

APPETIZERS



SMOKED WINGS: Original BBQ, Asian BBQ, Jerk BBQ, Buffalo, Maple Hot, Alabama White, Sweet Lily’s. 1/2 dozen or Dozen.	\$12/\$18
FRIED CAULIFLOWER: Breaded + Fried, served with celery and carrots. Choose buffalo hot, maple hot or Asian BBQ.Ⓥ	\$12
FRIED SHRIMP BASKET: 1/2 dozen or dozen. Plain or buffalo. Served with your choice of dressing.	\$14/\$26
PHILLY EGGROLLS: Served with Clyde’s homemade whiz.	\$13
BBQ POTATO SKINS: Slow cooked pork, pimento cheese, green onion, sour cream, Clyde’s OG BBQ sauce.	\$14
HOMEMADE SOFT PRETZELS: Served with homemade cheese whiz & whole grain beer mustard.	\$10
BRISKET POUTINE: House fries, swiss cheese, smoked brisket, white cheddar curds, mushroom debris gravy, green onion. Served with a side of maple hot sauce.	\$15
GARLIC PARMESAN FRIES: Clyde’s house fries tossed in olive oil, fresh garlic and parmesan.	\$7

NACHOS

SMOKED BRISKET NACHOS: Texas style smoked brisket, Clyde’s whiz, pickled jalapeños, monterey jack cheese, pickled red onion, green onion and sour cream. Comes with your choice of red salsa or chile verde salsa.	\$16
SMOKED CHICKEN CHILI NACHOS: Pulled smoked chicken chili, spicy avocado cream, pico, Clyde’s whiz, sour cream, jalapeño and monterey jack cheese. Comes with your choice of red salsa or chile verde salsa.	\$14
NOOGA NACHOS: Slow-cooked pork, baked beans, slaw, Clyde’s whiz, chopped pickles and dry rub.	\$15
BUFFALO CHICKEN NACHOS: Buffalo chicken, Clyde’s whiz, Monterey jack cheese, pico, green onion, ranch, pickled jalapeño. Served with your choice of ranch or blue cheese.	\$15
VEGAN NACHOS: White bean chili, vegan cheese, pico de gallo, jalapeños, pickled red onion, spicy avocado cream, green onion, tri-color chips. Served with your choice of red salsa or salsa verde. Ⓥ	\$14

HOT CHICKS

BUTTERMILK FRIED CHICKEN: Buttermilk brined fried chicken breast, choice of two sides.	\$16
SPICY JERK CHICKEN: Slow smoked spicy jerk chicken served with your choice of two sides.	\$16
SMOKED 1/2 CHICKEN: Served with your choice of two sides.	\$15

SOUPS

	Cup/Bowl
SMOKED CHICKEN CHILI: Spicy white bean chili, smoked chicken, Fritos, cheddar cheese, sour cream, cilantro.	\$8/12
VEGAN WHITE BEAN CHILI: Spicy white bean chili, Fritos, vegan cheddar cheese, avocado and cilantro. Ⓥ	\$7/\$10
LOADED BAKED POTATO SOUP: Homemade creamy baked potato soup with green onion, cheddar cheese, bacon and sour cream.	\$8/\$12

SMALL SALADS

SALAD DRESSINGS: Greek vinaigrette, raspberry vinaigrette, lemon basil, ranch, blue cheese, honey mustard, caesar, sweet vidalia onion.	
CAESAR: Romaine, tomato, applewood bacon, parmesan, croutons tossed in a creamy Caesar dressing.	\$7
CLYDE’S HOUSE SALAD: Tomatoes, cucumbers, cheddar cheese, applewood bacon, eggs, mushrooms, croutons and carrots. Served with your choice of dressing. <i>Vegan option available.</i>	\$8
SMALL GREEK SALAD: Romaine, spinach, kale, cucumber, radish, red bell peppers, cherry tomatoes, pepperoncini, kalamata olives, feta, red onions, chickpeas, pita croutons. Greek vinaigrette. <i>Vegan option available.</i>	\$8

BIG SALADS

GRILLED CHICKEN CAESAR: Marinated, blackened or barbecued chicken, tomatoes, applewood bacon, parmesan and croutons tossed in a creamy Caesar dressing.	\$13
FRIED CHICKEN SALAD: buttermilk fried chicken, tomatoes, cucumber, cheddar cheese, bacon, egg, croutons, mushrooms and carrots, choice of dressing.	\$14
GREEK CHIC SALAD: Grilled chicken, romaine, spinach, kale, cucumber, radish, red bell peppers, cherry tomatoes, pepperoncini, kalamata olives, feta, red onions, chickpeas, pita croutons. Greek vinaigrette.	\$14
BLUE CHEESE CHOPPED SALAD: Grilled chicken, chopped romaine, spinach, green olives, eggs, hearts of palm, applewood bacon, blue cheese, walnuts, cherry tomatoes, croutons and fried onions. Served with our lemon basil dressing.	\$14

