

C H E R O K E E R O S E

BBQ | BAR | KITCHEN

975 Main Street Stone Mountain, GA • cherokeeroosebbqbar.com

DINNER SERVICE

START

- APPALACHIAN Stew12
pork • chicken • beef • stewed with field peas • okra • tomato • cornbread
- CRISPY Whole Okra buttermilk dip12
- Crawfish Cake remoulade.....12
- COLOSSAL Shrimp Cocktail GF15
- SOFT-RIPENED Green Hill Cheese15
granny smith • bourbon pecan • pita • grapes
- SMOKE-FRIED Whole Wings18
balsamic bbq • celery • carrot • bleu buttermilk dressing
- STEAMED Sapelo Clams.....16
bacon • white wine broth GF add linguine +8
- Calamari & Peppers remoulade12
- GRILLED Wedge12
bleu • bacon • tomato • buttermilk dill GF
- SMOKED Chicken Cheese Spread 12
hot sauce • pita
- Baby Field Mix Salad.....8
bourbon pecan • tomato • carrot • smoked olive • lemon vin • feta GF
- Elijay MUSHROOM Toast12
whipped feta • salt cured egg yolk • balsamic reduction
- Gold Beet Salad10
feta • bourbon pecan • balsamic reduction • field mix • lemon vinaigrette GF

ENTRÉE SALADS

- Chargrilled Chicken Breast Over Salad18
field mix • feta • bourbon pecan • tomato • carrot • smoked olive • lemon vinaigrette GF
- CHEROKEE Cobb Salad20
field mix • chopped chicken breast • bacon • boiled egg • tomato • smoked olive • bleu cheese • vidalia onion • carrot • lemon vinaigrette GF
- Chargrilled Colossal Shrimp Over Salad20
field mix • feta • bourbon pecan • tomato • carrot • smoked olive • lemon vinaigrette GF
- Smoked Filet Mignon Over Salad28
field mix • sliced beef tenderloin • bleu cheese • bourbon pecan • tomato • carrot • smoked olive • buttermilk dill GF

SMOKED ENTRÉES

served with two sides & bread

- Center Cut Pork Ribs GF 38
Heritage Breed DUROC • oak wood • house glaze
- SHREDDED Pork 28
Heritage Breed DUROC • oak wood • front quarter • house bbq
- Mushroom Linguine..... 24
smoked mushroom mix • garlic • EV olive oil • parmesan • salt cured egg yolk NO SIDES
- SMOKED-FRIED Chicken 30
Harrison Poultry • cherry wood • honey • biscuit
- CHARGRILLED Chicken 28
Harrison Poultry • cherry wood • house bbq
- Filet Mignon 48
Linz Heritage Angus • 8 oz • pecan wood • horseradish cream GF
- DELMONICO Ribeye 45
Linz Heritage Angus • 14 oz • pecan wood • herb compound butter • balsamic reduction GF
- Beef Short Rib pecan wood • pot-liquor jus GF .. 39
- DOUBLE Cut Lamb Chops48
vidalia onion jam • herb dressing GF

SMOKED PRIME RIB

Linz Heritage Angus Beef • served with two sides

- 14OZ Prime Rib GF42
- 24OZ Prime Rib for 2 GF 65
horseradish cream • au jus
- Prime Rib Sandwich 18
thin sliced prime rib • melted smoked fontina horseradish cream • onion roll • one side

SIGNATURE SEAFOOD

served with two sides & bread

- Carolina Cut Trout pecan butter GF 28
- Blackened Redfish lemon caper butter GF..... 34
- 110 Sea Scallop & Colossal Shrimp Linguine .. 32
lemon cream • no side
- CRISPY Catfish 28
jalapeno tartar • herb dressing
- BOURBON Shrimp & Grits 26
andouille sausage • peppers & onions • cheese grits • bourbon butter sauce • no side GF

GF = gluten free VG = vegan *we cannot guarantee steaks cooked past medium

we prefer not to accept cash • A JONAKIRA CONCEPT • 20% gratuity maybe added to parties 6 or more

C H E R O K E E R O S E

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SIDES 8

Oxtail Collard Greens **GF** • Gold Beets & Whipped Feta **GF** • Fontina Mac & Cheese • Burgundy Mushrooms **GF** • Sweet Corn Pudding • Handcut Rubbed Fries **VG GF** • Green Beans & Garlic **VG GF** • Beefsteak Tomato *Vidalia Onion Relish* **VG GF** • Creamed Mustard Greens • Whipped Potato & Gravy **GF** • Stone Ground Cheese Grits **GF**

