cheese, grilled chicken, Cajun shrimp, Conecuh sausage, and drizzled with chipotle aioli.

SALADS

CHEF SALAD

Romaine & Spinach blend, shredded cheeses, diced tomatoes, diced red onions, egg, ham, crumbled bacon.

SOUTHWEST SALAD

Romaine & Spinach blend, shredded cheeses, diced tomatoes, diced red onions, grilled chicken, black beans, corn, tortilla strips.

BARBIE-O SALAD

Romaine & Spinach blend, shredded cheeses, diced tomatoes, diced red onions, pulled pork, or grilled chicken.

CRAN-PEACH SALAD



Romaine & Spinach blend, sliced peaches, dried cranberries, grilled chicken, chopped pecans, crumbled Feta cheese.

HOMEMADE DRESSING

Ranch, Bacon Vinaigrette, Honey Mustard, Cran-Peach Vinaigrette, Cilantro-Lime Vinaigrette and 1000 Island.

Other dressings available

Blue Cheese, Italian and Country French

Fan Favorites



HANDHELDS

served with one regular side

THE DAKOTA



Chicken breast, grilled or fried, bacon, cheddar cheese, homemade ranch, tomato, red onion, and romaine lettuce.

HAIR OF THE HOG

Grilled ham, pulled pork, bacon, mayo, provolone cheese, sautéed whisky onions, sliced dill pickle, and Carolina Gold sauce.

BLACKBERRY BOONDOGGLE



Blackberry preserves, smoked turkey, bacon, pickled jalapeños, and melted provolone cheese. Served on Texas Toast.

MOTT'S BLT

Bacon, mayo, lettuce, fried green tomato, and our homemade pimento cheese on toasted Texas toast.

JOY MELT



Grilled sirloin steak, sautéed whiskey onions, sautéed mushrooms, roasted garlic aioli, provolone cheese, and bacon.

THE NELLIE

Our slow smoked pulled pork topped with pickles and our tangy coleslaw and signature BBQ sauce. Served open face on toasted garlic bread.



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PLATTERS served with two regular sides and

garlic bread

SLOW SMOKED PULLED PORK

PULLED CHICKEN

SMOKED TURKEY

FRIED CHICKEN FINGERS (5)

SCRATCH MADE SAUCES

Signature BBQ – Great on everything Alabama White – Excellent on poultry Carolina Gold – Great with pork Blackberry Jalapeño – Everything **Blueberry Bourbon** – Everything, especially pork M.O.B. – Seafood, poultry, potatoes

WINGS

SMOKE-A-FRIED WINGS

Dry-rubbed, smoked and then flash fried. Toss them in one our homemade wing sauces:

6 + (1 sauce)

10 + (1 sauce)

12 + (up to 2 sauces)

16 + (up to 2 sauces)

20 + (up to 2 sauces)

BONELESS WINGS

Hand cut, hand breaded, and deep fried to a golden perfection.

6 + (1 sauce)

8 + (1 sauce)

10 + (up to 2 sauces)

Heavenly Honey Sweet & Sour

Lemon Pepper

Parmesan Garlic

Mango Chipotle

Mild Buffalo

Jamaican Jerk **Tigers Breath**

Asian Fusion

Teriyaki

The O.G.

millersonbroadnax.com



Our gourmet burgers are specifically crafted from never-frozen, 80/20 fresh ground beef and then hand pattied, hand pressed and cooked to order. All burgers are 1/2 LB. and cooked to medium -well unless specified.

GOURMET BURGERS served with one regular side

"CLASSIC" BURGER

The classic bacon cheeseburger served with mayo, mustard, ketchup, lettuce, tomato, onion, and pickles with applewood bacon and your choice of cheese on a toasted brioche bun.

HAWAIIAN BURGER

Grilled pineapple, homemade Teriyaki sauce, grilled spam, mayo, lettuce, and provolone cheese on a toasted brioche bun.

