

Appetizers

Loaded Fries \$11
 Hand-cut Fries w/ BBQ, bacon, banana peppers, jalapeños, and tomatoes. Topped with cheddar cheese and your choice of ranch, blue cheese or sour cream.

Loaded Rings \$11
 Beer battered onion rings with our slow smoked brisket and crumbled bacon. Topped with cheddar cheese.

K.A. Wings 6 for \$10
 Dry Rubbed in Our K.A Seasoning and Finished Off With Our House Made Sauces: Served with Celery and Your Choice of Ranch or Blue Cheese dressing Hot, Mild, Sweet Habanero, Filipino, Sweet BBQ, or just seasoned with our K.A.

Shrimp (1/2 dozen) \$11
 Lightly battered and fried

AppleChain \$6
 An all beef hot dog nestled down in our Snuggle Bun. Layered with Ann's apple butter and mustard a perfect marriage of flavors

Pork Belly Bites \$10
 Served with pickled spinach and onions. Drizzled with our sweet BBQ sauce.

Chicken Tenders (4) \$10

Oysters on the Half-Shell (1/2 dozen) . . . \$12

Oysters on the Half-Shell (dozen) \$24
 When in season. Local Rappahannock River oysters from Walton's Seafood.
When not in season please see board for info

She Crab Soup Cup \$8 ~ Bowl \$10
 Gluten free creamed-based soup with crab roe and sherry.

Salads

House Salad \$8
 Green leaf lettuce, tomatoes, cucumbers, banana peppers, cheese, and onions. Add oysters \$12, soft crab \$8, crab cake \$10, or shrimp for \$10

Dinner Salad. Large \$12 ~ Small \$9
 House salad topped with smoked turkey, and country ham.

Smoked Salmon Dinner Salad Large \$18 ~ Small \$12
 Herb and pepper coated salmon on a bed of green leaf lettuce, tomato, cucumbers, banana peppers, cheese, and onions with dill vinaigrette.

Tri Tip Salad. Regular \$12 ~ Small \$9
 Our house salad topped with our savory diced tri tip Served cold.

Buffalo Chicken Salad. \$15
 Two Chicken tenders dipped in sweet habanero sauce with crispy onion rings nestled on top of a bed of green leaf lettuce, tomatoes, onions, blue cheese crumbles, and served with our spicy ranch.

House Made Dressings
 Italian, Ranch, Honey Mustard, Blue Cheese, Thousand Island, Dill Vinaigrette, Balsamic Vinaigrette or Oil & Vinegar. Extra dressing 75¢.

Sides

Hoecakes ~ Best with molasses \$5

Kickin' Fries \$4

Onion rings \$5

Potato salad \$4

Slaw \$4

Broccoli. \$5

Baked beans \$4

Green beans \$4

Collard greens \$5

Mac & cheese \$5

Side salad \$4

Pickled Beets. \$4

Fresh Fruit \$4

Kids Menu \$8

Pick an Entrée and one side

Grilled Cheese ~ Chicken Tenders

Hot Dog ~ Ham & Cheese

Sides

Green Beans ~ Baked Beans ~ French Fries
 Onion Rings ~ Macaroni & Cheese ~ Broccoli
 Potato Salad ~ Coleslaw ~ Fresh Fruit ~ Beets

Sandwiches

Served with house made chips and pickles

The Virginia Muffalatta \$14
 Our blend of olive salad, smoked turkey, country ham, salami, and provolone cheese. Served on a homemade bun.

Pork BBQ \$13
 Hand pulled - Award winning - Slow smoked on the pit. With your choice of Shindig (tomato based) or North Carolina (vinegar based). With or without slaw. Add provolone cheese for 75¢.

Soft Crab - Seasonal \$16
 Two local soft crabs lightly floured and fried

Crab Cake. \$16
 Award winning - fresh picked local crab meat with NO FILLERS fried and served on a bun

Local Oysters - Seasonal \$16
 Lightly breaded and fried

Tri Tip \$13
 Tender and flavorful end cut of the sirloin cooked medium-rare. Served with horseradish-mustard sauce

The Mixto \$14
 Traditional Cuban sandwich with our pulled pork grilled to a golden brown

Southern Comfort \$15
 Pimento cheese, brisket, country ham, and pickles grilled to a golden brown.

