

Sweet Tea & Barley's Dinner Specials

Sunday ... \$27

Chicken and Waffles

Savory Cornmeal Waffle | Fried Chicken Thighs | Assorted House Pickles
White Country Gravy | Bourbon Citrus Syrup | Green Onions | Nashville Dust

Monday ... \$27 **Gf Df**

Chicken and Shrimp Jambalaya

Cajun Shrimp | Chicken Thighs | Andouille Sausage

Stewed Tomatoes and Peppers

Carolina Gold Rice | Green Onions

Tuesday ... \$32

Grilled Pork Chop

10oz Center Cut Bone In Pork Chop | Country Mac and Cheese

Collard Greens | Peach Gastrique

Wednesday ... \$22 Single / \$42 Shared

Smoked BBQ Platter

Fried BBQ Pork Belly | Smoked Turkey Breast

Baked Beans | Collard Greens | House Pickles

Crispy Onion Rings | Alabama White Sauce

Nashville BBQ Sauce

Thursday ... \$34

Grilled Fish Pasta

Grilled Grouper | Andouille Sausage

Crawfish | Peppers | Summer Peas

Fettucine | Cajun Cream Sauce

Friday ... \$25

Fish and Chips

Beer Battered White Fish | Fries

Coleslaw | Mobjack Remoulade

Saturday ... \$42/\$49 **Gf**

Smoked Prime Rib

Roasted Garlic Whipped Potatoes | Vegetable of Day | Compound Butter
Crispy Fried Onions | Horseradish Cream | Red Wine Demiglace or Au Poivre

Available in 8oz or 10oz cut

Available 5pm-10pm

Sweet Tea & Barley's Specialty Bourbons

1.5 ounce Pour, Served Neat or On the Rocks

Old Elk Bourbon

8 Year Single Barrel | \$25

7 Year Wheated Bourbon Barrel | \$30

AGED BOURBONS

Willett Family Estates Rye-4 | \$25

Whistle Pig Old Estate- Single Barrel- Oak Rye | \$90

Knob Creek-12 | \$25

Elijah Craig

Barrel Proof | \$25

Toasted Barrel | \$21

Toasted Ryders Cup | \$30

Michter's

Sour Mash | \$21

Unblended | \$21

Rare Finds

Bardstown Discovery Series | \$45

Remus Gatsby Reserve | \$90

Rabbit Hole Cavehill Private Barrel | \$45

BATCH PROOF

Yellowstone-115 or 119 | \$25

Woodford Reserve | \$50

Benchmark-Full | \$18