

# 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

CRISPY Whole Okra ..... 12 <i>buttermilk dip</i>
Crawfish Cake ..... 12 <i>remoulade</i>
COLOSSAL Shrimp Cocktail GF ..... 15
SOFT-RIPENED Green Hill Cheese ..... 14 <i>granny smith • bourbon pecan • pita • grapes</i>
SMOKE-FRIED Whole Wings ..... 18 <i>balsamic bbq • celery • carrot • bleu buttermilk dressing</i>
STEAMED Sapelo Clams ..... 16 <i>bacon • white wine broth GF add pappardelle +8</i>
Calamari & Peppers <i>remoulade</i> ..... 12
GRILLED Wedge ..... 12 <i>bleu • bacon • tomato • buttermilk dill GF</i>
SMOKED Chicken Cheese Spread ..... 12 <i>hot sauce • pita</i>
LOCAL GREENS ..... 8 <i>bourbon pecan • tomato • carrot • smoked olive • lemon vin • feta VG GF</i>

### PREMIUM SIDES 10

OXTAIL COLLARD GREENS GF
GRILLED BROCCOLINI GF
ROASTED GOLD BEETS <i>whipped feta GF</i>
SMOKED FONTINA & MAC
BURGUNDY MUSHROOMS

### SIDES 6

JALAPENO CORN PUDDING
POTATO PUREE GF
RUBBED STEAK FRIES VG GF
SAUTEED GREEN BEANS VG GF
BEEFSTEAK TOMATO VG GF <i>vidalia onion relish</i>
SIDE SALAD VG GF <i>lemon vinaigrette</i>

### SMOKED ENTREES

*served with two sides & bread  
premium side +3*

Center Cut Pork Ribs ..... 38 <i>Heritage Breed DUROC • oak wood • house glaze GF</i>
SHREDDED Pork ..... 28 <i>Heritage Breed DUROC • oak wood • front quarter • house bbq</i>
SMOKED-FRIED Chicken ..... 30 <i>Harrison Poultry • cherry wood • honey • biscuit</i>
CHARGRILLED Chicken ..... 28 <i>Harrison Poultry • cherry wood • house bbq</i>
Beef Tenderloin ..... 48 <i>Linz Heritage Angus • 10 oz • pecan wood • horseradish cream GF</i>
Delmonico Ribeye ..... 45 <i>Linz Heritage Angus • 16 oz • pecan wood • soy honey butter • balsamic reduction</i>
Beef Short Rib <i>pecan wood • pot-liquor jus GF</i> ..... 39
Prime Rib Sandwich ..... 20 <i>sliced prime rib • melted smoked fontina • horseradish cream • onion roll • one side</i>

### CHEROKEE ROSE SMOKED PRIME RIB

*served with two sides  
premium side +3*

Linz Heritage Angus

14oz Prime Rib GF ..... 42
24oz Prime Rib for 2 GF ..... 65 <i>horseradish cream • au jus</i>

### FAVORITES

*served with two sides & bread  
premium side +3*

Carolina Cut Trout <i>pecan butter GF</i> ..... 28
Country Fried Steak ..... 28 <i>veal cutlets • pepper gravy • puffed capers</i>
U10 Sea Scallop & Colossal Shrimp Pappardelle .. 28 <i>lemon cream • no side add Smoked Trout Caviar +10</i>
Chargrilled Chicken Breast Over Salad GF ..... 18 <i>bourbon pecan • tomato • carrot • smoked olive • lemon vin • feta • no side</i>
CRISPY Catfish <i>jalapeno tartar • herb dressing</i> ... 28

