

CHEROKEE ROSE

BBQ | BAR | KITCHEN

975 Main Street Stone Mountain, GA • cherokeerosebqbqbar.com

DINNER SERVICE

START

APPALACHIAN Stew.....12	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 Salad24	field mix • chopped chicken breast • bacon • boiled egg • tomato • smoked olive • bleu cheese • vidalia onion • carrot • lemon vinaigrette GF
Chargrilled Colossal Shrimp Over Salad22	field mix • feta • bourbon pecan • tomato • carrot • smoked olive • lemon vinaigrette GF
Smoked Filet Mignon Over Salad 28	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
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 GF..... 42
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 <i>pecan butter</i>	GF	 28
KING SALMON <i>lemon caper butter</i>	GF	 34
U10 Sea Scallop & Colossal Shrimp Linguine		.. 32
<i>lemon cream • no side</i>		
CRISPY Catfish		 28
<i>jalapeno tartar • herb dressing</i>		
BOURBON Shrimp & Grits		 26
<i>andouille sausage • peppers & onions • cheese grits</i>		
<i>• bourbon butter sauce • no side</i>		
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

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SIDES 8

Oxtail Collard Greens **GF** • Gold Beets & Thyme **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 • fresh whip • cinnamon</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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BRUNCH

Saturday & Sunday 11-3

START

APPALACHIAN Stew.....	12
<i>pork • chicken • beef • stewed with field peas</i> <i>• okra • tomato • cornbread</i>	
CRISPY Whole Okra <i>buttermilk dip</i>	12
Crawfish Cake <i>remoulade</i>	12
COLOSSAL Shrimp Cocktail <i>GF</i>	15
SOFT-RIPENED Green Hill Cheese .	15
<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 linguine +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>	
Baby Field Mix Salad.....	8
<i>bourbon pecan • tomato • carrot • smoked olive • lemon vinaigrette • feta GF</i>	
Elijay MUSHROOM Toast	12
<i>whipped feta • salt cured egg yolk • balsamic reduction</i>	
Gold Beet Salad	10
<i>feta • bourbon pecan • balsamic reduction • field mix • lemon vinaigrette GF</i>	

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

ENTRÉE SALADS

Chargrilled Chicken Breast Over Salad . . .	18
<i>field mix • feta • bourbon pecan • tomato • carrot • smoked olive • lemon vinaigrette GF</i>	
CHEROKEE Cobb Salad	22
<i>field mix • chopped chicken breast • bacon • boiled egg • tomato • smoked olive • bleu cheese • vidalia onion • carrot • lemon vinaigrette GF</i>	
Chargrilled Colossal Shrimp Over Salad . . .	18
<i>field mix • feta • bourbon pecan • tomato • carrot • smoked olive • lemon vinaigrette GF</i>	
Smoked Filet Mignon Over Salad	26
<i>field mix • sliced beef tenderloin • bleu cheese • bourbon pecan • tomato • carrot • smoked olive • buttermilk dill GF</i>	

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LUNCH SERVICE

Monday - Friday 11:30-4

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

SALADS

- Chargrilled Chicken Breast Over Salad .. 18
field mix • feta • bourbon pecan • tomato • carrot • smoked olive • lemon vinaigrette GF
- CHEROKEE Cobb Salad 22
field mix • chopped chicken breast • bacon • boiled egg • tomato • smoked olive • bleu cheese • vidalia onion • carrot • lemon vinaigrette GF
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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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