SANDWICHES		ALL SANDWICHES SERVED WITH CLYDE’S FRIES. SUBSTITUTE SWEET POTATO FRIES FOR \$1 MORE. Gluten Free Wrap +\$1	
TORTA MAMACITA: Smoked chicken, chorizo, pico de gallo, avocado cream, roasted jalapeno, pickled red onion, chipotle crema, lettuce, lime, cilantro, bolillo bread, verde salsa.			\$13.5
GRILLED CHICKEN CLUB: Marinated, blackened or barbecued chicken, lettuce, tomato, bacon, avocado, chipotle cream, white cheddar, whole grain mustard, soft roll.			\$14
CLYDE’S BURGER: Double-stacked burger, American cheese two times, bacon, tomato, lettuce, red onion, house pickles, Duke’s mayo, whole grain mustard, soft roll. Substitute pimento cheese for +\$2			\$14
CLYDE’S VEGAN BURGER: Plant based burger patty, vegan American cheese, lettuce, red onion, beer mustard, house pickles, vegan mayo, whole wheat bun. ⑤			\$15
FRIED SHRIMP PO BOY: Served fully dressed with lettuce, tomato, house pickles, pink sauce, toasted baguette.			\$16
CAULIFLOWER PO BOY: Fried cauliflower, buffalo sauce, lettuce, tomato, pink sauce, pickles, baguette. ⑤			\$15
SXSW BRISKET SANDWICH: Texas-style smoked brisket, OG Barbecue sauce, Clyde’s whiz, pickled red onion, avocado, cilantro. Served on a toasted soft roll.			\$15.5
BADASS LOADED BLT: Applewood bacon, lettuce, tomato, avocado, white cheddar, Duke’s mayo, sourdough.			\$12
BUFFALO CHICKEN WRAP: Buffalo chicken, shredded lettuce, Monterey jack cheese, green onion, pico, pickles. Served with your choice of ranch or blue cheese.			\$14
CHICKEN CAESAR WRAP: Grilled chicken, pico, romaine, bacon, parmesan, caesar, avocado.			\$14
KFC SANDWICH: Fried chicken tossed in Korean-style hot sauce, pickled red onion, slaw, Clyde’s pickles, mayo and cilantro on a toasted soft roll.			\$14.5
BUTTERMILK FRIED CHICKEN SANDWICH: hand-breaded fried chicken, lettuce, house pickles, tomato, American cheese, maple hot sauce, soft roll.			\$14
PHILLY BRISKET SANDWICH: Smoked brisket, sautéed peppers, mushrooms, onion, mayo, Swiss cheese and cherry pepper relish, hoagie.			\$15
SMOKED CUBANO: Applewood smoked ham, pork, house pickles, swiss cheese, whole grain mustard, baguette.			\$13.5

BRUNCH ALL DAY

Served with your choice of breakfast potatoes, pimento cheese grits or fresh berries.

SUNDAY FUNDAY TORTA: Slow-cooked pork, applewood bacon, avocado, caramelized onion, egg, Monterey Jack, Duke’s Mayo, hot pepper jam and ranchero awesome sauce on toasted bolillo bread.		\$14
CLYDE’S BRUNCH BURGER: Double stacked CAB, fried egg, white cheddar, hot pepper jam, smoked tomato, bibb lettuce, Clyde’s mustard and Duke’s Mayo.		\$14
BRISKET STUFFED POTATO: Open-faced baked potato loaded with smoked brisket, Clyde’s whiz, Monterey Jack, pickled jalapeño, pickled red onion, green onion and sour cream.		\$14
CHICKEN + WAFFLES: Our fried chicken with buttermilk waffles. Served with a side of maple hot sauce.		\$15
AVOCADO TOAST: Avocado, hot pepper jam, spicy avocado cream, applewood bacon, feta, sunny eggs, cilantro, awesome sauce. Can be made plant-based upon request.		\$15
DANK HASH: Sausage, chorizo, sunny egg, Clyde’s whiz, red potatoes, caramelized onion, pickled red onion, garlic, roasted corn, smoked jalapeno, avocado, cilantro, awesome sauce. Does not come with a side item.		\$14
HUEVOS IN THE HOLE: Grown-up version of egg-in-the-hole. Toasted bolillo bread loaded with egg, chorizo, pico, smoked jalapeno, chipotle cream, cilantro, Monterey jack, feta and ranchero awesome sauce. Served with a side of chile verde salsa.		\$14

1 TACO \$5 / 2 TACOS + SIDE \$14	
BRISKET TACO: Smoked brisket, pickled red onion, jalapeno, green onion, sour cream.	
CHOO CHOO HOT FISH TACO: Fried fish, choo choo hot sauce, slaw, pico.	
CHICKEN CLUB TACO: Smoked chicken, lettuce, avocado, applewood bacon, chipotle cream, pico.	
BAHN MI PORK TACO: Pork, bahn mi hot sauce, slaw, pickled red onion, avocado cream, cilantro.	
CHORIZO POTATO TACO: Chorizo, scrambled egg, avocado cream, pickled jalapeno, potatoes, awesome sauce.	

MAYO SLAW	\$4	CLYDE’S POWER GREENS ⑤	\$5	FRESH BERRIES ⑤	\$5	SIDES
BAKED BEANS	\$4	MIKE’S FAMOUS POTATO SALAD	\$4	PIMENTO CHEESE GRITS	\$4.5	
BREAKFAST POTATOES	\$5	SWEET POTATO FRIES	\$6	LOADED BAKED POTATO	\$6	
FRENCH FRIES	\$5	CUCUMBER SALAD BUFFALO OR GREEK	\$5	MAC AND CHEESE	\$4.5	

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.