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

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## W I N E S

**BOTTLE GLASS**

### RED

'21 BENTON-LANE <i>Pinot Noir, Willamette Valley, Oregon</i> .....	51	—	14
'21 PESSIMIST <i>red blend, Paso Robles, California</i> .....	39	—	11
'20 FOUR VINES “THE MAVERICK” <i>pinot noir, Edna Valley, California</i> .....	44	—	12
'21 D'ARENBERG STUMP JUMP <i>cabernet sauvignon, McLaren Vale, Australia</i> .....	36	—	10
'20 OPOLO <i>zinfandel, Paso Robles, California</i> .....	43	—	12
'20 ROBERT HALL <i>merlot, Paso Robles, California</i> .....	35	—	10
'21 PEIRANO ESTATE <i>cabernet sauvignon, Lodi, California</i> .....	35	—	—
'21 BIUTIFUL <i>malbec, Mendoza, Argentina</i> .....	47	—	—
'22 PIATELLI VINEYARDS <i>cabernet sauvignon premium reserve, Argentina</i> .....	48	—	—
'20 HEDGES FAMILY ESTATE <i>red mountain meritage, Washington</i> .....	52	—	—
'20 JUAN GIL BLUE LABEL <i>red blend, Jumilla, Spain</i> .....	60	—	—
'20 FAUST <i>cabernet sauvignon, Napa Valley, California</i> .....	68	—	—
'19 AUSTIN HOPE <i>cabernet sauvignon, Paso Robles, California, liter</i> .....	76	—	—
'21 ROTH <i>cabernet sauvignon, Alexander Valley, California</i> .....	58	—	—
'22 BELL GLOS CLARK & TELEPHONE <i>pinot noir, Santa Barbara county, California</i> ...	85	—	—

### WHITE

'22 ALLEN SCOTT <i>sauvignon blanc, Marlborough, New Zealand</i> .....	43	—	12
'22 CONUNDRUM <i>white blend, California</i> .....	31	—	9
'23 PIATELLI VINEYARDS <i>torrontes, Argentina</i> .....	40	—	11
'23 FRISK <i>prickly riesling, Australia</i> .....	36	—	10
'22 GERARD BERTRAND <i>rose grenache, Sonoma, California</i> .....	44	—	12
'21 FORNAS <i>pinot grigio, Italy</i> .....	32	—	9
'22 SCOTTO FAMILY CELLARS <i>sangiovese rose, Lodi, California</i> .....	35	—	10
'20 HARKEN <i>chardonnay, California</i> .....	35	—	10
'22 ROC De L'ABBAYE <i>sauvignon blanc, Loire Valley, France</i> .....	51	—	—
'21 CHEMISTRY <i>pinot gris, Willamette Valley, Oregon</i> .....	35	—	—
'21 GESSINGER ZELTINGER SONNENUHR <i>riesling spatlese, Germany</i> .....	45	—	—
'21 CAKEBREAD CELLARS <i>chardonnay, Napa Valley, California</i> .....	54	—	—
TENUTA <i>prosecco, Italy</i> .....	35	—	—
VEUVE CLICQUOT <i>champagne, France</i> .....	88	—	—
LOS MONTEROS <i>cava brut, Spain</i> .....	32	—	9

## DESSERTS

- Ann's Kahlua Chocolate Pecan Pie 9
- Cranberry Bread Pudding with Rum Butter 10
- Lemon Cake with Lemon Curd 9
- Whipped Peanut Butter Pie 9
- Six Layer Chocolate Cake For Two 16

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## BRUNCH

Saturday & Sunday 11-3

### START

- CRISPY Whole Okra .....12  
*buttermilk dip*
- Crawfish Cake .....12  
*remoulade*
- COLOSSAL Shrimp Cocktail GF .....15
- SOFT-RIPENED Green Hill Cheese ....14  
*granny smith • bourbon pecan • pita • grapes*
- Calamari & Peppers .....12  
*remoulade*
- SMOKED Chicken Cheese Spread. ....12  
*hot sauce • pita*
- STEAMED Sapelo Clams ..... 16  
*bacon • white wine broth GF add pappardelle +8*