- Brisket \$13
Texas-Style with Brisket sauce. Add provolone cheese for 75¢.
- Smoked Turkey* \$11
Tender pit-smoked turkey. Hot or cold.
- Turkey Ruben \$13
Turkey, country ham, Swiss cheese, slaw and 1000 Island dressing grilled to a golden brown
- Hamburger* \$11
6 oz choice ground chuck
- Cheeseburger* \$12
6 oz choice ground chuck
- Bacon Cheeseburger* \$13
6 oz choice ground chuck. Add BBQ \$5.
- Beyond Burger \$15
Plant based vegetarian hamburger.
- Italian Sub \$12
Ham, salami, and provolone with Italian dressing.
- Steak & Cheese Sub* \$13
Sliced eye of round, grilled and covered in provolone cheese
- Pork Belly Sub \$15
Dry rubbed, slow smoked, and finished on the grill. Topped with pickled spinach, red onions, and a sweet BBQ sauce
- Dan's Famous Applechain \$8
A Nathan's all beef hot dog nestled down in our Snuggle Bun. Layered with Ann's Apple butter and mustard a perfect marriage of flavors
- B.L.T \$10
Make it a B.L.T.T. by adding turkey \$14
- Grilled Cheese* \$8
Add ham for \$4
- *With Your Choice of Sandwich Toppings
Slaw, lettuce, tomato, mayo, onion, green peppers, banana peppers, mushrooms, mustard, ketchup, relish, jalapeños and pickles

Available Cheeses
American, Swiss, Cheddar, Provolone and Pepper Jack

Entrees

*Comes with two sides and house made pickles.
Sharing/extra plate charge \$5*

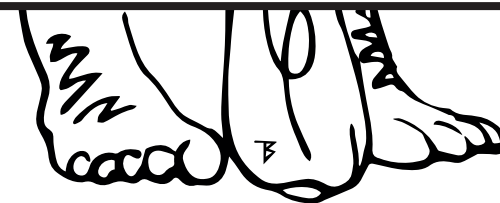
- Crab Cakes \$27
Two award winning crab cakes with NO fillers. Rolled in panko and fried to perfection.
- Local Soft Crabs (seasonal) \$27
Lightly breaded and fried to perfection.
- Smoked Salmon \$27
Faroe Island caught salmon.
- Local Oysters (seasonal) . . . 6 - \$19 or 12 - \$30
- Shrimp 6 - \$18 or 12 - \$29
Lightly breaded and fried
- Kickin' Chicken Half \$19
- Baby Back Ribs Half \$23 or Whole \$32
Rack of dry rubbed and basted pit smoked ribs
- Tri Tip \$21
Tender and flavorful cut at the end of the sirloin. Cooked medium-rare.
- BBQ \$19
Award winning - Piedmont style - With your choice of Shindig (tomato based), North Carolina (vinegar based) or sweet barbecue sauces.
- Texas-style Beef Brisket \$23
Tender smoked beef brisket with our own brisket sauce
- Land & Sea \$26
One meat and one seafood
- Nothing But Net \$29
Any two seafoods
- Meat Your Maker \$43
Two meats and one seafood
- Bad to the Bone \$26
Any two meats
- Eyes on the Prize \$33
Any three meats
- Call the Hambulance \$53
Three meats and two seafoods

Something Different
Meat - Fire - Good!



Take Out Menu

Restaurant: 804.758.8000 ~ Retail 804.832.8341
213 Virginia Street, Urbanna
SomeDiff.com



Allergy Concerns: If you have an allergy please read. Please let your server know of your allergies immediately.
We will go above and beyond to avoid contamination with our product, but we can not promise or guarantee cross contamination at some point in the process of making the main ingredient. That is one of the disadvantages making everything from scratch.
Peanuts: We process peanuts in house and there can be traces of peanuts from front to back of our restaurant.
Shell Fish/ Seafood: We use fish sauce, oyster sauce, and kelp in many of our ingredients, most would never expect to find such allergens.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.
All prices are subject to change