

Something Different Restaurant and Specialty Foods



Breakfast until 3pm

Beignets \$1 each

Fresh fried cajun donuts coated in powdered sugar
+ Lagniappe - ask for a sprinkle of our special cocoa powder +

French Toast

made from our freshly baked bread
+ with your choice of bacon, sausage \$6 country ham or scrapple \$7 +

Egg and Cheese

on white, wheat, rye, croissant, or homemade bun \$4
+ with bacon, sausage or ham \$6 country ham or scrapple \$7 or smoked salmon \$9 +

The Easy

Two eggs any style with toast and your choice of sausage, bacon, or ham \$6 - country ham or scrapple \$7

Eggs Mornay

Two eggs over easy or scrambled on our homemade bun with ham - slathered with our asiago mornay sauce \$9.50

Two Egg Omelet

Two eggs, cheese, one meat, fillings, and toast Meats - ham, bacon, sausage \$6 country ham \$7
+ onions, mushrooms, tomatoes, jalapeños, banana peppers, green peppers, salsa +

BBQ Omelet

Our hand-pulled pork bbq with shindig sauce and cheddar cheese \$7

The Big Easy Omelet Mild or Hot

Sausage, salsa, chilli-garlic sauce, filé and cheese \$8

Smoked Salmon Omelet

with cream cheese, grilled onions, and tomatoes \$10

Crab Meat Omelet

Fresh crab meat with a sprinkling of country ham and cheese \$10

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition

Sandwiches

On white, wheat, rye, homemade bun - homemade sub (add \$2)

THE Virginia Sandwich \$7

Smoked turkey and country ham salad spread
+ Featured in the Virginia Sandwich Book- SOLD
HERE! +

The Virginia Muffalatta \$8

*Our blend of olive salad, smoked turkey, country
ham, salami, and provolone cheese*
+ served on our homeade bun +

Pork BBQ \$7

*Hand pulled - Award winning - Slow smoked on
the pit*
+ With your choice of Shindig (tomato based) or
North Carolina (vinegar based) sauces located on
your table +

BBQ Melt \$5

*Open faced pulled pork with melted provolone
cheese*

Soft Crab - Seasonal \$10

Two local softcrabs lightly floured and fried

Crab Cake \$10

*Award winning - fresh picked local crab meat
with NO FILLERS fried and served on a bun*

Local Oysters - Seasonal \$9

+ sub \$12 +

Tri-Tip \$9

Served with horseradish-mustard sauce

The Mixto \$9

*Traditional cuban sandwich with our pulled
pork*

Southern Comfort \$9

*Pimento cheese, brisket, country ham, and
pickles*

Steak and Cheese \$7

*Sliced eye of round grilled and covered in
provolone cheese*

Roast Beef \$6

Pit cooked eye of round

Brisket \$9

Texas-Style with Brisket sauce

Brisket Melt \$7

*Open-faced brisket sandwich with provolone
cheese melted to golden brown*

Smoked Turkey \$7

Tender pit-smoked turkey

Smoked Salmon \$10

Smoked Faroe Island salmon
+ sub \$13 +

Hamburger \$6

6 oz choice ground chuck - 10 oz sub

Cheeseburger \$6.50

*Cheddar, Provolone, Swiss, American, Pepper
Jack*
+ Bacon cheeseburger \$7 +

Italian \$7

Ham-Salami-Provolone

Chicken Tenders \$6

Hotdog \$3.50

All beef in our snuggle bun

Dans Famous Applechain \$3.50

All beef hotdog, apple butter, and mustard

B.L.T \$5

+ B.L.T.T- add turkey - \$6.50 +

Tuna Salad \$6

made from Tungal Tuna

Grilled Cheese \$3.50

*Cheddar, Provolone, Swiss, American, Pepper
Jack*

Bologna Burger \$6

Ham and Cheese \$6

*Cheddar, Provolone, Swiss, American, Pepper
Jack*
+ Country Ham and Cheese \$7 +

