

## SIGNATURE ENTRÉES

**THE DANSBY SWAN SONG** — Smoked brisket, melted provolone/mozz, horseradish cream, fried onion straws 12.5

**THE SMOKIN' CUBANO** — Mojo smoked ham & pulled pork, house mustard, pickle & PJP Pimento 8.5

**BEER CAN CHICKEN BBQ SLIDERS** — Smoked chicken, KC Sweet BBQ sauce, smoked Gouda & slaw 8

**SMOKED TURKEY MELT** — Sliced turkey breast, tomato & shallot jam, original FAB Pimento Cheese 8.5

**DON'T GET CATFISHED TACOS** — (2) Fried catfish tacos, roasted corn salsa, lettuce, cheese & zesty ranch 7.5

**GRILLED FAB PIMENTO CHEESE SANDWICH** — White or wheat; Original ~ Jalapeno Bacon ~ Pepperjack Poblano 7.5

Make it a chip combo for \$2.5 w/ chips and drink

Make it a side combo for \$4.25 with side and drink

## STONE GROUND CHEDDAR GRITS BOWL

**GF SHRIMP BOWL** — Wild Caught BBQ Shrimp, roasted corn salsa 10

**GF PULLED PORK BOWL** — Smoked pork w/ GA House BBQ sauce and zesty ranch 8.5

**GF BEER CAN CHICKEN BOWL** — White & dark meat w/ AL White & KC Sweet BBQ sauce 8.5

**GF BACON BURNT ENDS BOWL** — Pork belly twice smoked w/ fried over easy egg & zesty ranch 10

## SMOKED MEAT PLATES

**ONE MEAT** — 2 sides, texas toast, pickles, onions 13  
» Add \$1.5 for brisket

**TWO MEAT** — 2 sides, texas toast, pickles, onions 16.5  
» Add \$1.5 for brisket

**JUST MEAT IT** — All 5 Smoked Meats, 4 sides, texas toast, pickles, onions 52

## SMOKED MEATS (BY THE 1/2 LB)

\*All of our meats are smoked fresh daily on our 3 custom-built, wood-fired smokers. As such, we do sellout of items daily.\*

**GEORGIA OAK BEEF BRISKET** — 9.5  
Over a white oak wood fire  
» Certified Angus Beef

**BEER CAN CHICKEN BBQ** 7  
» Brined and smoked chicken w/ hand-pulled white & dark meat

**BACON BURNT ENDS (1/4 LB)** — 6  
House rubbed pork belly twice-smoked and doused in GA House BBQ sauce  
» White Marble Farms

**PULLED PORK** 7  
» Make it a sandwich (+\$1)

**TURKEY BREAST** 7  
» Tender, thinly-sliced

All sauce served on side unless otherwise noted

House BBQ Sauces (1 included) ~GA House~AL White~KC Sweet~NC Vinegar~ (extras .25/each)

## SIDES (\$3)

**4 CHEESE MACARONI**

**GF CRUNCHY COLORFUL SLAW**

**GF SEASONED FRIES**

**GF BLACK EYED PEA SALAD**

**GF BROCCOLI SALAD**

**GF SWEET POTATO TOTS**

**GF STONE GROUND CHEDDAR GRITS**

**GF PITMASTER BEANS**

**GF FAB DEVEILED EGGS (\$5)**

Bag of Kettle Cooked Chips (\$1)

Kids Meals: (\$5) chicken tenders or mac w/ fries

## ABOUT US

### Our Story:

Freckled & Blue Kitchen was started in 2012 by husband-and-wife team Tyler & Juliana Lindley (Hint: she has the freckles and he has the blue eyes). They started as a food truck and quickly realized their true calling was catering. While focusing on catering, they opened their kitchen space in Smyrna, GA to the public with a carryout restaurant. In 2017, the business expanded into a larger Kitchen space in Marietta, GA just south of the Marietta Square to meet the continually growing demand for Freckled & Blue's Catering. The new location also features a large outdoor smokehouse where BBQ is made fresh daily on 3 wood-fired smokers. The Lindley's and the entire Freckled & Blue team strive every day to make great food in an inviting, family-friendly atmosphere.

### Our Mission Statement:

Freckled & Blue creates meaningful experiences with quality food to ignite interaction and build community.



### Restaurant Info:

Freckled & Blue Kitchen

547 Atlanta St SE  
Marietta, GA 30060

Kitchen Hours:  
Tues-Sat 11am-8pm,  
Closed Sun-Mon

### Contact:

freckledandblue.com  
info@freckledandblue.com

678.214.5564 (Kitchen)  
404.989.5571 (Catering)

### Catering Info:

Freckled & Blue Kitchen has over 5 years of experience catering events of all sizes.

We offer the following types of catering services:

- ~Full-Service~
- ~Food Truck~
- ~Drop-Off Delivery~
- ~BBQ~

Please ask us for one of our catering menus in store or visit our website for more information.