

Italian Sub* \$16
Ham, salami, provolone, and Italian dressing served on our handmade sub; can be made hot or cold. GF without bread.

Steak & Cheese Sub* \$16
Sliced eye of round (7hills) grilled and covered in provolone cheese Served on our handmade sub. GF without bread.

Pork Belly Sub \$16.5
Dry rubbed, slow smoked with cherry and finished on the grill. Topped with spinach, pickled red onions, and a sweet BBQ sauce. GF

Dan's Famous AppleChain \$8.5
Nathan's all-beef hot dog nestled in our Snuggle Bun, layered with Ann's apple butter and mustard- a perfect marriage of flavors. GF without bread.

B.L.T* \$11
Make it a B.L.T.T. by adding turkey \$5

Grilled Cheese* \$8
Add deli ham for \$4, BBQ for \$5, country ham for \$5.

Grilled Chicken \$15
Buttermilk-brined, grilled, and seasoned with our house blend, served on our handmade bun. GF without bread. Choice of cheese add \$1, add bacon \$4
~ Can be made with chicken tenders ~

THE Virginia Sandwich* \$15
Featured in the *American Sandwich* book
Our smoked turkey and country ham made into a spread (contains onions, eggs, celery) and served on our handmade bun. GF without bread.

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

All Entrées come with two sides. Mac & Cheese (+\$2), Green Beans (+\$1), Collards (+\$1), or Broccoli (+\$1).

Crab Cakes \$28
Two award-winning, no-filler crab cakes rolled in panko and fried.

Soft Crabs (seasonal) \$29
Local soft crabs from Walton Seafood, lightly floured and fried
Size depends on availability, 2 or 3 crabs per entree.

Smoked Salmon \$28
Brined and smoked with cherry wood. Wild caught Faroe Island. GF

Local Oysters \$6 - \$22 or 12 - \$34
Local Rappahannock's provided by Walton's Seafood, lightly breaded with our house seasoning (fried). Also available on half-shell.

Jumbo Shrimp \$6 - \$22 or 12 - \$34
Lightly breaded with our house seasoning and fried to golden perfection.

Kickin' Chicken Half \$21
Half a chicken, brined in buttermilk, dusted with our signature K.A. seasoning, and slow-smoked with cherry wood. GF

Baby Back Ribs Half \$23.5 or Whole \$32.5
Dry rubbed with our pork seasoning blend and pit-smoked with cherry wood. GF

Tri Tip \$21.5
A tender and flavorful cut from the end of the sirloin. Rubbed with our beef seasoning blend and lightly smoked with cherry wood. Cooked medium-rare. GF

Texas-Style Beef Brisket \$23
Texas-Style, slow-smoked with cherry to the perfect tenderness.

Pulled Pork BBQ \$21
Hand-pulled - Award-winning Piedmont style - Slow-smoked with cherry wood, with your choice of Shindig, Sweet BBQ (tomato based), or North Carolina (vinegar based).

Land & Sea \$32
One meat and one seafood

Nothing But Net \$37
Any two seafoods

Meat Your Maker \$45
Two meats and one seafood

Bad to the Bone \$29
Any two meats

Eyes on the Prize \$43.5
Any three meats

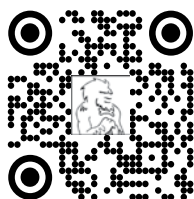
Call the Hambulance \$63
Three meats and two seafoods

Choice of Meats:

1/3 rack ribs, Tri-tip, Brisket. ½ chicken, BBQ

Choice of Seafood:

Crab Cake (1), Soft Crab (1-2, size dependent), Oysters (6), Shrimp (6), Smoked Salmon



Visit our website
to check out our
upcoming events!

SomeDiff.com

Something Different

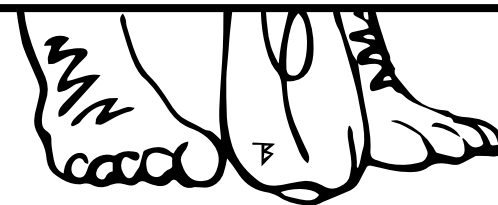
Meat - Fire - Good!



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. GF = Gluten Free.

Appetizers

Loaded Fries \$14
Hand-cut fries with BBQ sauce, banana peppers, jalapeños, and tomatoes. Topped with cheddar cheese and served with your choice of ranch dressing, blue cheese, or sour cream.

Loaded Rings \$15
Beer-battered onion rings with our Texas-style brisket, chopped bacon, topped with cheddar cheese and served with your choice of ranch, blue cheese, or sour cream.

Wings 6 for \$12
Dry-rubbed with our K.A. seasoning. You can leave them naked or try one of our handmade sauces: hot, mild, sweet habanero, or sweet BBQ. Served with celery and your choice of ranch or blue cheese dressing. GF

Jumbo Shrimp (half-dozen) \$12
Lightly breaded with our house seasoning and fried to golden perfection.