Hot Brown

*Open-faced bun with your choice of Turkey \$10
or Crab \$15 with country ham topped with
asiago mornay, garnished with tomato &
toasted to a golden brown*

Slaw, lettuce, tomato, mayo, onion, green peppers, banana peppers, mushrooms, mustard, ketchup, relish, jalepeños

SOUPS

She Crab Soup \$5

Gluten free w/ crab roe and sherry

+ with grilled cheese or hoe cakes \$8 +

Seasonal Soups

Check board or ask your server

SALADS

House Salad \$4

Tomatoes, cucumbers, banana peppers, cheese, and onions

Dinner Salad \$8

Smoked turkey, country ham, tomatoes, cucumbers, banana peppers, cheese, and onions

Smoked Salmon Dinner Salad \$11

Herb and pepper coated salmon on a bed of lettuce, tomato, cucumbers, banana peppers, cheese, and onions with Norwegian dill sauce

*Homemade- Italian, Ranch, Honey Mustard, Blue
Cheese, Thousand Island, Dill Vinaigrette*

SIDES

Hoe cakes \$2.50

Kickin Fries \$3.50

Onion rings \$3.50

Potato salad \$3

Slaw \$2.50

Broccoli \$3.50

Baked beans \$2.50

Green beans \$2.50

Mac & cheese \$3
(with country ham \$4)

Side salad \$2.50

add asiago mornay cheese sauce for dipping \$.50

Entrées

Served with Hoecakes (Gluten-Free Cornmeal Griddlecakes) Spicy or Mild
It is Southern tradition to top cornbread with molasses (on table)

Add soup or two sides to any entrée for \$3

Crab Cakes (2) \$15

Award winning crab cakes with NO fillers

Local Soft Crabs (seasonal) \$15

Smoked Salmon \$15

Faroe Island caught salmon on lettuce with dill or rémoulade sauce

Local Oysters (seasonal) 6- \$8 / 12- \$15

Kickin Chicken \$6 Qtr \$8 Half

Buttermilk brined & pit smoked Note: Due to our smoking techniques, the meat may be pink next to the thigh bone but it is FULLY cooked

Baby Back Ribs \$15

½ rack of dry rubbed and basted pit smoked ribs

Tri-Tip \$12

Tender and flavorful cut at the end of the sirloin

Pork BBQ \$10

Award winning - piedmont style - With your choice of Shindig (tomato based) or North Carolina (vinegar based) sauces located on your table

Texas-style Beef Brisket \$12

Tender smoked beef brisket with our own brisket sauce (extra sauce located on the table)

COMBOS

Land & Sea \$17

One meat and one seafood

Meat Combo

Any two \$15 - Any three \$20

Seafood Combo \$18

Any two seafood

Desserts

All homemade right here!

Buttermilk Pie \$3.50 slice

Coconut Rum Custard Pie \$3.50

Chocolate Cashew Chess Pie \$4

Peach Cobbler \$3.50

Bread Pudding \$3.50

With brandy hard sauce

Molasses Gingerbread \$4

with lemon hard sauce

Add a scoop of our homemade Ice Cream for \$2!



Super-Premium Ice Creams

More cream- Less air ! No commercial/artificial Flavorings!

Regular: Vanilla, Chocolate, Strawberry, Buttered Pecan, White Peach, Heath Crunch, Cappalottachinomocha, and HOT chocolate (w/ chili peppers)

Scoop in a cup \$2 - Cake cone \$3 - Homemade waffle cone \$4

Grown-ups Icecream: Brandy Alexander, Grasshopper, Rum Raisin, Irish Coffee, Fuzzy Peach

Scoop in a cup \$3 - Cake cone \$4 - Homemade waffle cone \$5

*Check the board or ask your waitress about our daily special
desserts !*

All of our meats, sides, rubs, and sauces are packaged to go right next door! Go on over and take a look around!