SWISS & 'SHROOM BURGER

Sautéed mushrooms, applewood bacon, sautéed whiskey onions, roasted garlic aioli, and Swiss cheese on a toasted brioche bun.

MANOY CREEK BURGER



Our homemade tomato jam and our homemade pimiento cheese are showcased in this burger. Served with lettuce and applewood bacon on a toasted brioche bun.

SOUTHERN-SOUL BURGER



Everything in good country soul food found between the buns. Fried green tomato, mayo, collard greens, pimento cheese, bacon, and our tomato jam on a toasted brioche bun.

ULTIMATE BACON - JALAPEÑO BURGER



The ultimate cowboy experience and a taste like no other. Served with jala-bacon aioli, lettuce, tomato, jalapeños, our homemade bacon jam. Topped with pepper jack cheese, even more bacon jam, and crispy fried jalapeños on a toasted brioche bun.

CUBAN BURGER

Our slow smoked pulled pork served with mayo, provolone, sliced ham, pickle, and topped with our Carolina Gold sauce on a toasted brioche

BALLYHOO BURGER



Pepper jack cheese, sautéed whiskey onions, jalapeños, applewood bacon, lettuce, jala-bacon aioli, pineapple, and our homemade Blackberry-Jalapeño sauce on a toasted brioche bun.

MORNIN' BULLSEYE BURGER

Crispy hash brown, smoked ham, applewood bacon, fried egg, American cheese, sautéed whisky onions, and homemade tomato jam on a toasted brioche bun.

WHISKY-BENT SLIDERS

Two 1/4 lb. burger sliders topped with mayo, whisky sautéed onions, bacon, cheddar cheese and our homemade bourbon glaze.

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ENTREES served with two regular sides

PRIME CUT RIBEYE



A prime cut certified Hereford 14oz. hand-cut Ribeye, marinaded in our special blend and grilled over open flame to your liking. Served with cowboy butter and grilled garlic bread.

PRIME CUT FILET

A prime cut certified Hereford 9oz Filet Mignon, marinaded in our special blend and grilled over open flames to your liking. Served with cowboy butter and grilled garlic bread.

SURF IT UP

Add 6 grilled shrimp to your steak plate

PREMIUM PORK RIBEYE



Brined and larded, this 8oz pork ribeye chop is so tender and juicy. Grilled over open flames and served with a sweet and tangy honey mustard drizzle and grilled garlic bread.

PORK WINGS

Five pork wings tossed in your choice of our BBQ or wing sauces. Served with grilled garlic bread.

GRILLED CHICKEN BREAST



1 BREAST OR 2 BREASTS

Brined in our special blend, seasoned, and grilled over open flames. Served with a tangy peach drizzle and grilled garlic bread.

SOUTHERN FRIED CATFISH 2 PIECE OR 3 PIECE

Beautiful catfish filets that are hand battered in our special blend of seasonings and topped with a lemon-basil remoulade. Served with our sweet corn hushpuppies.

SHRIMP PLATE

A dozen of our shrimp, grilled or fried, served with sweet corn hushpuppies.

NOTICE: IN ORDER TO SERVE THE HIGHEST QUALITY MEATS. WE SMOKE OR COOK THE MEATS DAILY. WE ESTIMATE THE AMOUNT TO COOK BASED UPON PREVIOUS SALES. THERE ARE TIMES WHEN WE MAY UNDERESTIMATE THE DEMAND FOR A CERTAIN MEAT AND RUN OUT. WE APOLOGIZE FOR ANY INCONVENIENCES.

ALSO NOTE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF A FOOD-BORNE ILLNESS. PLEASE COMMUNICATE ANY DIETARY RESTRICTIONS OR ALLERGIES WITH YOUR SERVER AT THE BEGINNING OF

YOUR MEAL TO ENSURE THE BEST DINING EXPERIENCE POSSIBLE.