COFFEE & TRADITIONAL ESPRESSO DRINKS

Our coffee is roasted by Java Vino in Stone Mountain, GA

Brewed Coffee	3	Double Espresso	6
Espresso Martini <i>helix vodka • borghetti</i> ...	12	Americano	4
Irish Coffee <i>jameson • frothed milk • sugar</i> ...	12	Cappuccino	6
Brewed Coffee + Espresso Shot	5	Latte	6
Espresso	4	Mocha Latte	7

DESSERTS

Ann's Kahlua Choco-Pecan Pie 9
Cranberry Bread Pudding *rum butter* 10
White Lemon Cake *lemon curd* 9
Whipped Peanut Butter Pie 9
Six Layer Chocolate Cake *for two* 16
Daily Cheesecake 9

For centuries, the practice of cooking with live-fire smoke has been a way of life in the Georgia mountains, across the Piedmont plateau, and down to the coastal plains.

The Cherokee Rose, our official state flower, honors the heritage of the great State of Georgia. We proudly serve produce from our fields and meats from our farms.

We are BBQ. We selectively pair cherry, pecan, and oak smoke throughout our menu. Our designs are rooted in this tradition and pay homage to the rich history of the region.

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C H E R O K E E R O S E

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BRUNCH

Saturday & Sunday 11-3

START

- APPALACHIAN Stew 12
*pork • chicken • beef • stewed with field peas
• okra • tomato • cornbread*
- CRISPY Whole Okra *buttermilk dip* 12
- Crawfish Cake *remoulade* 12
- COLOSSAL Shrimp Cocktail GF 15
- SOFT-RIPENED Green Hill Cheese .15
granny smith • bourbon pecan • pita • grapes
- SMOKE-FRIED Whole Wings 18
*balsamic bbq • celery • carrot • bleu buttermilk
dressing*
- STEAMED Sapelo Clams 16
bacon • white wine broth GF add linguine +8
- Calamari & Peppers *remoulade* 12
- GRILLED Wedge 12
bleu • bacon • tomato • buttermilk dill GF
- SMOKED Chicken Cheese Spread 12
hot sauce • pita
- Baby Field Mix Salad 8
*bourbon pecan • tomato • carrot • smoked
olive • lemon vinaigrette • feta GF*
- Elijay MUSHROOM Toast 12
*whipped feta • salt cured egg yolk • balsamic
reduction*
- Gold Beet Salad 10
*feta • bourbon pecan • balsamic reduction •
field mix • lemon vinaigrette GF*

SIDES

- Waffle Centers & Syrup 10
Thick Cut Bacon 6
Mixed Fruit 6
Rubbed Steak Fries 6
Stone Ground Cheese Grits 6
Three Eggs Any Style 6

ENTREES

served with side salad

- Yogurt & Granola 12
honey • fruit • no salad GF
- Rose Breakfast 18
*3 eggs any style • bacon • cheese grits • house
fries • house biscuit*
- SPICY Andouille Omelette 16
monterey cheese • peppers & onions
- GARDEN Omelette 14
local greens • feta • tomato • mushroom
- Chicken & Waffles 18
*smoke-fried whole wings • waffle centers
• maple syrup OR country gravy*
- Eggs Benedict 18
*choice crawfish cake or bacon • poached eggs •
hollandaise • house biscuit • basil • tomato*
- Steak & Eggs 26
*Linz Heritage Angus • beef tenderloin
• eggs any style • house fries • house biscuit*
- CRISPY Catfish & Grits 20
cheese grits • creole • hot sauce • lemon
- BOURBON Shrimp & Grits 22
*andouille sausage • peppers & onions • cheese
grits • bourbon butter sauce • no side GF*
- SHREDDED Pork Hash 18
*smoked pork & chopped potato • poached eggs •
house biscuit • house bbq*