### SIDES

- Waffle Centers & Syrup 10
- Thick Cut Bacon 6
- Fruit 6
- Rubbed Steak Fries 6
- Cheese Grits 6
- Three Eggs Any Style 6
- House Biscuit & Honey Butter 6
- House Biscuit & Country Gravy 6

### ENTREES

*served with side salad & fruit*

- 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 • cheese grits • bourbon butter sauce*
- SHREDDED Pork Hash .....18  
*smoked pork & chopped potato • poached eggs • house biscuit • house bbq*
- GRILLED Chicken Breast Over Salad ....16  
*bourbon pecan • tomato • carrot • smoked olive • lemon vin • feta GF*
- Black & Bleu Steak Salad .....26  
*Linz Heritage Angus • beef tenderloin • bleu • bourbon pecan • tomato • carrot • smoked olive • buttermilk dill GF*

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## LUNCH SERVICE

Monday - Friday 11:30-4

### START

CRAWFISH CAKE <i>remoulade</i> .....	12
COLOSSAL SHRIMP COCKTAIL <b>GF</b> .....	15
CRISPY WHOLE OKRA <i>buttermilk dip</i> .....	12
SOFT-RIPENED GREEN HILL CHEESE <i>granny smith • bourbon pecan • pita • grapes</i> .....	16
STEAMED SAPELO CLAMS <i>bacon • white wine broth</i> add pappardelle +8 .....	16
SMOKED CHICKEN CHEESE SPREAD <i>hot sauce • pita</i> .....	12
CALAMARI & PEPPERS <i>remoulade</i> .....	12

### HAND-CUT SMOKED STEAK

Beef Tenderloin 45

*Linz Heritage Angus • 10 oz • pecan wood • horseradish cream • one side **GF***

Delmonico Ribeye 42

*Linz Heritage Angus • 16 oz • pecan wood • soy honey butter • balsamic reduction • one side*

### SANDWICHES

*Choice of one side*

CHERRY SMOKED Prime Rib .....	20
<i>melted smoked fontina • horseradish cream • onion roll • one side</i>	
OAK SMOKED Shredded Pork .....	14
<i>front quarter • pickles • house bbq • bun</i>	
SMOKED Cheeseburger .....	18
<i>Linz Heritage Angus • 8 oz • pecan wood • american • house • LTO • pickle &amp; bbq</i>	
BUTTERMILK CRISPY Chicken Breast ....	15
<i>buttermilk dill • LTO • house pickles • toast</i>	
CRISPY Catfish .....	16
<i>jalapeno tartar • LTO • house pickles • bun</i>	
CHERRY SMOKED Beef Short Rib .....	18
<i>house bbq • bun</i>	

### SALADS

LOCAL GREENS .....	8
<i>bourbon pecan • tomato • carrot • smoked olive • lemon vin • feta <b>VG GF</b></i>	
GRILLED Wedge .....	12
<i>bleu • bacon • tomato • buttermilk dill <b>GF</b></i>	
Chargrilled COLOSSAL Shrimp .....	18
<i>bourbon pecan • tomato • carrot • smoked olive • lemon vin • feta <b>GF</b></i>	
Black & Bleu .....	26
<i>Linz Heritage Angus • beef tenderloin • bleu • bourbon pecan • tomato • carrot • smoked olive • buttermilk dill <b>GF</b></i>	
CHARGRILLED Chicken Breast .....	16
<i>bourbon pecan • tomato • carrot • smoked olive • lemon vin • feta <b>GF</b></i>	

### BBQ PLATES

*Choice of side & toast*

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

### SIDES 6

JALAPENO CORN PUDDING
POTATO PUREE <b>GF</b>
RUBBED STEAK FRIES <b>VG GF</b>
SAUTEED GREEN BEANS <b>VG GF</b>
BURGUNDY MUSHROOMS
SIDE SALAD <i>lemon vinaigrette <b>VG GF</b></i>

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