



Meat Platters

**Smoky. Savory. Simply Barbecue
Delicious.**

How can Dickey's meat be so darn tender? Simple. We slow smoke our signature beef brisket and pulled pork in the pit overnight. This way you always get the best, most tender barbecue you ever tasted. And there are plenty of other mouthwatering, slow-smoked meats to choose from.

- Signature Chopped or Sliced Beef Brisket
- Southern Pulled Pork
- Virginia Style Ham
- Tender Turkey Breast
- Marinated Chicken Breast
- Old Recipe Polish Sausage
- Spicy Hot Links
- "Fall Off the Bone" Pork Ribs

Selections and availability may vary by location. Check with your local Dickey's for details.



Sandwiches

A Little Somethin' for Everyone.

It's only the best tasin' barbecue, if you can have it exactly like you like. And some people just prefer to have their barbecue on a sandwich. We're happy to oblige. All of our sandwiches have a mouthwatering heap of tender meat on a delicious butter-toasted bun.

- Beef Brisket
- Spicy Polish Sausage
- Southern Pulled Pork
- Smoked Chicken Breast
- Smoked Turkey Breast



Salads & Sides

The Perfect Side.

We could never pick just one perfect side, so we settled on several. Maybe you think our barbecue beans are the perfect complement to our savory brisket sandwich. Or perhaps you're not satisfied without a side of creamy, tangy cole slaw to go with your ribs. We know it's personal.

Vegetables, Salads and Home-Style Sides

- Creamy Cole Slaw
- Original Potato Salad
- Caesar Salad
- Barbecue Beans
- Macaroni and Cheese
- Baked Potato Casserole
- Baked Potato
- Waffle Fries

And, don't forget to save room for a slice of our mouth waterin' pecan pie. It's the sweetest ending to any meal at Dickey's.

Additional side items may be available by location.