

# TENNESSEE JED'S



BARBEQUE  
GRILLE

*"Where there's smoke  
there's flavor"*



PROUDLY SERVING  
**Smithfield**  
PORK

**3357 MERRICK ROAD, WANTAGH, NY 11793**

*1/2 mile east of  
Wantagh Pkwy.*

**516.308.3355**

**WWW.TENNESSEEJEDS.LI**

# APPETIZERS

## CHICKEN FINGERS

*Hand breaded chicken tenders served with honey mustard* 7

## BABY BACK RIBS

*Slow cooked succulent half back ribs* 12

## BARBEQUE SHRIMP

*New Orleans style tongue-tingling sauce* 8

## MARYLAND CRAB CAKES

*Pan fried and served with our Roasted Red Pepper Tartar Sauce* 12

## TENNESSEE JED'S BARBEQUE NACHOS

*Corn tortilla chips, smothered with melted cheese, pickled jalapenos, topped with your choice of Texas red chili or chopped brisket* 10

## OKLAHOMA STATE FAIR CORN DOGS

*Served with chipotle mayo* 8

## FRIED CHEESE BITES

*Mini cheese bites served with our avocado-ranch* 6

## SMOKED WINGS

*Served with barbeque or buffalo sauce* 9

## BEER BATTERED ONION RINGS

*Sweet onions dipped in beer batter and fried golden brown* 6

## TORNADO TOTS

*Tater tots served with melted cheddar cheese, smoked bacon, scallions and pickled jalapenos* 8

# SOUPS & SALADS

## TEXAS RED CHILI

*Served with melted cheddar cheese & corn tortilla chips* 6

## VEGGIE CHILI

*Served with melted cheddar cheese & corn tortilla chips* 6

## HOUSE MADE SOUP OF THE DAY

*Ask server* 5

## HOUSE SALAD

*Mixed baby greens with choice of dressing* 6

## CAESAR SALAD

*Crisp romaine with house-made croutons and romano cheese* 7

# BARBEQUE CLASSICS

*"Where there's  
smoke there's  
flavor"*

*All entrees served with choice of two sides*

## MEMPHIS BABY BACK RIBS

*Loin back ribs marinated overnight then slowly smoked for 4-6 hours - served with our barbeque sauce* **HALF RACK 14 / FULL RACK 21**

## "ST. LOUIS STYLE RIBS"

*These pork ribs are dry rubbed and smoked for 5-7 hours. Have 'em wet or dry* **HALF RACK 14 / FULL RACK 21**

## "TEXAS BEEF RIBS"

*PureLand Angus beef rib. Cook 'em low and slow. That's the secret to tender beef ribs. Mopped with our barbeque sauce* **FULL RACK 24**

## RIB SAMPLER

*1/2 rack of Memphis baby back ribs, 1/2 rack St. Louis style ribs and Texas beef rib* **38**

## CAROLINA PULLED PORK

*Home-style barbeque pork shoulder slow smoked for 18 hours. Pulled and marinated in our barbeque sauce* **14**

## PURELAND ANGUS BEEF BRISKET

*The secret is in the smoking. We slow smoke our brisket for 18 hours so you can enjoy its juicy, tender flavor. Sliced or chopped* **16**

## BARBEQUE HALF CHICKEN

*Slow smoked for 5 hours. Have it with your choice of barbeque sauce or dry rubbed* **11**

## MEMPHIS PULLED CHICKEN

*Slowly smoked boneless breast of chicken then marinated in our own barbeque sauce* **14**

## TEXAS LINK TRIO

*We smoke our beef sausage for hours then pile them high with mix bell peppers and onions* **12**

# FAMILY STYLE SIDES

**BAKED BEANS • COLLARD GREENS  
POTATO SALAD • MACARONI N CHEESE  
CREAM SPINACH • SWEET POTATO FRIES  
GRILLED VEGETABLES • COLESLAW  
RICE & BLACK EYED PEAS • FRENCH FRIES  
TATER TOTS • GARLIC MASHED POTATOES  
FRESH POTATO CHIPS** **4**

# COMBINATIONS

1/2 Baby Back Ribs, 1/2 St. Louis Ribs,  
1/2 Chicken, Pulled Chicken, Grilled  
Chicken Breast, Barbeque or Fried  
Shrimp, Texas Links, Brisket & Pulled Pork

## COMBO 1 - RIBS 'N CHICKEN

Choice of 1 Rib and 1 Chicken 21

## COMBO 3 - TWO MEAT

Choice of any 2 Meats 21

## COMBO 2 - RIBS 'N SHRIMP

Choice of 1 Rib and 1 Shrimp 21

## COMBO 4 - THREE MEAT

Choice of any 3 Meats 28

## TENNESSEE JED'S COMBO FEAST

1/2 Baby Back Ribs, 1/2 St. Louis Ribs, Texas Beef Ribs, 1/2 Chicken,  
Texas Links, Brisket, Pulled Pork. Includes 4 sides. Serves 3-4. 58