ENTRÉE SALADS

- Chargrilled Chicken Breast Over Salad 18
*field mix • feta • bourbon pecan • tomato •
carrot • smoked olive • lemon vinaigrette GF*
- CHEROKEE Cobb Salad 20
*field mix • chopped chicken breast • bacon •
boiled egg • tomato • smoked olive • bleu cheese
• vidalia onion • carrot • lemon vinaigrette GF*
- Chargrilled Colossal Shrimp Over Salad . . . 18
*field mix • feta • bourbon pecan • tomato •
carrot • smoked olive • lemon vinaigrette GF*
- Smoked Filet Mignon Over Salad 26
*field mix • sliced beef tenderloin • bleu cheese •
bourbon pecan • tomato • carrot • smoked olive •
buttermilk dill GF*

SMOKED STEAKS ARE AVAILABLE UPON REQUEST

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Irish Coffee <i>jameson • frothed milk • sugar</i> ..	12	Cappuccino	6
Brewed Coffee + Espresso Shot	5	Latte	6
Espresso	4	Mocha Latte	7

DESSERTS

Ann's Kahlua Choco-Pecan Pie	9
Cranberry Bread Pudding <i>rum butter</i>	10
White Lemon Cake <i>lemon curd</i>	9
Whipped Peanut Butter Pie	9
Six Layer Chocolate Cake <i>for two</i>	16
Daily Cheesecake	9

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LUNCH SERVICE

Monday - Friday 11:30-4

START

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- CRISPY Whole Okra *buttermilk dip* 12
- Crawfish Cake *remoulade* 12
- COLOSSAL Shrimp Cocktail **GF** 15
- SOFT-RIPENED Green Hill Cheese ... 15
granny smith • bourbon pecan • pita • grapes
- SMOKE-FRIED Whole Wings 18
balsamic bbq • celery • carrot • bleu buttermilk dressing
- STEAMED Sapelo Clams 16
*bacon • white wine broth **GF** add linguine +8*
- Calamari & Peppers *remoulade* 12
- GRILLED Wedge 12
*bleu • bacon • tomato • buttermilk dill **GF***
- SMOKED Chicken Cheese Spread 12
hot sauce • pita
- Baby Field Mix Salad 8
*bourbon pecan • tomato • carrot • smoked olive • lemon vinaigrette • feta **GF***
- Elijay MUSHROOM Toast 12
whipped feta • salt cured egg yolk • balsamic reduction
- Gold Beet Salad 10
*feta • bourbon pecan • balsamic reduction • field mix • lemon vinaigrette **GF***

SALADS

- Chargrilled Chicken Breast Over Salad .. 18
*field mix • feta • bourbon pecan • tomato • carrot • smoked olive • lemon vinaigrette **GF***
- CHEROKEE Cobb Salad 20
*field mix • chopped chicken breast • bacon • boiled egg • tomato • smoked olive • bleu cheese • vidalia onion • carrot • lemon vinaigrette **GF***
- Chargrilled Colossal Shrimp Over Salad 20
*field mix • feta • bourbon pecan • tomato • carrot • smoked olive • lemon vinaigrette **GF***
- Smoked Filet Mignon Over Salad 26
*field mix • sliced beef tenderloin • bleu cheese • bourbon pecan • tomato • carrot • smoked olive • buttermilk dill **GF***

BBQ PLATES

Choice of side & toast

- CENTER PORK Ribs 16
oak wood • house glaze
- OAK SMOKED Shredded Pork 14
front quarter • house bbq
- SMOKE-FRIED WHOLE Wings 19
*balsamic bbq • carrot & celery • bleu buttermilk dressing **GF***
- CHARGRILLED-SMOKED Chicken . 18
house bbq
- SMOKE-FRIED Chicken 20

SANDWICHES

Choice of one side

- CHERRY SMOKED Prime Rib 18
melted smoked fontina • horseradish cream • onion roll • one side
- OAK SMOKED Shredded Pork 14
front quarter • pickles • house bbq • bun
- SMOKED Cheeseburger 18
Linz Heritage Angus • 8 oz • pecan wood • american • house • LTO • pickle & bbq
- CRISPY Chicken Breast 15
buttermilk dill • LTO • house pickles • toast
- CRISPY Catfish 16
jalapeno tartar • LTO • house pickles • bun
- CHERRY SMOKED Beef Short Rib 18
house bbq • bun

SIDES 6

- SWEET CORN PUDDING
- WHIPPED POTATO & GRAVY **GF**
- RUBBED STEAK FRIES **VG GF**
- GREEN BEANS & GARLIC **VG GF**
- BURGUNDY MUSHROOMS
- SIDE SALAD *lemon vinaigrette* **VG GF**

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