Dan's Famous AppleChain \$6.5
Nathan's all-beef hot dog nestled in our Snuggle Bun, layered with Ann's apple butter and mustard- a perfect marriage of flavors. GF without bread.

Pork Belly Bites \$12
Served with spinach and pickled onions, drizzled with our sweet BBQ sauce.

Chicken Tenders (4) \$10.5
Breaded breast strips

Oysters on the Half-Shell

Half-dozen \$12

Dozen \$24

Local Rappahannock's provided by Walton's Seafood. GF

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

Salads

House Salad \$10
Green leaf lettuce tomatoes, cucumbers, banana peppers, onions and cheese. Add oysters add \$12, soft crab add \$8, crab cake add \$10, shrimp add \$12, or grilled chicken add \$6

Dinner Salad Large \$14 ~ Small \$11
Smoked turkey, country ham, tomatoes, cucumbers, green leaf lettuce, banana peppers, cheese, and onions. GF

Smoked Salmon Dinner Salad Large \$20 ~ Small \$14
Our smoked salmon on a bed of green leaf lettuce, tomato, cucumbers, banana peppers, cheese, and onions with dill vinaigrette. Served hot or cold. GF

Tri-Tip Salad Large \$14 ~ Small \$11
Our house salad topped with our savory diced tri-tip. Served cold. GF

Buffalo Chicken Salad \$16
Two Chicken tenders dipped in sweet habanero sauce with crispy onion rings are nestled on top of a bed of green leaf lettuce, tomatoes, onions, and blue cheese crumbles, served with our spicy ranch.

House Made Dressings

Italian, Ranch, Honey Mustard, Blue Cheese, Thousand Island, Dill Vinaigrette, Balsamic Vinaigrette. Extra dressing 75¢.
All GF

Sides

Hoecakes \$5
Cornmeal griddle cakes contain jalapeño peppers and onions. GF

Hand-cut Fries \$5
Seasoned with our house K.A. seasoning

Onion Rings \$5

Potato Salad - GF \$5

Slaw - GF \$5

Baked Beans \$5
Contains beef and pork

Sweet Tots \$5

Side Salad - GF \$5

Pickled Beets - GF \$5

Fresh Fruit - GF \$5
Strawberries, grapes, pineapple, and blueberries.

Mac & Cheese \$7

Green Beans - GF \$6
Contains country ham.

Collard Greens - GF \$6
Contains country ham.

Broccoli - GF \$6
Grilled with butter and our house K.A. seasoning.

Kids Menu \$11

Pick an Entrée and one side

Grilled Cheese ~ Chicken Tenders

Hot Dog ~ Ham & Cheese

Sides

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

Sandwiches

Served with house made chips and pickles. No Substitutes

he Virginia Muffalatta \$14.5
A unique blend of our olive salad, smoked turkey, country ham, salami, and provolone cheese served on our handmade bun.

Pork BBQ \$14.5
Hand pulled – Award-winning Piedmont style - Slow smoked with cherry. With your choice of Shindig, Sweet BBQ (both tomato-based), or North Carolina (vinegar-based). Add provolone cheese \$1.

Soft Crab* - Seasonal \$19
Local soft crabs from Walton Seafood, lightly breaded with our house seasoning and fried.

Crab Cake* \$16
No fillers, award-winning crab cake, rolled in panko and fried. Served on our handmade bun.

Oysters* - Seasonal \$16
Local Rappahannock's provided by Walton's Seafood, lightly breaded with our house seasoning (fried).

Tri Tip* \$14.5
A tender and flavorful cut from the end of the sirloin, rubbed with our beef seasoning blend, lightly smoked with cherry, and cooked medium-rare. It is served with a horseradish-mustard sauce on our handmade bun. GF without bread.

The Mixto \$14.5
Traditional Cuban sandwich served on our handmade bun grilled to a golden brown.

Southern Comfort \$15.5
Our pimento cheese, brisket, country ham, and pickles are served on our handmade bun, grilled to a golden brown.

Brisket* \$15
Texas-style, slow-smoked with cherry to the perfect tenderness. Add provolone cheese \$1

Smoked Turkey* \$14
Buttermilk-brined breast, slow-smoked with cherry, served on our handmade bun. It can be made hot or cold. Choice of cheese add \$1

Turkey Ruben \$14.5
Turkey, country ham, Swiss cheese, slaw, and Thousand Island dressing served on our handmade bun, grilled to a golden brown.

Hamburger* \$11
6 oz choice ground chuck (7hills)
Choice of cheese add \$1, add bacon \$4, add BBQ \$5

Beyond Burger* \$16.5
Plant-based vegetarian burger on our handmade bun. GF without bread.

Turkey Burger* \$13
5oz ground turkey patty with our house seasoning served on our handmade bun. GF without bread.