# SMOKE ON THE WATER

## BARBEQUE SHRIMP

Jumbo shrimp char-grilled, mopped with barbeque sauce 22

## FRIED SHRIMP

Jumbo shrimp hand breaded and fried golden brown 22

# CHAR GRILLED

## GRILLED CHICKEN BREAST

Char grilled marinated boneless breast of chicken 12

## ALL NATURAL RIBEYE STEAK

All natural, hormone free, aged 21 days for optimal tenderness 22

## TFC (TENNESSEE FRIED CHICKEN)

They don't know what they're doing in Kentucky! 12

# ENTREE SALADS

## BBQ PULLED CHICKEN SALAD

Over baby greens w/blackeyed peas, sweet corn, cheddar cheese and  
crispy tortilla chips served with avocado ranch 12

## BLACKENED SHRIMP SALAD

Over baby greens w/green beans, roasted peppers, tomatoes,  
with gorgonzola cheese dressing 12

## TENNESSEE JED'S BARBEQUE SALAD

Mixed greens with chopped brisket, pulled pork & pulled chicken,  
with choice of dressing 12

## GRILLED CHICKEN CAESAR

Char grilled chicken over a bed of crispy romaine, with house made  
dressing and croutons 10

**SUBSTITUTE GRILLED SHRIMP** add 2

# SANDWICHES & PO' BOYS

*All served with fresh made potato chips, cole slaw, lettuce, tomato and a pickle. Also available in a wrap.*

## **CAROLINA PULLED PORK**

*Home-style barbeque pork shoulder slowly smoked until tender. Served southern style with cole slaw 8*

## **PURELAND ANGUS BEEF BRISKET**

*Slow smoked to perfection, then sliced to order 9*

## **TEXAS LINK**

*Smoked beef sausage piled high with sauteed mix bell peppers & onions 8*

## **PULLED CHICKEN**

*Our tender smoked chicken pulled off the bone 8*

## **SMOKED CHICKEN SALAD**

*Smoked chicken tossed with walnuts and sun-dried cranberries 7*

## **COMBO FEAST**

*Po Boy stuffed with brisket, pulled pork, pulled chicken, Texas link then smothered with melted cheese sauce and topped with our cole slaw 12*

## **GRILLED CHICKEN**

*Char grilled marinated chicken breast 7*

## **FLAT DOG**

*Two split and grilled hot dogs on a toasted Po Boy with chili and melted cheese sauce 7*

# TENNESSEE JED'S ANGUS BURGERS

*All burgers are 6oz. USDA choice and hand formed*

## **ANGUS BURGER**

*Single 7 Double 10*

## **CHILI CHEESEBURGER**

*Single 9 Double 12*

## **VEGGIE BURGER**

*Single 7 Double 10*

## **VEGGIE CHILI CHEESE BURGER**

*Single 9 Double 12*

Add 1.00 for cheese 1.50 for bacon

# ALA CARTE MENU ITEMS

## APPETIZERS

BBQ or BUFFALO WINGS

12 pieces **9**, 24 pieces **17**, 30 pieces **23**, 60 pieces **45**

CHICKEN FINGERS

12 pieces **17**, 24 pieces **33**, 60 pieces **80**

## SALADS

House - 1/2 tray **15** Full tray **25**

Caesar - 1/2 tray **25** Full tray **35**

BBQ Pulled Chicken Salad - 1/2 tray **25** Full tray **40**

Tenn. Jed's Salad - 1/2 tray **35** Full tray **50**

## RIBS

St. Louis - Full Rack **20**

Memphis Baby Back - Full Rack **20**

Texas Beef - Full Rack **23**

## SIDES

Pint **6** Quart **12** 1/2 Tray **25**

Cole Slaw, Potato Salad,

Garlic Mashed Potatoes, Baked Beans, Mac & Cheese,

Creamed Spinach, Rice & Black Eyed Peas

## MEATS

Pulled Pork **17** per lb.

Sliced Brisket **16** per lb.

Pulled Chicken **17** per lb.

Texas Links **15** per lb.

Whole BBQ Chicken **18** ea.

# CATERING

## PARTY OF 10-12

4 racks of Baby Back OR St. Louis Ribs, 3 lbs. Pulled Pork, choice of 2 sides, corn bread **190**

## PARTY OF 20-25

10 racks of Baby Back OR St. Louis Ribs, 6 lbs. Pulled Pork, choice of 3 sides, corn bread **390**

## PARTY OF 30-35

14 racks of Baby Back OR St. Louis Ribs, 9 lbs. Pulled Pork, choice of 4 sides, corn bread **550**

## PARTY OF 50

22 racks of Baby Back OR St. Louis Ribs, 12 lbs. Pulled Pork or chicken, choice of 6 sides, corn bread **800**

All catering served with half tray sides

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We smoke our meats with a blend of hickory and applewood. Each type of wood imparts its own unique coloring to the meat, varying from dark mahogany to pale rose. These rings are a sign of real barbeque. Enjoy!