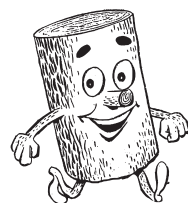


SHARES

GET SOME FOR THE TABLE!

- Boiled Peanuts** 2.45
- Basket of Hushpuppies** 3.95
- Pimento Cheese Log & Soda Crackers** 6.25
rolled in smoked crushed nuts, fruit preserves
- Cheese & Smoked Sausage Dip** . . . 6.75
4 cheeses & our sausage, crackers, a little spicy
- Buxton Buttercrunch Salad** 8.75
goat cheese, apples, smoked pecan brittle, hushpuppies, bbq vinaigrette
- Buxton Kale & Romaine Salad** 8.75
tomatoes, embered corn, creamy onion dressing, herbs, young romano cheese



BUXTON HALL

B B Q

*"Wood Smoked,
Whole Hog Barbecue"*

SOUTH SLOPE
ASHEVILLE

Pasture Raised Hogs, Neighboring Farms, Local Products, Seasonal Stuff

PLATES

Served with choice of any 2 sides

- Pulled Whole Hog Barbecue** 11.87
- Pit Barbecue Bone-in Chicken** (light or dark meat) 11.87
- Smoked Sausage** (daily variety) 12.37
- Smoky Fried Catfish** 14.97
- Vegetable** (choose any four side dishes) 10.87

CAROLINA RICE DISHES

- Chicken Bog** — 5.95
a low country classic – chicken, rice, sausage, lots of black pepper & buttered peas
- Catfish Stew & Rice** — 6.55
RT Moss' recipe – n.c. catfish, tomato, bacon, hot sauce & spices
- SC Barbecue Hash & Rice** — 5.95
a south carolina original – pork, all the yummy bits, bbq sauce & spices. this gravy gets simmered over wood coals all day

HOUSE-SMOKED!
SAUSAGES



CHECK OUR SPECIALS DAILY

SANDWICHES "A LA CARTE"

Served on a Merita roll

- Whole Hog Barbecue**. 6.97
slaw
- Buttermilk Fried Chicken Filet** 7.97
bread & butter pickles, white bbq sauce, pimento & american cheese
- Smoky Fried Catfish** 10.97
hot bbq mop, bread & butter pickles, tartar sauce, american cheese, lettuce, tomato

MAKE IT A MEAL... ADD SOME SIDES & SHARES!

"Smoked While You Sleep"

WE'RE OPEN! Tuesday thru Sunday from 11:30 – 3:00 and 5:30 – 10:00
32 BANKS AVE PH. 828 282.7216 WWW.BUXTONHALL.COM

VEGETABLES & SIDES

- Just Coleslaw**. 1.95
- Waffle Fries** 2.50
-
- Potato Salad "du jour"**. 3.95
- Mac & Cheese** 4.75
lots of cheeses, hot sauce, b.b.q. potato chip crust
- Smoked Squash Casserole** 4.75
cheddar & cream cheese, roast garlic, butter crackers
- Stewed Okra & Tomatoes** 4.75
pickled green tomato, cherry tomato relish
- Embered Beets** 5.25
pickled fennel, potato skins, soured cream

Seasoned with Meat

- Spicy Collard Greens**. 3.95
bacon, cider, drippings
- Baked Bean Casserole** 4.75
mixed beans, sorghum, beef sausage, bacon, corn bread crumbs
- Farm & Sparrow Grits & Gravy** 4.75
goat cheese, jalepeno, fresh corn, popped corn, buttermilk

MAY WE SUGGEST
Bag of Zapp's Chips — 1.35

DRAFT BEER

PINT / PITCHER

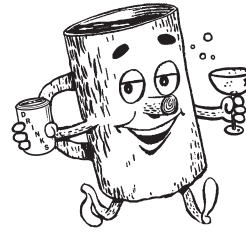
Miller High Life	2.75/10
Mother Earth Endless River Kolsch	5/18
Greenman Esb	5/18
Olde Hickory Ruby Lager	5/18
Catawba White Zombie	5/18
Westbrook Rye Pale Ale	5/18
Pisgah Greybeard IPA	5/18
Quest Smoked Porter.	5/18
Hi Wire Brown Ale.	5/18
Burial Pollinator Saison	6

BEER IN CANS & BOTTLES

Old Milwaukee.	2.50
Miller Lite	3.50
Ballast Point Sculpin IPA	5.50
Bold Rock Carolina Dry Cider (16oz)	4.50
Dales Pale Ale	4.00
Duckrabbit Milk Stout	4.50
Lagunitas Lil Sumpin Extra	4.50
North Coast Scrimshaw Pilsner	4.50
Oskar Blues Pinner Session IPA	4.00
Schlenkerla Marzen Rauchbier (16.9oz)	9.00
Smuttnose Old Brown Dog Brown Ale	4.50
Stone Ruination 2.0 Double IPA	5.50
Westbrook Gose	4.50

RC Cola - Diet Rite - Sun Drop - 7 Up
Cheerwine - Ginger Ale - \$2.25

Coffee	2.00
Iced Tea (Sweet or Unsweet)	1.95



BUXTON HALL BAR-B-CUE

32 Banks Ave. — South Slope, Asheville
Ph. 828 282.7216

LIQUOR DRINKS

ON TAP

Family Traditions	8
ancient ancient age bourbon, house mountain dew, house tang	
A Kiss Before I Go	8
vodka, raspberry, a little fennel, salt	

**HOUSE
"SLUSHIE"**

It's a thoroughbred but
has a kick like a mule!
\$7.00

WINE

White

Fornas, Pinot Grigio, Italy	7/26
Domaine Claude Branger, Muscadet, France	8/30
Touzot Macon Villages, Chardonnay, France	8/30
Hecht & Bannier, Languedoc Blanc, France	10/38

Bubbly

Mistinguet, Cava, Spain	7/26
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Rosé

Anton Bauer, Zweigelt Blend, Austria	7/26
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Red

Bodegas Tridente, Tempranillo, Spain.	9/34
Marietta Cellars, Zinfandel Blend, California	10/38
Paolo Conterno, Barbera D'alba, Italy	11/42
Jean Claude Thevenet, Pinot Noir, France.	12/44